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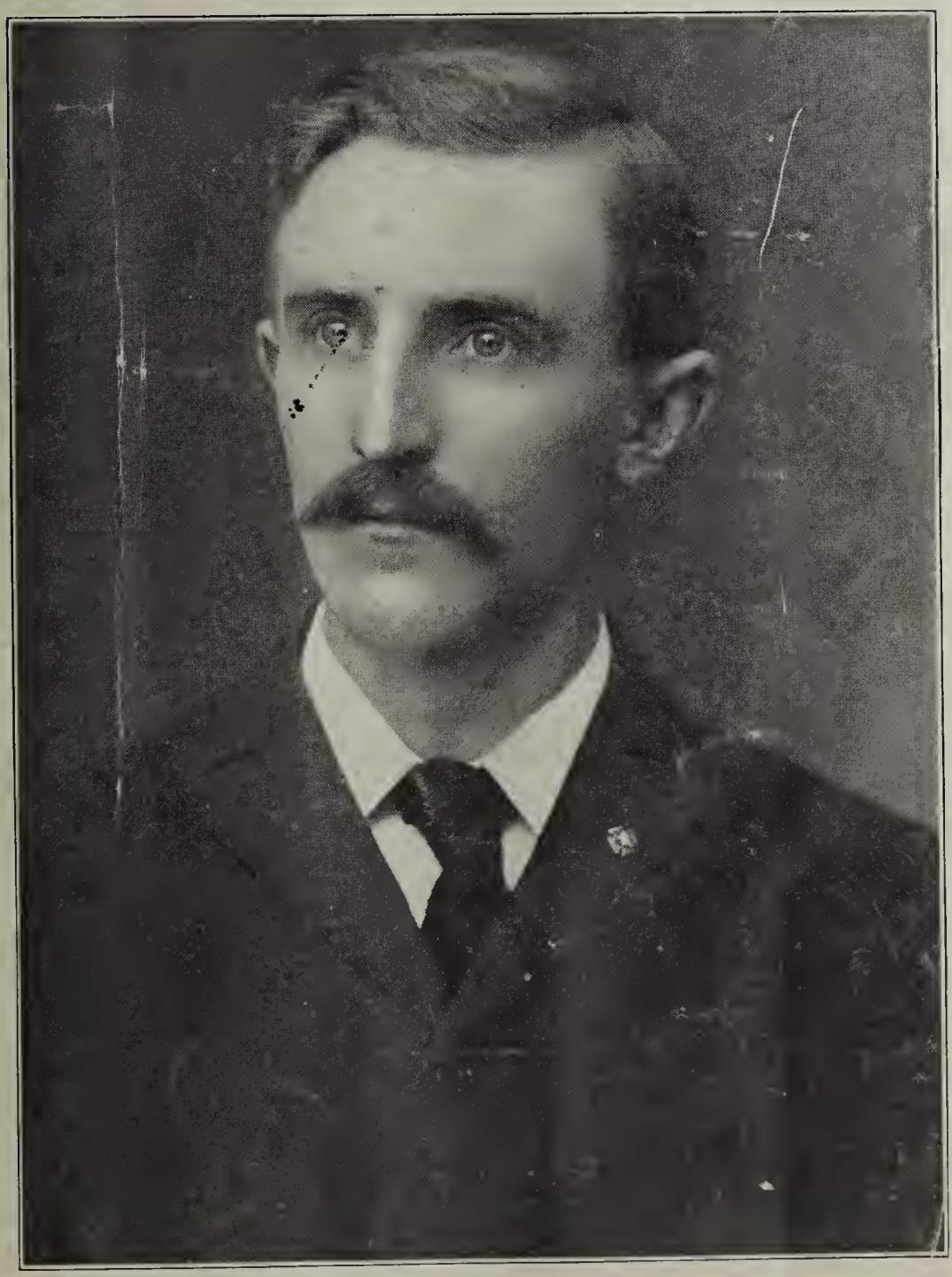
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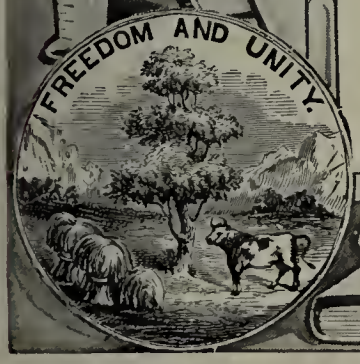


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THE AMERICAN FOOD JOURNAL

There is no higher art than that which tends toward the improvement of human food.—*Beecher.*

Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.
Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.
Subscription, $1.00 per Year Canada, $1.25 per year Foreign Subscription, $1 50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

The ownership of The American Food Journal is vested solely in the officers of the company. No person, firm or corporation, either directly or indirectly connected with the business it represents, has any share in its ownership or voice in shaping its policy which has in view at all times the best interests of the field it serves. It aims to discuss all subjects fairly, and to furnish its readers information concerning the progress and development of the food industries. It will answer any questions concerning the business to the best of its ability, and it asks its readers in all parts of the world to aid it with inquiries and suggestions, to which it will give prompt and earnest consideration.

Vol. X. JANUARY, 1915. Number 1.

Godspeed the Old—Welcome the New

AT this joyful period of the year, it has been, from time immemorial, the custom among various peoples of the earth, to stop for a space on the roadway of pursuit and give over to rejoicing the first day of the incoming year.

Those whose light falls upon a broader vista of life avail themselves of this momentous day to review the records of the year that has gone, to scan the pathways traversed, and strive, by virtue of some error in their past performances to re-model the fragile clay of their ideals.

A laudable and wholesome custom.

Perhaps the dead year bears witness to a lack of kindness towards our fellow men. Perhaps it is the greed for gold that has blinded us to the weaknesses, the needs or the virtues of others. Ambition, the ruthless destroyer, has killed more human hearts than any other agent of evil. Love, charity, gentleness of spirit, in a word, kindness, is the master physician against the inhumanity of man.

If it has been but the humblest, the poorest child, that has received a smile of encouragement, a word of gentle uplift, a pat of the hand, a friend has been made, a human heart gladdened. Deeds of kindness are as rare, as precious in life, as pearls in the sea or grains of gold among the desert sands. Kindness—the most wasted of treasures and yet the most precious of all.

THE AMERICAN FOOD JOURNAL, imbued with the glad spirit of the season, bears to its readers, nay, to all the world, its earnest, heartfelt wishes for a year that will be void of pang and sorrow—a year filled to overflowing with the fruits of labor and the blessings of the earth.

NINE YEARS OLD.

WITH this issue, THE AMERICAN FOOD JOURNAL closes the ninth year of its existence. During all the period this publication has existed, it has maintained persistently a fixed policy that has given it a pronounced stamp of originality.

When this journal was launched, it had for its purpose the promotion of all that was desirable in the nation-wide field of pure food and its control. At that time those officials who were charged with the duty of improving food and sanitary conditions had no forum where they might be heard. There was no suitable publication to herald pure food news and print the literature of foods and the story of our numerous pure food laboratories. The chemistry of foods was hidden from the public and a profitable interchange of ideas in the pure food world was not possible.

All this has been changed during the nine years in which this publication has gone out to the publisher.

More than that. The news of individual and collective labor of food control officials and other investigators has been made a matter of permanent record in this publication. The annual conventions of state and national food commissioners have been published at length along with important meetings of chemists and other organized bodies interested in food products.

In short, the files of this publication make up a most complete report of the happenings in the pure food world for the period of its existence.

It is not enough to say that the happenings in the pure food world have found their way into the columns of this publication, for its editorial pages have been freely used to put forth new ideas of value and to decry all manner of visionary notions of no practical worth.

In all that the food control officials have done for the betterment of the food supply of the country, the AMERICAN FOOD JOURNAL has taken a part by upholding and lending encouragement to their efforts.

Always this publication has been a champion of educational rather than mere police methods. Arrests and fines are necessary to the proper enforcement of the pure food laws. But this is not the only function of food control officials. It is their obvious duty to educate the public as well as to compel a proper respect for the pure food laws. This publication since its first appearance, has not only encouraged the educational plans of various food control officials, but has itself given a great amount of space to promoting a better knowledge of the necessity for better food.

While the AMERICAN FOOD JOURNAL has never hesitated to attack the food products of certain manufacturers who had no respect for the law, it has freely given space to the encouragement of those manufacturers who were striving to put upon the market food products that came up to a desirable standard. Manufacturers who are putting wholesome food products on the market deserve encouragement from time to time. That encouragement has not been withheld by this publication. The public should learn through periodicals competent to express an opinion which is good and which is bad among our numerous manufactured food products.

In the future, as in the past, the AMERICAN FOOD JOURNAL will strive to be an interesting and useful publication for those interested in food control and those who manufacture and distribute pure food products.

To those who are disposed to poison the race with adulterated and badly prepared foods, this publication will not be welcome, for nothing will prevent this journal from giving frequent publicity of an undesirable kind to the work of the food adulterator, or cheater.

Every individual and every organization in the world of foods may confidently expect from the AMERICAN FOOD JOURNAL a "square deal." Nothing more; nothing less.

WAR BREEDS POETRY.

ANYTHING as dramatic in fact as a war tends to enliven the imagination. Prose stories and poems galore are inspired by the soldiers' trade.

Here in America we get many touches of the poetry of war. Out in Nebraska a man had his imagination so fired that he was sure the foreign spies were spreading the foot and mouth disease so as to prevent the enemy from getting our beef. The story spread until it became a sensation that called for federal investigation.

It developed that in order to prevent the allies from getting our beef, the opposing countries had a lot of hirelings in this country, with syringes, going about spreading the dreadful disease.

As the city editor would say it was a good story, but when it was run down it was found that a man with an imagination fired by reading accounts of the war and drinking too much red liquor had invented the story. The government officials were scared when they first struck the trail of the story. When they got to the end of the trail the man with the fired brain got a scare which still lingers with him.

DR. CUTLER REPLIES.

WE are in receipt of a communication from Dr. W. P. Cutler of the American Manufacturers' Association of Products from Corn, which is printed below and will be self-explanatory:

Chicago, December 22, 1914.

Editor AMERICAN FOOD JOURNAL,

Chicago, Ill.

Dear Sir: In an article by Leon A. Congdon, B. S., on the "Present Status of the Adulteration and Misbranding of Foods and Drugs," in your December issue, I notice on page 670 the following paragraph appears:

"Preserves and jellies are quite often adulterated in that glucose is substituted wholly or in part for the original product and misbranded in that glucose is not correctly stated on the label."

Permit me to say that the gentleman is mistaken in this statement. Glucose, or corn syrup as it is properly called by the authorities of the United States government, so far as I am able to ascertain is never substituted either wholly or in part for the original product in jams and jellies. Corn syrup, or glucose as he terms it, has just as much a place in jams, jellies or preserves as sucrose has, inasmuch as it is a saccharine substance, and as it makes the produce very much better, preventing crystallization and so held by Lord Chief Justice Alverstone of England, High Court of Justice, King's Bench Division, especially when used up to 20 per cent. An ideal jam would be composed of, say, 50 per cent fruit, 30 per cent sucrose and 20 per cent corn syrup.

It is true up to the present time, corn syrup, when used in an article, is required to be named upon the label, penalizing a wholesome product of a great industry unfairly and unduly. Corn syprup is sometimes used in greater amounts than 20 per cent in these products, but invariably when this is the case, the product is properly called "corn syrup jam, jelly, or preserve," as the case may be.

With reference to his statement that the products are often "misbranded in that glucose is not correctly stated on the label," I do not know what the gentleman refers to unless it be to the use of the term "corn syrup" instead of "glucose" upon the label. This cannot be his meaning, however, since in a recent letter to the undersigned, his chief, the food commissioner of Kansas, permits the use of the term "corn syrup" instead of "glucose" on the label, where the same is used in mince meat. Also the term "corn syrup" is so perfect a description of the product that the three secretaries in Food Inspection Decision 87 gave as their opinion that it is lawful to label "the thick, viscous syrup obtained by the incomplete hydrolysis of the starch of corn and composed essentially of dextrose, maltose and dextrine," as corn syrup, the Supreme Court recognizing this opinion in the proper labeling of glucose as "corn syrup" in the case of McDermott vs. Wisconsin. Yours very truly,

W. P. CUTLER,
Secretary American Manufacturers' Association of Products from Corn.

It will, of course, be understood by the readers of the AMERICAN FOOD JOURNAL that this publication accepts no responsibility for statements or contentions made in the course of an article or address appearing under the name of a speaker or contributor.

We are glad to extend to Dr. Cutler the courtesy of our columns and note with much interest his lucid exposition of the subject under discussion.

TO STANDARDIZE CORN SYRUP.

THE Illinois State Food Standard Commission will give a public hearing in April, to establish a standard for the use of corn syrup in the manufacture of jams, jellies, preserves, apple butter, marmalade and canned fruit.

For too long, a nutritious and highly beneficial product has been the object of official discrimination in various states; and, while the resultant popular prejudice has been of tremendous commercial advantage to manufacturers in other branches of the food industry, it has worked a decidedly unfair and unjustifiable hardship upon the manufacturers of corn syrup.

THE AMERICAN FOOD JOURNAL believes in fair play and also believes that the importance of the subject involved in this hearing will have a fair and impartial trial before the Illinois State Food Standard Commission.

TO REPORT ALL FOOD LEGISLATION.

THE AMERICAN FOOD JOURNAL wishes to announce to its readers that during the year 1915 particular stress will be laid on the reporting of all State and Federal food legislation.

This publication realizes now more than ever the vital importance to its subscribers of keeping abreast of all movements, in the various legislatures, affecting the subject of foods.

No pains or expense will be saved in the undertaking.

The subscribers of THE AMERICAN FOOD JOURNAL may rest assured of the completeness and thoroughness of reports appearing in these columns anent the matter of food legislation.

STANDARD FOR MILK.

ON another page of this issue appears a copy of the standard for condensed milk, evaporated milk and concentrated milk, which was unanimously adopted recently by the Joint Committee on Definitions and Standards.

This committee is composed of three members of the American Association of Dairy, Food and Drug Officials, three members of the Bureau of Chemistry, United States Department of Agriculture, and three members of the Association of Official Agricultural Chemists.

It might be well for readers to acquaint themselves with the new standard.

EXTRACT MANUFACTURERS BENEFITED.

THE AMERICAN FOOD JOURNAL notes with gratification the recent passage in the House of Representatives of a bill which will be of distinct benefit to flavoring extract manufacturers.

The measure will have little effect upon the present revenue of the Government; but it will allow manufacturers of flavoring extracts to recover alcohol from the marc or dregs of percolation, without the necessity of paying a license for operating a still for this purpose.

The justice of the measure is evident, when we stop to consider the fact that manufacturing chemists have all along been permitted this same privilege by law.

The passage of the bill comes in the way of an equalization of rights and will be welcome as wholesome legislation.

ATTRACTIVE PREMIUM POPULAR.

IN the December issue of the AMERICAN FOOD JOURNAL the attention of our readers was directed to a valuable premium which is now being offered to subscribers of this publication.

Shortly after the appearance of the paper, orders began to flow into this office for the beautiful aluminum combination cooker which we are sending our subscribers, in what we consider to be one of the most liberal offers ever made to the public.

The cooker is a seven-in-one utensil; that is to say that seven different utensils are obtained by using it in various ways.

On another page of this issue will be found an advertisement giving descriptive matter on the subject, together with cuts of the cooker in various forms of service.

We note with pleasure the unbounded enthusiasm of those who thus far have been so fortunate as to secure one of these splendid cookers.

The Truth About Food Preservatives

* By Professor J. H. Long

IN THE heated discussions on the food question during the last decade, two mistaken notions have been widely prevalent. First, that a considerable proportion of our foods have been adulterated, and even badly adulterated, and, second, that foods have been largely treated with so-called chemical preservatives, and that in general these preservatives are necessarily harmful substances.

With the first of these notions I am not at present concerned beyond saying that while some frauds have long been practiced in certain classes of foods, the extent of this, in comparison with the total food production, is so extremely small as to fail to justify the alarm occasioned. Any person of ordinary intelligence must be able to recognize that our common foods are not subject to the wholesale sophistication that certain spectacular food experts would have us believe. The great bulk of the foods which all of you gathered here have consumed on your tables have always been free from adulteration.

Of the second prevalent notion I must say more. In the first place, most foods are consumed under such conditions that the use of a so-called preservative is quite unnecessary, or even quite out of the question. Our common meats, vegetables, fruits and flour have seldom or never been preserved in the sense in which this term is used. There is no reason to assume that the normal span of life allotted to all of us is to any appreciable degree shortened by the dreaded preservatives, because most of us have never come in contact with these things in any form, using the term "preservative" in the common popular sense.

But preservatives are *sometimes* employed and it is of this limited use that I wish to speak. What are preservatives, and why are they used at all? It must be said, by way of introduction, that while there is but a limited use of preservatives, as narrowly, and at the same time popularly, defined, the use of such substances, when we apply a broader meaning to the word, is common enough. Preservatives are simply substances which keep food from spoiling or which hold it in a palatable condition through a longer period than would be the case without such addition. Under ordinary conditions a piece of fresh meat will remain sweet and fit to eat but a short time. If brought to a very low temperature it will remain good as long as cold, or if dipped in a pickle and allowed to remain there or hung up to partially dry out in an atmosphere of wood smoke it will keep in edible condition after removal from the smoke. Cold acts as a temporary preservative, the wood smoke or the pickle as a much more permanent preservative. An apple or a peach will survive a limited time in the air at the ordinary temperature. If cooked into a sauce either will sour or mould very quickly. But if mixed with sufficient cane sugar, we know the sauce may be kept almost indefinitely, with much loss of characteristic flavor, however. If mixed with cinnamon, or cloves, or nutmeg, it will also hold good, but here the preservation is secured with a resulting complete change in flavor.

A mackerel or a cod when drawn from the sea and eaten fresh is a most excellent fish. To keep the meat in edible condition we must do one of three things: Preserve by refrigeration and consume at once after thawing, pickle in a very strong brine or dry salt. Preserved in the latter ways the fish will keep through months or years. But before we can eat it we must soak out most of the salt, as there is far too much for flavor or for safety in eating.

Now what has been done in all of these cases? By the cold, by the salt, by the sugar or by the spices? Practically this, they have provided a condition in which the agents of decomposition or decay became inactive or were destroyed. Under these conditions the bacteria or other ferments which speedily decompose foods cannot act. Foods may be kept indefinitely, with these peculiar agents of change coming from the air or elsewhere, out of the way. The introduction of such conditions is the real object of the treatment provided. The salt, the sugar and the spices are preservatives in the truest sense of the word, and the prime object in using them is in many cases preservation, rather than the introduction of flavor.

In recent years it has become customary to speak of these things as *natural,* and by inference, therefore, as harmless preservatives. It is true that they are natural and in moderate amount harmless, but they are not harmless because natural. About half an ounce of salt a day is as much as most of us care to consume. Some might go up to an ounce a day for a time, but a continued consumption of two ounces a day would soon produce sickness and possibly death. One-sixth of an ounce a day is sufficient for the physiological needs of the body, and the larger amounts mentioned would certainly act as a poison. The same is true of sugar, but the limits are much higher. In the case of spices, it is a matter of common knowledge that the continued use of these bodies in amounts which are not really very large is dangerous. The pure oils extracted from these spices are active poisons in the real sense of the term.

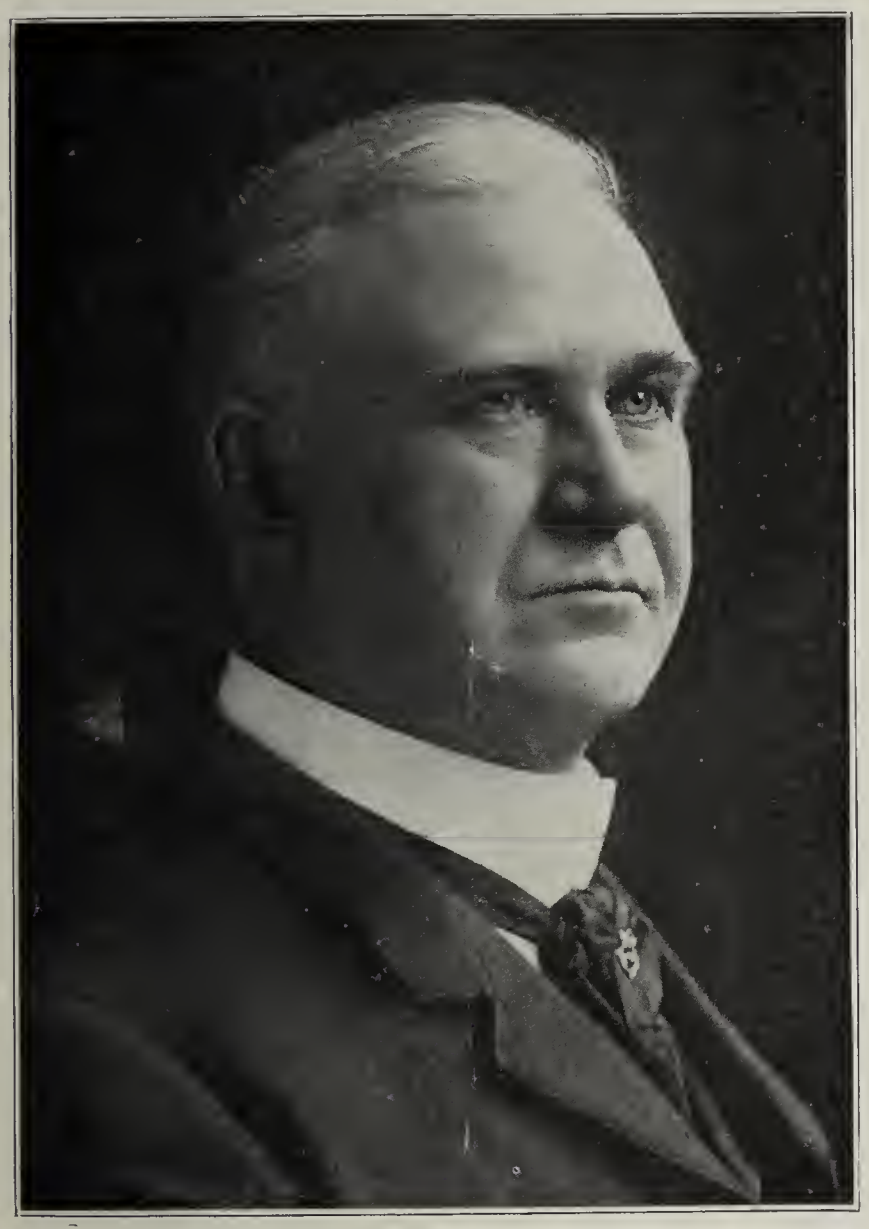
With the advance in the food industries, changes have come about which seemed to call for other kinds of preservatives, and as these are largely products of the laboratory art, they have frequently been spoken of as *chemical* preservatives, to distinguish them from the other group. This is not a satisfactory distinction as the substances of the first group are just as truly chemical preservatives as are these. It is assumed by the ignorant or unthinking that *because they are chemical* they must be harmful. Many people have a peculiar dread of taking *chemicals* into the system. Some of these suggested substances are doubtless harmful, and therefore objectionable. But they are objectionable, not because they are products of chemical manufacture, but because of properties they may happen to possess.

It may be asked, and properly, too, why are these modern products in use at the present time, and why the preservative question. To understand the question, let us take several practical cases. I have spoken of the application of smoke to the curing of meat. Meat so treated will keep a long time, but it has taken on a new flavor of which we tire, and, besides, this smoking operation is in itself a chemical treatment more severe than are some to be described. We want fresh meat. Can we not find some preservative which will keep the meat, not change the flavor, and not be in any way harmful? A variety of substances have been suggested for the purpose, of which sodium sulphite is perhaps the best known. Boric acid has also been used and even salicylic acid. It is true that meat treated with two of these compounds will keep apparently fresh and free from odor for a long time, and it is possibly true that the amounts of preservative sufficient for this purpose are not specially or even perceptibly injurious to health. But there are reasons aside from this why meat cannot be advantageously treated in this manner, and it must be said that thus far no satisfactory tasteless, colorless and odorless meat preservative has been found. The question is, of course, a perfectly legitimate one, but the difficulty is inherent in the nature of meat itself. The excessively protein character of the product makes preservation a very uncertain operation, unless we resort to something as drastic as smoking, because we have to guard against putrefaction, rather than against fermentation. This is a vital point.

The case is very different where we are concerned with fruits or vegetables, rather than with meats. When these things spoil, the change is ordinarily one of fermentation rather than putrefaction and the problem of preservation is essentially different. The products of spoiling here are different in kind, and markedly different as regards the degree of danger from use. Consider the case of the strawberry, a fruit with a remarkably delicate flavor which is almost wholly lost in cooking. It contains but little protein and does not readily undergo putrefactive change. The addition of a large amount of sugar will prevent ferment changes in the pulp, but the amount called for is sufficient to hide the fine characteristic flavor. A flavorless, tasteless preservative is highly desirable here. What obtains in the case of the cranberry and certain plums suggests what might be done here. These fruits, either in the native state or in the form of a sauce are distinguished by marked keeping qualities, and this is largely due to the presence of benzoic acid, which is found in some other fruits as well as in these. If benzoic acid or its usual commercial equivalent, sodium benzoate, be added with or without a small amount of sugar to strawberries the latter will keep in a practically fresh condition through

months. No one has ever questioned the perfect harmlessness of the benzoic acid in the cranberry or the plum, and it is equally harmless when added to the strawberry or other fruits. But the outcry against this use and similar applications has been so great as to make the term *benzoate* a by word of reproach, almost as strongly suggestive of evil as white slavery or congressional pork.

Among the so-called chemical preservatives, products of laboratory methods, sodium benzoate has come into extended use because of its rather unusual properties. While it occurs in nature in a number of vegetable substances, it is much more cheaply made in the laboratory as a derivative of toluene from coal tar. The artificial substance is absolutely identical with the natural substance in composition and properties, and has the same good qualities as a preservative of fruit or vegetable products. Benzoic acid, like cinnamic acid in cinnamon and eugenol in cloves, is a member of the so-called aromatic group of organic substances and has a marked inhibitory action on the work of ferments. The spices have long been used as preservatives of certain foods. Benzoic acid belongs to the same great class of compounds and is no



PROFESSOR J. H. LONG.

more harmful than they are. In fact, in the human body benzoic acid suffers exactly the same fate as does cinnamic acid characteristic of cinnamon. All of these substances are chemicals, whether made by nature or in the laboratory, and all may be harmful if used in excessive amounts. Benzoic acid is unquestionably much less harmful than are some of the others because of the ease with which it is eliminated from the body. Not one of them is a food in the true sense of the word, but a condiment. The original outcry against benzoic acid or sodium benzoate was raised because it was made chiefly by laboratory means, in other words, because it is a "chemical." But oil of cloves and oil of cinnamon are also now laboratory products. Should we condemn and abandon them for this reason? Will you give up the use of sugar when it is made in the factory from substances cheaper than sugar cane or the sugar beet? This is an important question and at the start was at the root of the whole discussion about preservatives.

But there is another alleged reason why objection may be raised against the group of artificial preservatives. It has been urged that these preparations may be used to conceal inferiority in the foods to which they are added. In other words, it is claimed by those who violently oppose the employment of what they call the chemical preservatives that manufacturers in using them can cover up the presence of inferior raw materials, or can even use decayed or spoiled fruits or vegetables or waste products which otherwise could not come on the market.

This point of view is fundamentally false. In the power of concealing inferiority, chemical or artificial substances stand in the same category with salt, sugar, vinegar, the spices or other preservatives. In fact, through their marked taste or odor it is far easier to palm off poor fruits or vegetables by the aid of these last named bodies than it would be with boric acid or benzoate, which are practically without taste or odor. It is true that benzoate is employed in many low grade or inferior products, but the same is true of salt, sugar, vinegar and the spices, and the fact that these products are made of poor materials is covered up by the use of the preservatives with taste or odor, rather than by benzoate. The absurd arguments advanced regarding the dangers of the last substance are not based on facts, but on prejudices hard to understand.

It is a fact well known to all manufacturers of tomato products, such as chili sauce and ketchup, that where these are highly spiced, pumpkin as a body may be used just as well as the tomato, since the flavor in the finished article is that of the spice rather than that of the vegetable. Some of the most careful manufacturers of high grade products wish to use the colorless and taste- and odorless chemical preservatives so as to permit the recognition of the natural flavor of their goods. On the other hand, I have known of manufacturers who have used pumpkin and other cheap fillers in ketchup, the flavor being supplied by vinegar, sugar and spices. This as well as other kinds of fraud is made possible by the use of the natural highly flavored preservatives, but because they may be so used we do not argue that they should never be employed.

In like manner it is absolutely unfair and wholly unwarranted to demand the exclusion of what are called chemical preservatives because they are sometimes present in articles of inferior quality, provided, of course, that the chemical preservatives are no more harmful than are the so-called natural ones. A great mass of experimental evidence has been accumulated in this country and in Germany to show that this is the case, and I believe that no man of any scientific authority will now maintain that in the quantities in which it is used benzoate, for example, shows any harmful properties whatever.

As a member of the Referee Board of the United States Department of Agriculture, the so-called Remsen Board, I had occasion some years ago to study this question pretty thoroughly. The unanimous conclusion of the board, consisting of Remsen, Chittenden, Herter, Taylor and myself, was that in the amounts practically used, benzoate is perfectly harmless. Much previous investigation had shown the same thing, and more recent studies have confirmed our decision. The most recent of these investigations to be published is one by the German Imperial Board of Health, which appeared about a year ago, in which the conclusion is quite similar to our own. The public has been shamefully misled about the whole matter, but the facts will gradually come out and be recognized.

It is doubtless true that if some of the old-fashioned methods of food preservation now in vogue had remained undiscovered and were suddenly introduced they would call for severe censure. This would probably be the case with the pickling and smoking of hams, already referred to. In the ordinary pickle saltpeter is used and to this strong objection would be raised. To the smoking process itself the strongest opposition would be developed. The efficacy of smoke depends on the presence of phenols and acids formed by the imperfect combustion of the wood. Some of the same bodies are found in wood tar and coal tar, and in the strong pyroligneous acid. In concentrated form they are, of course, toxic, some of them markedly so, but the experience of centuries has taught us that we can consume the meat in which they are absorbed from smoke without risk. Because a thing is toxic in large quantities it does not necessarily follow that it is harmful in small quantities, and few people outside of an insane asylum really believe this dictum.

Why we tolerate the very active essential oils, as found in the spices, and object to the comparatively mild benzoic acid or boric acid may be explained, like the toleration of wood

smoke, on the ground of the force of habit. We accept the things which our grandmothers used and fight modern improvements because of their novelty. We are afraid of these as children are afraid of oysters or tomatoes, and toleration comes only by acquaintance.

This preservative question, like many others, is an outgrowth of the general industrial development of the last fifty years, a development which has led people away from the villages or farms into the cities, to live in apartments without cellars or cold pantries where foods might be prepared and kept as they were in the country years ago. The city dweller or the traveler is dependent on canned and preserved products to a large degree; he wants not only a great variety, but he wants, also, products resembling the fresh articles as closely as possible. The food manufacturer is called upon, also, to make goods which will not only keep through a long time, but which will keep through all conditions of temperature, through the heat of summer or the cold of winter, and also after a long voyage to the Philippines or to Alaska, for example. Butter shipped from Australia to England, or even from Holland to England, is protected by the addition of boric acid. So far from objecting to it, people actually demand it. The butter keeps better and harms no one. So it is with the benzoate in the oleomargarine of Germany.

As land becomes occupied, soils depleted and fertilizers exhausted, the demand for the production of artificial foods themselves will grow to the point of accomplishment. It was less than 100 years ago that the first synthetic organic compound was made. We now look forward to the production of even complex foods. The cheap cottonseed oil has already been turned into a solid lard-like substance. The synthesis of the sugars is possible, and chemists foresee the building up of protein equivalents, if not the proteins themselves, and these artificial products will be nutritious, too. Will you reject them because our grandmothers did not know them in their cookery?

There are radical changes in all industries and in all sciences as well. In our notions of the physiological requirements of the human body we are far from having reached the last word. The demand for new preservatives, like other demands, is a perfectly legitimate one, and the manufacturer has a normal right to seek for something which will cheapen his product without lessening its value, which adds to its keeping qualities, and which finally, does not conceal or destroy the natural and desirable flavor of the fruits and vegetables with which it is employed. If, at the same time, by the use of the new preservative, he is able to make a product which is really better than are those made in the old way, he should be commended instead of censured for his efforts. If abuses come up in the use of the new thing, correct them, but do not destroy the thing itself. You would not cast out the automobile because some careless driver has run over a man, or because a bandit has used it in a highway robbery. You would correct the driver and lock up the bandit.

Remember, further, that the food manufacturer may take as much pride in his product as does any other manufacturer, and that, probably, his sense of honor is as keen as is that of the lawyer or the doctor, the teacher or the preacher.

*Paper read at the Conference on Food in connection with the City Club Public Health Exhibition, Dec. 4, 1914.

LIGHT FROM THE LEFT SIDE.

The well known fact that, when using the eyes for any near work, the illumination should come from the left side rather than the right is often disregarded. Let any one who considers the matter of little importance once demonstrate to himself the difference and he will never forget it. Take a pencil and paper and try to write while in such a position that the light will fall from the right side. The shadow of the hand or pencil or both is thrown on the paper in such a way as partly to cover the characters one is making. This necessitates a closer viewpoint and a conscious strain on the eyes. Now let the position of the writer be reversed so that the light falls on the work from the left side. He will notice that the shadows fall away from the work he is doing and leave the field unobscured. In making the change he cannot help but notice the feeling of ease that immediately is experienced by the eyes. This applies to any other kind of near work in which the fingers work under the guidance of the eyes. This fact should be remembered in planning schoolrooms, workrooms, offices and any places where steady, close work is to be performed.

TEA EXAMINER'S ANNUAL REPORT.

GEO. F. MITCHELL, supervising tea examiner, has filed with the Secretary of the Treasury his annual report, in which he says:

"Although it has been three years since standards excluding colored teas from the United States went into effect, attempts to import colored teas persist to a certain extent. However, the only importations that continue to give trouble on this account are the country green teas of China. The country green teas are colored in great quantities for other markets, and unless the buyers for the importers in this country exercise reasonable care in their selections of such teas artificial coloring is quite sure to appear in some of their consignments. However, it is believed that very satisfactory progress has been made relative to informing both the American importers and foreign shippers in regard to the law and regulations on the subject, and there remains no good reason whatever for offering colored teas for entry into this country.

"If the tea buyers would make it their practice to properly subject their purchases to the 'Read test' practically all offerings of colored tea would cease. In the Ping Suey district the chief civil officers of certain provinces have, in recognition of the standard adopted in the United States, issued proclamations forbidding the coloring of teas in their districts. This has resulted in a discontinuance of the practice of coloring Ping Suey teas.

"Now that various producing countries, including the greater part of the tea districts of China, are conforming to the non-color requirements of this government, it should be but a comparatively short time when the country green teas, which represents less than 3 per cent of our total importations, will be entirely free of artificial color.

"Ample trial has demonstrated that the Read test is the most convenient, effective and practical method known for determining the presence of artificial color in tea, and the slight changes in this test that went into effect May 1 have made it even more efficient and easy of operation.

Early in the fiscal year the department received a petition bearing the signatures of a number of tea importers, brokers and jobbers of New York, requesting the abolition of the Read test and asking for a return to the 'cup test' for detecting artificial color and facing matter in tea. The department made a thorough investigation into the criticisms contained in the petition and memoranda attached to the petition, and they were found to be without merit.

"The department also received many petitions and letters from the tea trade throughout the country opposing the petition above referred to and requesting that the Read test be continued as the official test for determining artificial color and facing matter in teas offered for importation.

"During the latter half of the fiscal year, pursuant to the request of the Assistant Attorney General, this office co-operated with him in defending an injunction suit filed in the United States Court for the Southern District of New York against the Board of Tea Appeals of the Board of United States General Appraisers to prevent it from using the Read test. On February 11 a temporary injunction was issued citing the board to show cause why it should not be restrained from using the Read test in the re-examination of certain teas that had been rejected by the tea examiner at San Francisco.

"On February 20 the case was heard and the temporary injunction dismissed, with the understanding between counsel that the government would not re-examine the teas in question, which consisted of 44 packages, until the official settlement by the courts as to the legality of the Read test. The case was ordered tried, and the trial was held from June 2 to June 5, inclusive.

"On July 3, 1914, a decision was rendered dismissing the case for lack of equity, but strongly supporting the right of the Secretary of the Treasury and the United States Board of Tea Appeals to say what test shall be used in examining importetd teas. The case has been appealed.

"At the present time tea samples for inspection are drawn by customs officers at all the ports except New York and Chicago. At these two ports they are furnished by the importers with a sworn statement that they represent the teas from which drawn. With reference to this subject, it is respectfully recommended that the samples at New York and Chicago be also drawn by customs officers, so that the service shall be on the same basis at all ports. To have all tea samples customs drawn will require five samplers at New York and one at Chicago."

Pasteurization: A Report from the Field

* By John L. White, M. D. V.

PASTEURIZATION is the heating of milk for varying periods of time, followed by rapid cooling. The temperatures employed vary between 140 degrees F. and 185 degrees F. The time in which the milk is exposed to this heat is from a few seconds to thirty minutes. The short period of exposure is employed with a high temperature (160 degrees F. to 185 degrees F.) and is known as the flash method of pasteurization. The held method is a process in which the milk is exposed for from five to thirty minutes at a temperature of 155 degrees F. for the former, and 140 degrees F. for the latter period. The held pasteurization is usually conducted at a temperature of 140-145 degrees F. for twenty to thirty minutes.

About 80 per cent of Chicago's milk is pasteurized. The process is conducted by both of the above methods, although the flash process, which has always been popular with the small dealer, is gradually being superseded by the held method. This is the result of the enforcement of Chicago's milk ordinance, which states that after January 1, 1914, all milk is to be pasteurized by the held method. The plants pasteurizing the milk consumed in Chicago may be divided into two classes, using as a basis for division the sanitary condition and the method of pasteurization employed.

The first-class includes the modern sanitary pasteurizing plant. It is under the supervision of a superintendent who is familiar with the manner in which disease may be transmitted by milk, and who understands the importance of perfect pasteurization as a protection to the public against these diseases. A bacteriologist is employed who not only sees that pasteurization is conducted properly, but also educates the employes in the plant as to the necessity and importance of cleanliness in the handling of milk. He frequently examines the milk bacteriologically to test the efficiency of the pasteurizer and to discover any source of recontamination which may exist. The location of the plant is good, its equipment is excellent, both as to the amount needed and the sanitary construction of same, enabling it to be quickly and thoroughly cleaned and sterilized. A division of labor system is employed in which each man has his particular work to do, and for the faithful performance of which he is held responsible. The pasteurizing process, usually the held method, is conducted as perfectly as can be done by the present methods of pasteurization.

The second class includes those poorly located and equipped plants in which the pasteurizing process is uncertain. They are supervised by an overworked man who knows little about the manner in which contagious diseases are disseminated. He does not know why you compel him to hold milk at a temperature of 140 degrees F. for twenty minutes, nor why heating it to a temperature of 160 degrees F. for a few seconds is insufficient. The thought that by pasteurizing the milk perfectly he is destroying the tubercle bacillus or other pathogenic organisms which may be in the milk never enters his mind. This man generally looks upon pasteurization as a needless expense, ofttimes telling you that the only benefit he can see in it is that it enhances the keeping quality of the milk. Many of these men have told me, when I have tried to impress upon them the importance of perfect pasteurization as a public health measure, that when they went into the milk business fifteen to twenty years ago that there was no such thing as pasteurization and that there were fewer people dying then than there are now. They did not figure on the publicity campaigns by various health agencies which have kept them better informed than they were several years back.

It is in plants operated by these men that pasteurization of milk needs to be closely supervised by the health officer. Before reviewing pasteurization as conducted in these plants, I wish to call your attention to the unusually long and arduous labor day which a dealer, who is unable to employ extra help, has to endure. In the summer months this man has to be on his route delivering the day's supply at an early hour. After delivery, which takes from two to three hours, depending upon size of route, he returns home for breakfast and a short rest. It is now necessary to go to the milk train platform for the following day's milk and ice. Upon returning, if he has a helper, he finds the bottles washed and the necessary steam in boiler to pasteurize. The milk must now be pasteurized, cooled, bottled and placed in ice box for next morning's delivery. By this time the day is fairly well advanced and the man is tired. The one great temptation now is to neglect a very important step in the art of pasteurizing milk properly. I refer to the cleaning and sterilization of his pasteurizing machinery and utensils. The milk dealer regards this as the least important step in the process. In his hurry to finish the day's work he gives the machinery a very superficial cleansing or makes no endeavor to clean it at all. The health officer calls the following day and takes samples of milk from various parts of the machinery as the milk is being pasteurized. These samples show a steady increase in the number of bacteria from the sample taken from the pasteurizer to the sample taken from the bottle. The bacterial count may be so great in the last sample that the man may doubt the efficacy of pasteurization. Instead of correcting his unclean methods he becomes discouraged and condemns pasteurization.

The two principal faults to be found in a plant of this type are inefficient pasteurization and recontamination of the product after pasteurizing it. The flash machine, which has the advantage of saving time for the dealer in his busy day, is commonly employed. The city ordinance, as it was formerly enforced, specified that the milk should be heated to 165 degrees F. and maintained at that temperature for one minute. The flash machine did not comply with this law for the milk passed through the machine in less than a minute, ofttimes taking but a few seconds. The heating of the milk to 165 degrees F. was not done. The dealer contended that if milk was heated to this temperature that it would fail to show a distinct line of demarcation between the cream and milk when placed in the bottle. He maintained that his customers would be suspicious of the milk if this cream line failed to show. The temperature of many of these flash machines fluctuated greatly, the thermometer sometimes reading as low as 90 degrees F. The temperature, to be maintained at all constantly, required a thermo-regulator, which the milk dealer was adverse to installing because of the added expense entailed. No dependence could be placed upon this method of pasteurization.

The recontamination of the milk, as shown by the gradual rise in number of bacteria in samples taken from various steps in the process, was ofttimes excessive. Bacterial counts of milk taken from the pasteurizer may show but a few thousand bacteria per c. c.; a sample taken from the bottle may run up into the millions per c. c. Obviously there is something wrong. Either the temperature of the pasteurizer had fluctuated to such an extent that milk but slightly heated had passed through it, or the machinery, milk pipes, bottle filler and bottles were dirty.

The cause for these high counts is usually a combination of these two conditions, together with certain unsanitary practices which the milk dealer, through ignorance or thoughtlessness, commits while the process is being conducted. When the milk is being pasteurized the dealer has two or three things to think of at once. The temperature of the machine varies to such an extent that it is necessary for him to spend a considerable portion of his time at the heat valve to try to control it. The boiler, sometimes located in the same room or in a room close by, needs attention. More coal must be placed on fire to keep up the required steam pressure. After coaling the fire, he rushes back to aid his helper fill and cap the bottles of freshly pasteurized milk. The capping as a rule is done by hand. The dealer seldom stops to wash his hands before taking a bunch of caps and capping a crate of bottles. At other times he thoughtlessly does things equally as unsanitary. I have seen cans from which the raw milk had been emptied, immediately filled with the pasteurized, the dealer never thinking to thoroughly clean and sterilize the cans before filling them with pasteurized milk. To derive maximum efficiency from the cooler, the dealer makes it a practice to spread milk evenly on its cooling surfaces by using a brush taken from the water in which the bottles had been washed. Practices of this nature, combined with machinery, pipes, bottle-filler filled with milk residue left as the result of improper cleansing, explain in a great measure the high bacteria counts sometimes found in pasteurized milk.

To properly clean this machinery is no easy task, for much of it is very difficult to clean because of its construction. In

the making of it too little attention is paid to the sanitary features of it. Many corners and crevices are present which are excellent places for the harboring of old milk and its bacteria. Some of the milk pipes are constructed of galvanized iron with a roughened inner surface. Much of the sanitary milk piping used has screw threads for connections located on the inner rather than the outer surface of it. Many of the pipes are so long that it is with difficulty that a brush can be put through them for cleansing purposes. Milk vats and coolers have no covers to protect them from air contamination. In installing the machinery it is ofttimes so placed as to be inaccessible for cleansing purposes. Some types of bottle fillers, the valves of which need particular attention, require from thirty minutes to an hour of one man's time a day to properly clean and sterilize them.

To improve the pasteurized milk of this type of plant, it is first of all necessary to insist upon the proper temperature and time of exposure during the pasteurizing process. The flash method should be replaced by held method, as the latter is more reliable. The temperature to which the milk is heated should be recorded by an automatic registering device, the charts of which should be accessible to the department inspector only. The elimination of recontamination is mainly a question of education. The milk inspector on his visits to these plants should instruct the dealer in the proper method to be used. He should be taught that his carelessness or uncleanliness nullifies the work his pasteurizer performs. The utmost regard for cleanliness must be impressed upon his mind. The dairy machinery manufacturing companies can aid him by constructing machinery which can be taken apart for cleansing purposes without great difficulty. Methods of sterilization which have been found practical and efficient should be shown to him. It must be explained to the dealer, who believes pasteurization to be a needless expense, that milk is a suitable medium for conveying many of the infectious diseases of animals and man. To guard against these diseases we must pasteurize the milk and take proper care of it after pasteurization. Until he realizes the danger to the public health from milk borne diseases, he will make no special effort to properly pasteurize his milk.

*Paper read at the Conference on Food in connection with the City Club Public Health Exhibition, Dec. 4, 1914.

FAHERS NEW COLD STORAGE MEASURE.

HEALTH COMMISSIONER GEORGE B. YOUNG of Chicago has sent a communication to Mayor Harrison, in which he declares that the cold storage ordinance now in force is a dead letter, and advocates the passage of a measure to remedy existing conditions. The letter says:

"The existing ordinance has never at any time been enforced in any particular except that we have made the quarterly sanitary inspections provided for. The ordinance is and must always remain a dead letter.

"It puts upon the city the burden of examining every article that goes into storage and passing on its condition when it goes in, and passing upon it again when it goes out. This not possible to do, and it is absurd, because if the materials are good when they come out they necessarily must have been in good order when they went in.

"In the new ordinance the burden of proof is placed where it properly belongs, namely, on the owner of the food offered for storage and the owner of the warehouse which receives it. Our inspectors would be authorized to make an inspection at any time, and if the goods are unsound to confiscate them. Nobody will make it a practice of storing contaminated food under these conditions.

"The proposed ordinance also covers an important phase not properly protected by the existing ordinance in that it forbids the return to storage of articles which have been withdrawn, placed on sale, and have partially or wholly thawed out and begun to decay. The popular prejudice against cold storage food has no foundation. It is in the interest of the warehouse owners to keep their plants sanitary. Our object is to prevent the storing of off-color stuff."

A NEW USE FOR PEACH SEEDS.

Hundeds of tons of peach seeds piled at fruit canning establishments in California are now to be utilized in a commercial way, and a company has been organized for developing this industry. The seeds are to be cracked by machinery and the meats used in the manufacture of prussic acid and other products. The shells will be sold as fuel.

CREAM GRADING RULES ADOPTED.

AT a meeting of State Dairy and Food Officials held in Des Moines, Iowa, Friday, December 11, the following recommendations for the grading of cream were adopted:

That three grades of cream be established, known and described as follows:

Extra—Special grade cream is sweet cream, suitable for table use, and such as will not curdle in hot water, tea or coffee.

First Grade—First grade cream shall consist of cream that is clean to the taste and smell, slightly sour, containing not to exceed four-tenths of 1 per cent acid, and not less than 25 per cent butterfat, and free from lumps, curd, dirt, and all other foreign matter.

Second Grade—Second grade cream is cream that is too sour to grade as first grade, or may have weedy or other undesirable flavors or odors. All other cream shall be deemed illegal.

Illegal Cream—Illegal cream is cream that is very old, rancid, mouldy, dirty, or muddy; or that is produced from an unclean separator; or that is stored, handled or transported in unclean cans; or that has been produced, handled, separated, stored or transported in violation of the state dairy, pure food or sanitary law; and the sale, purchase or manufacture of such cream for any human food purpose should be prohibited by statutes.

The end in view is to secure the passage of a law in the various commonwealths for the grading of cream, to have these grades classified in the statutes as adopted at the meeting.

The State Dairy and Food Commissioners who were present pledged themselves to put forth every effort to secure this law in their respective states. They will receive the assistance and co-operation of the Dairy School professors and creamery men in this work.

It is worthy of notice that among the men active in the Des Moines meeting were representatives of the large creameries, who promised their earnest co-operation in the coming campaign for the establishment of cream-grading.

The meeting was presided over by Professor Larsen of South Dakota; E. C. Bennett, Dairy Commissioner of Missouri acted as secretary.

The strong representation from the various states was noted. The convening representatives were welcomed to Des Moines by the dairymen of that city, who entertained them at an elaborate luncheon given at the Savary Hotel.

The method of making tests was taken up and discussed, but not decided upon definitely. It was referred to a committee consisting of George Hines of Kansas, G. H. Tellier of Iowa and Mr. Redfern, chemist in Nebraska department. Professor Hunziker of Indiana was appointed advisory member of this committee.

The motion by Professor Mortensen of Iowa that farm butter be subject to the same regulations as creamery butter was adopted.

A uniform appreciable butter fat standard for ice cream, for all the states, was also indorsed. A resolution was adopted declaring that all manufacturers, jobbers and dealers in oleomargarine, and all hotels, restaurants, boarding houses, dining cars or other places in which foods were cooked, served or prepared should be compelled by law to take out oleomargarine licenses when oleomargarine was used in these places.

The meeting declared unanimously in favor of a law that will prevent fraudulent advertising of food products.

Mr. Bennett and Mr. Kerns of St. Louis represented Missouri; Prof. Larsen and A. P. Ryger were there from South Dakota; Dairy Commissioner Clarence Harman of Nebraska, Chas. Harding and A. B. Cole of Omaha and Secretary McGinnis of the Nebraska State Dairymen's Association represented that state; A. E. Wilkinson and Frank Haskell were there from Kansas; Illinois was represented by J. B. Newman, assistant state food commissioner; G. L. McKay, secretary of the American Association of Creamery Butter Manufacturers; Prof. Bouska, J. D. Jarvis, educational department of De Laval Separator Company, and Geo. Caven of Chicago Dairy Produce. W. B. Barney, dairy and food commissioner of Iowa; his assistant, B. C. Ileff; G. H. Tellier and several other inspectors of the Iowa state dairy department were there. H. R. Wright of Des Moines was active in the meeting, and Farmers' Co-operative Creamery in Des Moines was represented by its manager. H. D. Van Pelt of Kimball's Dairy Farmer, Waterloo, attended.

Important Ruling on Milk

THE New York state department of health has decreed that milk to be classed as "Grade A raw" shall not contain more than 60,000 bacteria per cubic centimeter, and that "Grade B raw" shall not contain over 200,000 bacteria per cubic centimeter. While these limits are really low, yet it seems off hand that such numbers are enormous. It at once comes to mind how can so many germs find lodgment in so small quantity of milk if it is carefully handled. For "Grade C raw" there is no limit fixed, and the number may be very high. This is the milk that will commonly be found on the table of all but a few families. In view of these facts, it is interesting to inquire from whence these microbes come. Fortunately, there has been considerable investigation along these lines and while these investigations are not yet completed, something may be said regarding the matter.

For some time boards of health have been very insistent that stables be carefully swept, whitewashed or painted, and light and ventilation well provided. The argument has been that this precaution helps to keep bacteria out of milk. Now comes the result of a long series of tests showing that the air of the stable is scarcely responsible for the bacterial content of milk. A dummy cow was improvised and sterilized and the milking done in all sorts of stables and under all sorts of conditions. Usually the air furnished only twenty or so of bacteria to the cubic centimeter. When great pains were taken to kick up a dust just before milking so as to make conditions as bad as possible, the bacterial count was increased by only a very small number. Ventilation is best for the animals, but makes no particular difference with the "count." Cobwebs are unsightly, but they do not affect the milk to any appreciable extent.

These experiments are in keeping with some observations of my own a few years ago, where the stables were of a decidedly primitive type. There had been no whitewashing, and the mows overhead had for a support some poles and rails, the opposite of what health boards require, since they call for smooth ceiling and sides of the stable. Yet the milk from those stables with dirt floors and straw ceilings tested for days at a time lower than is required for certified milk. It was due to the care taken in handling the milk both at the farm and in the creamery.

Further experiments have been made to determine what is the effect of using the first milk from the udder, which is required to be discarded by health boards frequently. Here there is but little difference whether the first few streams are discarded or not, and in either case the number of bacteria is too small to make any particular difference in figuring up the 200,000 in "B" milk or the 60,000 in "A" milk, to say nothing of "C" grade. The bacteria from the air may go as high as 40, and that from the udder 400, yet these figures are negligible when considering any grade of milk.

Experiments are going forward to determine from whence comes so many bacteria as seems to be necessary accompaniment of milk. These have gone forward far enough to make statements fair, but are not considered established at present. It has been determined that the hair and the sides of the cow are responsible for a very fair proportion of the supply, perhaps numbering into the thousands, but this, even when no damp cloth is used, will not come near filling the contingent mentioned in the regulations. The last and really guilty factor is being discovered, but statistics are not now fully obtainable. It is the milk cans and bottles used for delivery of milk, and the pails and strainers used in handling the milk at the farm. The can trouble may be remedied mostly without much trouble, but the milk pail is a different factor. Some tests are under way to remedy this difficulty, but are not quite ready for advising.

To go back to the creamery that I mentioned above; the cans were made clean at the creamery, and that was the secret of that fine result. A sterilizer had been fixed up at very small cost. It was a home-made, or rather a creamery-made affair, for it was constructed by the manager of a small creamery with the aid of local help. It consisted of a rectangular box of sheet iron into which 20 or more milk cans could be placed at a time, also the caps of the cans. The proprietor furnished the cans to the farmers, and so was able to control the condition of them. All cans were rinsed thoroughly in cold water as soon as empty, then washed in hot water and strained, and again rinsed in cold. After that the cans were placed upside down in the sterilizer, previously described, and sterilized in live steam for some minutes before the steam was turned off. Then they were left for perhaps 20 minutes, enclosed, to cool and drain, and as soon as they became cool enough to handle, they were taken out and immediately capped, not to be opened until milk was strained into them at the farm. Occasionally farmers brought in their pails and strainers to be sterilized in the same way. This was 15 to 20 years ago, and now science is just demonstrating that this precise method is the surest way to keep down the bacterial count.

The creamery can provide a sterilizer of some pattern, cheap or costly, and it makes but little difference which, so far as efficiency is concerned. This will take care of the cans, if the proprietor will provide some extra cans to take out while others are being sterilized. When it comes to the farm and the pails there, it is a difficult matter. Not many farms can afford to put in steam and a sterilizer, yet at present that seems to be the only way to make the "count" especially low. I will say that it is believed that some chemical preparation can be used that will sterilize the milk pails and so enable the farmer to control the bacterial supply. Experiments are being conducted now at the state experiment station to determine what can be used, and it is known fairly well what will be recommended, but these experiments must go on for a time before the experimenters will care to advise. The control of the number of bacteria seems to be in the use of a protected pail and the sterilization of utensils. Possibly the use of a damp cloth on the side and udder of the cow may be advised. The score card and the city bred inspector that have been such a thorn to the dairy farmer are really of small value. Clean utensils and care are the prime factors and their use should be rewarded.

NO NEED TO FEAR MEAT.

ACCORDING to the specialists of the Department of Agriculture people even in States quarantined for the foot-and-mouth disease need have no fear of eating meat, provided they cook it thoroughly. The foot-and-mouth disease is not easily communicated to human beings through food, although milk from a diseased cow might transmit the disease to a human being. In the case of milk, however, pasteurization will render it entirely safe. Human beings who do get the disease commonly get it from direct contact with a sick animal. It is wisest, therefore, for people to keep away from all animals having the disease, unless they are properly provided with rubber gloves, coats and boots, and these are thoroughly disinfected after each visit to the animals.

In the case of meat, as in the case of milk, it must be remembered that all herds which actually show the disease are quarantined, and neither milk nor meat from the sick animals can be sold. Sixty per cent of the meat used in this country is produced in the nearly 900 federally inspected slaughtering and packing establishments located in 240 cities. In these establishments no animal is slaughtered until it has passed an ante-mortem inspection and also a most rigid post-mortem inspection by a veterinarian at time of slaughter. After slaughter its meat cannot leave the establishment until it has been carefully examined and stamped "U. S. Inspected and Passed." In all these establishments no animal showing any symptoms whatever of foot-and-mouth disease is allowed to go to slaughter, and no meat which, on post-mortem inspection, shows any suspicious symptoms of this complaint can be shipped out of the establishment. All meat suspected of coming from an animal suffering with this complaint is sent, under government seal, to the tanks to be rendered into fertilizer. The federal inspection stamp on meat, therefore, means that it is entirely safe.

The federal government, however, has no jurisdiction over local slaughter houses which do not ship meat outside of the State in which it is slaughtered. If, however, meat from such an animal did escape from one of these local slaughter houses, which are purely under State or municipal control, all danger of its communicating the disease to human beings would be removed when it is thoroughly cooked and sterilized. Those who are located near an infected region and wish to be absolutely certain of the safety of their meat should cook it thoroughly.

The disease when contracted by adults is not at all a serious illness. It commonly takes the form of slight fever sores in the mouth and a slight eruption on the fingers. In the case of small or sickly children, it may take a more serious form, especially if complicated by other illnesses.

Sanitary Commercial Food Containers

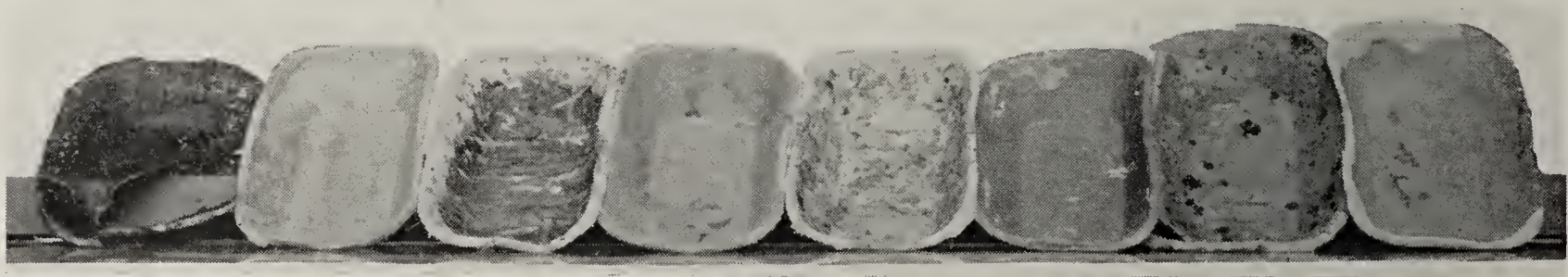
By Mary Dudderidge

FOR quite a number of years now housewives have talked and thought a great deal about pure food and during the past two or three years interest in these matters has been at white heat. At the same time we have thought comparatively little about the containers in which our food was brought to us.

We have made a great effort to get the butter covered in grocery stores and then we have allowed our orders to be sent home in questionable receptacles.

We have agitated strenuously for clean milk and we did well, but all the time we did not know that we were using bottles from the dumps.

Along with our interest in pure food has gone a keen desire to protect ourselves against false weights and measures; but while we complained bitterly bcause the retailer weighed



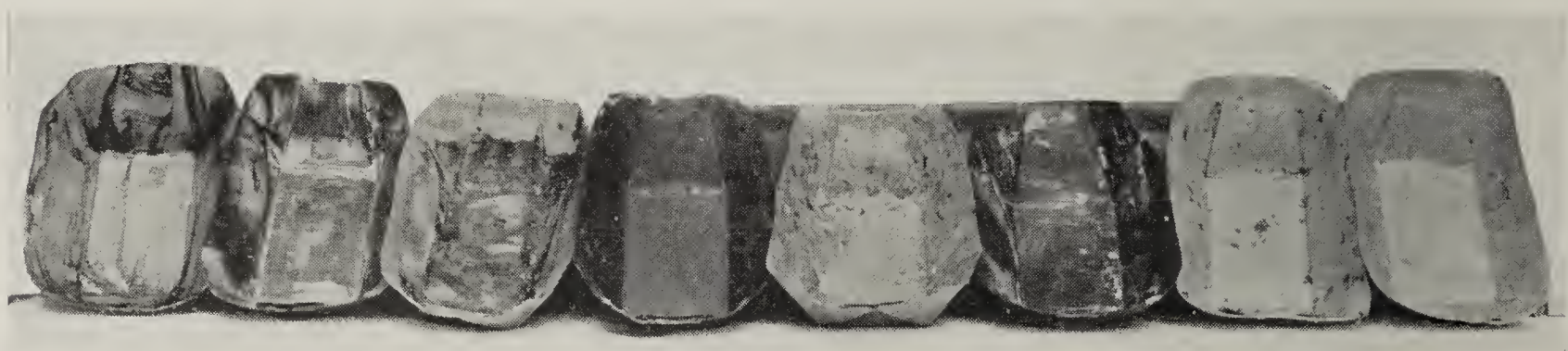
the container with the food, we never stopped to think that the container itself might be a cause of waste.

COMMERCIAL CONTAINERS HERE TO STAY.

The Executive Committee of the Housewives League thinks the time has come to look into these matters, and is going to give you a series of articles on food containers. The time when we took our own container to the shop for foods has gone and can never return. We must use the commercial container and therefore it behooves us to find out what it is made of and which of the various containers on the market best serves its purpose.

We pay for all these things and therefore it is our right to demand that they shall be sanitary, non-absorbent and fit to hold the food for a longer or shorter period after reaching our homes.

We have already taken up the subject of a sanitary container for flour, and have met with the most gratifying success in getting dealers to adopt the paper or paper-lined package.



We are now going to learn something about the little dishes used by the trade all over the country for the delivery of foods, like butter, lard, etc., that cannot be wrapped in paper.

There are various sorts of these dishes, and their sanitary character is, in some cases, very doubtful. In response to a recent inquiry the United States Bureau of Chemistry said:

"Paper dishes can be made from any kind of material; some are made from ground wood, prepared directly from the wood, others are mixtures of all kinds of material, usually waste paper, which may or may not be clean.

"As a rule we believe that the paper used in making paper dishes is not submitted to any chemical treatment when made from waste paper. This paper is simply broken up in the beaters and made directly into pulp, from which the dishes are then made.

"It is very doubtful if the process to which old waste paper is subjected in making paper dishes cleans the stock to any material extent, except so far as the drying of the stock has a tendency to reduce the number of live organisms in the material."

The fitness of these dishes to serve the purpose for which they are used is a subject which appears to have received little attention from food-control officials, and there are no laws regulating their use. An attempt was made to secure a law compelling retailers to line the dish, but it was defeated. Such a law would appear to be somewhat impracticable, as the lining costs about as much as the dish, and in any case it would be almost impossible of enforcement. It has been found too that the lining does not prevent the absorption of food by the dish.

As regards the waste of food in such dishes a careful survey of the whole United States failed to bring to light a single health board or a State or Federal department which had gathered any data on the subject.

A most interesting unofficial investigation is now being made however, in a Western laboratory. It is designed to cover the absorption of food by such dishes, their utility as containers during delivery and until the food has been removed from them in the home, and the possible contamination of food by them. We present this month the report of that part of the investigation dealing with the absorption of foods by containers. It is the first time that it has been possible to give such information to the American public.

Four kinds of dishes were found to be in common use. Two were of paper treated with some kind of water-proofing material, folded or cut to the proper shape and secured by a bit of steel wire at either end. The third was of wood pulp pressed directly into the required shape. A fourth was of a hard-wood veneer. They were all of the one-pound size, which is the one most commonly used, and they were purchased in original packages as shipped from the factory from wholesale establishments jobbing such containers to the retailer.

Sets of these dishes were weighed on tested scientific instruments and then placed in a vessel containing distilled water for fifteen minutes. They were then removed and after all the water that would drip from them had been allowed to do so they were weighed again. The difference between their weight now and before immersion in the water showed the maximum absorption possible.

In the case of all except the wooden dish the absorption capacity either nearly equalled or surpassed the weight. In some cases the absorption capacity was more than three times the weight.

Other sets of dishes were subjected to the usual operations of actual use. After being weighed they were taken

to retail food establishments where such foodstuffs as are commonly sold in such containers were placed in them. They were delivered at the laboratory by the methods ordinarily employed by the firms from which the food had been purchased, the time consumed in such delivery averaging two hours and a half. Arrived at the laboratory they were photographed to show their condition when received, and after all the food that could be taken out without scraping off particles of the dish had been removed from them, they were weighed again. The difference between their weight now and that bfore use showed the total loss of food.

In some cases the absorption was found to be very heavy, oils and juices being eagerly absorbed by the spongy material from which the dishes were fashioned. Even the waterproofed dishes showed a high capacity for absorption.

Some of the soft dishes absorbed so much fluid that they fell to pieces, having no appreciable tensile strength when moist. Butter and lard were found to be absorbed very readily by soft containers. Chopped meat lost a large percentage of its juices. Removal of all the food from soft dishes was, moreover, impossible, because the softened fibers of the container followed the food out of it.

The lining of these dishes with paper before the food was put into them did not operate to retard the absorption of the food by the dish to any appreciable extent. On the contrary it resulted in a still greater loss, as the paper lining took up large quantities of the food and then permitted still more to soak through into the dish.

The exact absorption of butter, lard, apple butter and potato salad by each of the four styles of dishes is given in the tables. In the case of butter it will be seen that it ranged in the paper and pulp dishes from 14.406 to 29.009 grams. The cost of the butter was 34 cents a pound and a gram is approximately the twenty-eighth part of an ounce. At this rate it will be seen that the loss of butter by such absorption might mount up to a considerable figure in the course of a year.

In the case of butter it seems that the loss is greater than that sustained by weighing the dish with the butter, since the absorption in every case exceeds the weight of the dish. In the case of the wood-pulp dish, which was both light and spongy, the absorption greatly exceeded the weight. The wooden dish, naturally, absorbed very little.

necessarily have any effect on it when it is subsequently dyed, yet in some cases it does so, and in any event the purer the water the better.

The impurities in all waters, whether from wells or rivers, consist both of mineral and vegetable matter, and the proportion between the two, and also the absolute amount of either, depends solely upon local conditions."

Of course, all are familiar with the dangers which lurk in surface wells, pools, ponds and other sources of water supply. The warning against germs from water is nationally promulgated by health authorities every year.

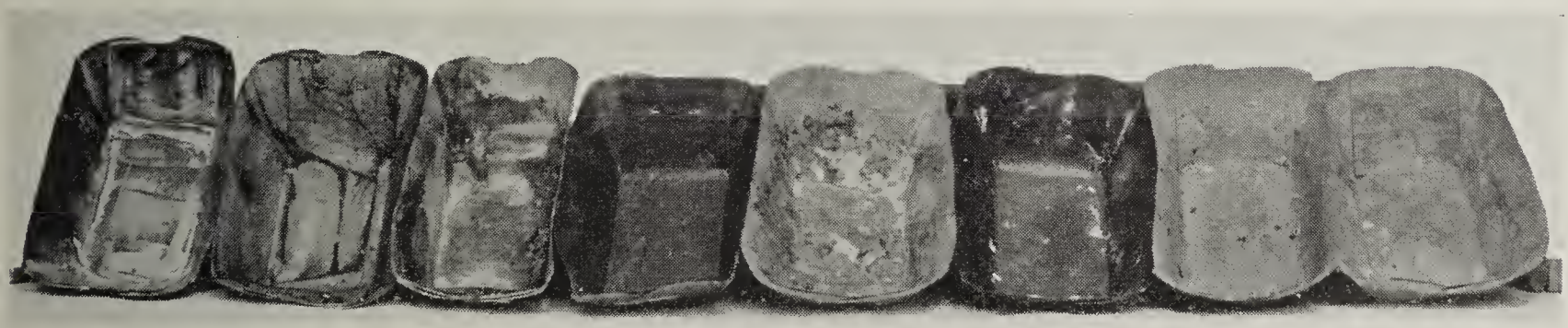
The fact that water is an important and intimate part of the pulp or paper from which some dishes and wrappings in use by the retail trade are manufactured, leads to the suspicion of such containers in view of this warning printed in the official paper trade journal of the country.

And it seems the more these pulp compositions approach the natural or white state the more liable they are to carry the germs from mill pond or well.



FOOD ABSORPTION BY TYPICAL DISHES.

Dish.	Food Product (one pound).	Weight of Dish Empty Grams.	Weight After Removal of Food.	Weight Food Product Absorbed by Dish.
Paper	Butter	14.352	28.758	14.406
Paper	Butter	15.122	35.816	20.694
Wood-Pulp	Butter	8.542	37.551	29.009
Wood	Butter	16.422	22.655	6.233
Paper	Lard	14.382	26.105	11.723
Paper	Lard	15.050	28.041	12.991
Wood-Pulp	Lard	8.590	38.684	30.094
Wood	Lard	17.447	23.865	6.418
Paper	Apple Butter	14.832	27.555	12.723
Paper	Apple Butter	15.127	31.310	16.183
Wood-Pulp	Apple Butter	8.554	60.605	52.051
Wood	Apple Butter	19.785	27.470	7.685
Paper	Potato Salad	14.724	26.765	12.041
Paper	Potato Salad	15.185	26.679	11.494
Wood-Pulp	Potato Salad	8.587	24.381	15.794
Wood	Potato Salad	19.300	25.790	6.490



The highest absorption figure reached was in the case of apple butter, namely, fifty-two grams.

In the accompanying pictures of the various dishes the absorption or lack of it is plainly shown by the color, the parts of the dish where the juices have soaked through being very dark. In the case of the empty dishes it will be noted that the entire interior is sometimes quite black. The spotted appearance of some of these dishes indicates that bits of the material composing them have been removed with the contents.

A recent issue of The Paper Trade Journal raises a question which is of considerable interest to the retail grocer and butcher, in view of present agitation favoring absolute sanitation in the handling and dispensing of foods in stores. The article says:

"Though impurities of water used in making pulp may not

The food containers illustrated on these two pages show the various degrees of food absorption.

In no individual instance has the progress of food sanitation been more pronounced or more worthy of popular commendation than in the case of food containers.

It is essential that great care be given to the question of purity in foodstuffs.

It has been the fallacy of some to confine this attention to dietary articles.

But those who have gone deeper into the matter have realized the truth of the theory that food, be it ever so pure and wholesome, must be handled in equally sanitary containers.

Progress begets progress.

Success stimulates to still further achievement.

Thus has the world improved.

Remarkably Successful Career

DR. ALLAN J. McLAUGHLIN has had nearly fifteen years' service as a commissioned officer in the United States Public Health Service.

In 1900 and 1901 he was on immigration duty at the Barge Office and Ellis Island, New York. In addition to his routine work in the examination of immigrants he made a special study of the character and effects of immigration. His work covered the entire field of immigration and was published in a series of twelve articles in the Popular Science Monthly during 1903, 1904 and 1905.

In 1902 he had the regular officers' course of instruction in the Hygienic Laboratory, Washington, D. C., where he did his first research work in preventive medicine.

In 1903 and 1904 he served at the Bureau in Washington as assistant to the Surgeon General.

In 1905 he was ordered to Naples, Italy, in charge of the European headquarters of the United States Public Health Service. He served at Hamburg and Berlin, Germany, during the cholera epidemic of 1905, and was in charge of the measures to prevent the introduction of cholera into the United States from Europe. Dr. McLaughlin did special bacteriologic work in the Hygienic Institute in Hamburg and in the Institute for Infectious Diseases, Berlin. Through the courtesy of the director, Professor Gaffky, and Professors Kolle and Wasserman, he was given the privilege of working in their laboratories. He paid special attention to the bacteriologic diagnosis of Asiatic cholera and other infectious diseases.

During 1906 in addition to his work in charge of the Naples Station, he made a complete study of Italian Government methods for prevention of malaria. In November and December of the same year he was in Trieste, Austria, owing to the presence of Bubonic Plague.

In December, 1907, he was designated and duly accredited by the Staye Department as the delegate for the United States to the International Sanitary Conference at Rome, Italy.

In March, 1908, Dr. McLaughlin was ordered to Manila, Philippine Islands, and for over two years was in direct charge of the sanitation of the city of Manila and of all field work in the Islands for the suppression of epidemic diseases.

During the cholera epidemic of 1908, Dr. McLaughlin was Acting Director of Health, and his suppressive measures were so effective that within fifteen days the cholera epidemic of fifty to sixty deaths daily was reduced to a few scattered cases.

In addition to what may be considered routine work in the Philippines such as suppression of cholera outbreaks, systemic vaccination, collection of lepers, sanitation of Manila, etc., Dr. McLaughlin was responsible for several special things which have had distinct influence on health conditions in the islands.

1. Development of the Sanitary Barrio.
2. A better understanding of the significance of the bacillus-carrier in the spread of cholera.
3. Demonstration that acute meningitis, which was credited with 4,000 deaths in 10 years, was a very rare disease and that most of these alleged meningitis deaths were due to beriberi, cholera and other diseases.
4. Demonstration of the enormous influence of beriberi on infant mortality in the Philippines.
5. Special laboratory work on cholera.
6. Transfusion experiments in the treatment of Asiatic cholera.

The development of the idea of the sanitary "barrio" and its successful application in Manila was Dr. McLaughlin's solution of the problem of filthy squatters' shacks in interiors of blocks and on insanitary sites. Through Dr. McLaughlin's efforts on the sanitation committee—the municipal board took action which had an enormous effect upon this housing problem.

1. It was declared illegal to build houses unless the house fronted on either a public street or an alley, which had been approved.
2. An ordinance permitting repairs of very insanitary shacks existing in defiance of law was rescinded and such repairs became illegal.

The sanitary barrio was made up of units—the sanitary blocks, each sanitary block had city water, public closet and drainage before the poor were allowed to build their houses. Evictions were not pushed until after these block sites were prepared, and since then thousands of families have been removed from the indescribably filthy interiors and other insanitary sites to these sanitary "barrios."

Dr. McLaughlin demonstrated the importance of bacillus-carriers in the epidemiology of cholera. In Bilibid Prison he demonstrated over 6% of carriers among healthy convicts, and this explained what had been considered a mysterious fact that cholera appeared almost annually in an institution where the health authorities had perfect control over food and water supplies.

Until 1910, the very great significance of infantile beriberi on infant mortality was overlooked, although the appalling infant had used the term infantile beriberi on death certificates, but no serious effort had been made to prove its existence or estimate its prevalence. In the completion of his



DR. ALLAN J. McLAUGHLIN.

studies on infant mortality Dr. McLaughlin had associated with him Dr. Vernon L. Andrews, Assistant Professor of Pathology, Philippine Medical School. Drs. McLaughlin and Andrews before the Far Eastern Association for Tropical Medicine in Manila, April, 1910, presented the results of 219 necropaies on infants and demonstrated the existence of infantile beriberi and the fact that the disease was probably responsible for at least 60% of the children's deaths under one year. The significance of this demonstration is heightened by the fact that beriberi is a curable and easily preventable disease.

Dr. McLaughlin by a series of living cases and necropsies, showed that alleged meningitis was usually beriberi, cholera or some other disease. He showed further that cholera in children was a typical and that cerebral manifestations were very common in children ill with cholera. Meningitis practically disappeared from the statistics following this work and control was acquired over many typical cases of cholera in children which formerly were unrecognized and uncontrolled.

The special work done in the laboratories of the Bureau of Science included the study of the cholera and cholera-like vibrios found in the Philippines, published in the Philippine Journal of Science by Dr. McLaughlin and Dr. Eugene R.

Whitmore. Dr. McLaughlin also devised a method for making a diagnosis of cholera in distant provinces. Before Dr. McLaughlin's ideas were adopted epidemics alleged to be due to new rice, fish poisoning and other causes were not investigated. It was accepted as impracticable to isolate cholera vibrios from stool specimens, which had been in transit several days, and no effort was made to send specimens. Dr. McLaughlin's idea was to send a special wide agar slant in a tin mailing case to the health officers who made the inoculation on the spot, and mailed the tube to the laboratory. By this means cholera outbreaks are diagnosed even when the tube has been two weeks in transit.

The effect of the concentration of solution in the treatment of collapse in Asiatic cholera was studied by Dr. McLaughlin and Andrew W. Sellards. They tested on cholera patients in series, hypotonic, isotonic, and hypertonic solutions of salt, with a view to determining the most advantageous form of administering the needed fluid. On July 8, 1910, Dr. McLaughlin was relieved from duty in the Philippines and directed to take the first transport. He landed in San Francisco and wired his arrival August 12, 1910. On August 13th he received a telegram from the Bureau, directing him to report to Surgeon Rupart Blue for duty.

Surgeon Blue directed Dr. McLaughlin to establish a squirrel free zone across the peninsula of San Francisco and extending about 4 miles south of the city boundary. This work was about completed in October, and on October 9th he was ordered to Washington, because of the danger of the introduction of cholera to prepare a pamphlet on "Cholera, Its Nature, Detection and Prevention" for distribution to health officials.

On December 16, 1910, Dr. McLaughlin was assigned to duty in the Hygienic Laboratory. He was placed in charge of an investigation upon sewage pollution of interstate and international waters with special reference to the spread of typhoid fever. From December, 1910, to January, 1913, he was engaged in this work. He completed a sanitary survey of the entire Great Lakes, urban population on the American side from Duluth, Minn., to Ogdensburg, New York. The results are published in Hygienic Laboratory Bulletins 77 and 63. He also completed a sanitary survey of the lower Missouri River from Sioux City, Iowa, to its mouth. In this latter work he was assisted by P. A. Surgeon John S. Boggess.

Dr. McLaughlin had charge in Boston and Providence of putting into effect the new regulation which required bacteriologic examination of the stools of immigrants from infected districts. Under his system of examination the average detention of passengers was less than 3 days. The detention at New York was considerably longer, and Dr. McLaughlin was ordered to New York to attempt securing uniformity of method and facilitate the examination of specimens. The conditions and results are described in official reports at the time. Undue detention of ships ceased at New York.

The services of Dr. McLaughlin were secured by the International Joint Commission for the purpose of preparing a plan for the investigation of Pollution of the Boundary Waters between the United States and Canada. During 1913 and 1914 Dr. McLaughlin has been Chief Sanitary Expert and Director of Field Work. The results of his work are shown in the Progress Report of the International Joint Commission upon the Pollution of Boundary Waters.

A recent law in Massachusetts provided for the abolition of the Board of Health and the creation of the office of State Commissioner of Health. The Governor of Massachusetts after careful study of the needs of the situation decided that Dr. McLaughlin was the best available man for the place and requested the President to loan Dr. McLaughlin to the State of Massachusetts. Dr. McLaughlin began his duties as State Commissioner of Health November 1, 1914.

MUST BE PLAINLY MARKED.

The United States Department of Agriculture has amended Regulation 21, governing the labeling of renovated butter, to read as follows:

"All coverings or wrappers of prints, bricks, or rolls of renovated butter, whether paper or cloth, must have the words 'Renovated Butter' in one or two lines, marked, branded, stenciled or printed thereon in black or nearly black upon white or light ground, in full-faced gothic letters not less than three-eighths of an inch square so placed as to be the only marking upon one side or surface of the parcel so packed.

RETAILERS NEED LARGER MARGIN.

AFTER the severe winter, with difficult delivery conditions just passed through, the dealers in many sections feel more convinced than ever before that they are entitled to a larger ratio of profit on the tonnage handled, and complaints heard as to financial loss caused by one heavy snow storm abolishing any possible profits for the season would seem to put the retail business on a basis of great hazard," says the Coal Trade Journal. Too much depends upon weather conditions and deliveries made at the time of heaviest demand are made under difficulty and at an expense which far exceeds the margin. This is out of line with all sane argument and business methods. There is probably not another instance where a dealer's profit is reduced in the times of most active demand. The tendency works, rather, in the opposite direction in most lines of business, particularly those dealing in staple commodities, of which coal, in its particular season, is one of the most necessary.

An emergency price has been suggested by some as a means of offsetting the additional delivery expense brought about by adverse weather conditions and some are anticipating endeavoring to have such an additional charge become a reality next winter in their particular communities, but there are others who have their doubt as to this system working out as predicted, saying that there would be many difficulties arising, as for instance, a customer being located on a cleaned street only two blocks away from the yard, and other like cases, but it is probable that after consideration a fair system could be decided upon to the advantage of the dealers. In one eastern city a retailer has already made known the fact that he will soon commence an active campaign in the local newspapers, explaining to the public the necessity of an emergency price, so that when the time comes around again when delivery conditions are bad there can be no complaint that folks were not advised of the concern's purposes.

Another method, and one which is believed to meet with the favor of most dealers, is a general advance in prices. This is thought to offer a better solution to the problem, the emergency price perhaps appearing to be a method whereby the coal dealers take advantage of the public in times when coal is most needed.

If the dealers in any locality are contemplating increasing the price so as to provide for any emergency delivery conditions this is the time to give the matter consideration, when prices are lowest. An advance of 15 cents a month in retail prices, instead of 10 cents, would put prices on a basis 25 cents higher next winter than they were last and the gradual rise is not likely to meet with as much resentment as would a sudden increase in the fall months. And a better price on steam contracts especially is very important. A little back-bone is what is required in the trade in most sections and, as one dealer puts it, "if the past winter hasn't taught a lesson then nothing ever will."

There are many places in which the retailers have even absorbed the anthracite tax and the opportunity to increase prices so as to cover the increased cost of doing business together, probably, with something additional in the way of personal compensation, comes up right now.

A study of a schedule of retail prices shows how differently the dealers in one place look upon the matter of margins as compared with those in another. In many places they are receiving the same if not less for their coal than are those dealers located in places where freight rates are lower. There should be a more general understanding that coal is a valuable commodity and that those engaged in the handling thereof are entitled to a fair profit. The local coal organizations in both small and large places should have less fear of the public and a little more backbone, for every business man realizes the necessity of a just profit.

A TRAVELING SLAUGHTER HOUSE.

A traveling slaughter house is the latest. It is the idea of F. O. Carlson, of Clearwater, S. D., who conducts a meat market in that city and who buys his supply on the hoof from neighboring farmers. The slaughtering outfit is erected on an automobile, and consists of a derrick and patented containers for such parts of the offal as have commercial value. It is reported that Mr. Carlson recently went to a farm five miles out of the city, killed and dressed two calves, and had the carcasses in his cooler in twenty-eight minutes from the time he left his market, which is going some.—*Michigan Tradesman.*

Woman's Part in the Food World

By Helen Louise Johnson

DR. DEVINE states that there are but three ways of increasing prosperity: producing more effectively, choosing more wisely, and consuming more intelligently. Two of these ways are in the hands of the women. They choose, and they consume, therefore to a degree your business, and the other man's business, and the prosperity of all lies in their hands. That you have known this your choice of advertising mediums, of advertising material, and methods of advertising have shown. That women are only beginning to know this, or to realize their responsibility in it, I need not stop to argue. What I desire to emphasize is our need of co-operative effort, the working together instead of apart in order to secure a desirable, common aim.

This common aim, as I see it, is that co-operative effort which may enable you to produce and to sell the most things, and us to buy the best things at the lowest proper price. By proper price I mean that one which takes into consideration the cost of the necessary sanitary conditions surrounding food production. Cleanliness always costs. This is occasionally forgotten and many consumers have failed to realize that our increased knowledge of sanitation and sanitary demands have been one of the great factors in the steadily rising price of food commodities in the last decade.

The cost of living entered the political arena at the last presidential campaign. The increased economic pressure had reached such a stage, that in order to bid for the popular vote, each party advertised that it held the key to the solution of the problem in its grasp, and would unlock the gateway leading to prosperity if put in power. Perhaps the most peculiar thing seen from the consumer's viewpoint, in this ever recurring discussion as to which party can best guard a country's commercial interests, is the boast, or assumption, that the result will be immediate if one only votes right. Yet every thinking man knows this to be untrue.

I ask this in sober earnestness, as a woman studying economic problems as they affect the home. Why must our prosperity depend upon any party? Why must our living, our very bread and butter, be at the mercy of politicians and political quarrels? Why must *you* be eternally ignoring the fundamental principles of economics upon which prosperity is based and always seek immediate gratification at the expense of the ultimate satisfaction which would lead to commercial stability? I say you,—because in these matters in which we women have a direct concern, in which if economists tell the truth, we have two responsibilities and you but one, you have so far not consented to let us have that direct voice which in common parlance is called a vote.

I think I know some of the reasons why you dread the appearance of women at the polls, for what you have seen is this: You have seen women start out hot-footed after some reform and, in spite of your protests, secure it, to the upsetting of all business concerned with that particular thing. You have seen them unwittingly add, and add, and add to the cost of living by their demands for a perfectly proper thing, if they could be persuaded to let the adjustment be made with due regard to the business interests concerned. Let me make this very plain. It will be far too easy to misquote or misinterpret unless I do.

Some time ago a milk bill (this was outside of those three hundred and ninety-five which cannot be enforced and the five which are unconstitutional) was presented to the legislature of New York State. Its adherents said that by this legislation alone could we save the thousands of infants' lives sacrificed to bad milk. Yet had that bill passed it might have paralyzed the dairy interests of the state, and the cost of milk would certainly have risen to a prohibitive price to the very people the bill was designed to help. Since then some of the very things it sought to bring about have been deemed unsafe and within the year the pasteurization of all milk has become the measure of safety recommended, rather than the confiscation of a man's property, if the conditions concerning production were not exactly right.

Some day a miracle will occur and it will be borne in upon those whose only pathway to action seems to lead through legislative halls, that one cannot legislate people into thinking right or even into doing so.

The pre-requisite for thinking right is knowledge, and we of the dairy country of Northern New York have had reasons to suspicion that some of those who have said the most about milk would not recognize a cow if they saw one.

You are afraid, legitimately afraid, of women when they get the bit in their mouths. You misunderstand us and we misenderstand you. So I believe it one of my duties a great privilege as well, to be one of those who may at least try to help in developing a better understanding and closer co-operation between those who produce things and those who use them. For you make things not to put on shelves, but to be used. What you are most afraid of at present is this very shelving. You want your goods used, more and more and more. How to create demand is one of your problems. This is why co-operation between producer and consumer is sought.

This co-operation can only come through mutual understanding, which in this case may be secured on your side through a knowledge and acceptance of the woman's or the household needs, or a comprehension of the difficulties surrounding consumption in its economic meaning. On the consumer's side it must come from a realization of what the business of producing involves. Your knowledge of consuming is necessarily more than her knowledge of producing because of several things. First, you are also a consumer. She is by no means also a producer even when she is a factor in production, working in mills, shops, factories, etc. Second, you have had centuries of experience and training in production to guide you. It is within the past fifty years that women have become the consuming class, and only very recently that this has been emphasized, or the need of education in it been preached and taught.

I have had occasion more than once to remark upon what would seem a phenomenon were it not for this positive lack in our educational methods and curricula; that, whereas men generally realize that they must know at least some of the details of production if they are to sell goods, women do not seem to appreciate that they must know the same details if they are to buy the goods. I have commented more than once on the fact that men, who sell groceries and fabrics and other household necessities, feel they must have and read such a paper as the Journal of Commerce, invaluable to them in the information it gives. While women who buy these same things read the newspapers and the journals which seem to print everything but the truth. If we could induce the housewives to realize their same need of the same knowledge in order to buy with discretion and economy, that the man requires to sell with profit, we would have made a great step forward.

Yet upon analysis, my criticism of the consumer's lack of knowledge (and consumers are both men and women) would be found to be unjust, if it were intended as a criticism, for it is in fact only the actual makers or producers who know these things. Mr. Frank Tilford of Park and Tilford knows, but the small grocer of a small city merely sells the things for which there is a demand. This is what keeps him a small grocer in a small city, and the knowing builds the great chain of representative high grade stores in which women can trade with entire confidence. The buyers for John Wanamaker know, but the clerks—I need not dwell upon the shortcomings, the lack of knowledge of this class, for the wise and farsighted are already putting forth their best efforts to raise salesmanship to a standard in which education and training will be necessary pre-requisites. In this every producer should lend a hand, for the half of the people that you can fool all the time is lessening with every class of domestic science and every club which takes up the study of home economics in earnest. For home economics is but the study of values in food, clothing, shelter and the like.

Further, this co-operation can only come through establishing confidence, and this is where the great difficulty lies. You know and I know, that for some time past the consuming class has steadily had its confidence undermined. It has been told that increasing prices were the effect of greed; unscrupulous methods of creating values, the producer's, the grocer's or the butcher's desire for quick profits, or the machinations of the middle men, each of whom has been pictured as taking fat pickings from the commodities passing through his hands.

When war was declared and the price of certain foods took an immediate jump, the cry of "Stop, thief" went up in many different tones of voice. Was there any thief? I think that is yet to be proved. But you know all this better than I, and all I am saying is merely to emphasize the imperative need of your help, your wisdom, your co-operation, the use of the facts you have in hand in the right way with the right end in view, which is that of creating justified confidence in the minds of the women, those who buy and use the household necessities you manufacture or produce.

I am aware that what I am about to say will not sound like business sense, but I know it is good advice. For the present your secondary aim should be to sell your goods. The primary one should be to educate the consumer as to the actual facts, or the value of these goods, and then they will sell themselves if they are worth selling. If they are not, you will not sell them unless you make them so, and this is a consummation devoutly to be hoped.

I am confident that all of you here will agree with me that there is everywhere evident an increase and growth in what we may call the civic conscience, a righteousness shown in our attitude toward our fellow-man. The answer to "Where is thy brother Abel?" no longer comes in the insulting reply, "Am I my brother's keeper?" but in the acceptance of the responsibility and in the knowledge that we have the welfare of others to consider as well as our own. This is quite outside the proved fact that honesty is the best policy.

Of course I realize that I am about to make an astonishing acknowledgment, but I even know food manufacturers who do certain things because they believe them to be right in spite of possible consequences.

We all know that the chief cause of all misdoing is ignorance, hence it becomes our business to attack the cause and not the effect, and develop wisdom where ignorance exists. The need of greater uniformity in food and drug laws has already been presented here. It is one of your chief concerns. It is what we call a reform and a needed one, but the first step in any reform is to induce people to think right about it. Doing is always easier than thinking. We are apt to say, "If we could only get the facts before people," and perhaps the most difficult thing we have to do is to get the facts before the people. But we say this because then we expect they may think right about these facts. Those who traduce the facts, those who subvert them to their own ends, those who do not even know facts or whether they are facts or not, or lack the education and training to do so seem to hold the center of the stage. We will not be able to secure that uniformity in food and drug legislation which will ultimately secure the two desired ends of better and better enforced statutes, and more stable conditions surrounding the manufacture of food products, until we can arouse public sentiment to demand these things. Public sentiment cannot be aroused without education, and the most difficult task in the world is that of a constructive, educational campaign. For this is not sensational, does not lend itself to headlines; does not tear and rend and agitate, but quietly builds.

This leads me to expose my ignorance and that courage which ignorance produces by venturing to criticize misleading forms of advertising. You know more about advertising than I will ever know, but I do know this: Women buy household goods and more and more are trying to buy them with intelligence and judgment. Knowledge always precedes judgment, so when some magazine prints an attack on alum baking powder and there is no answer, no reply, no other article giving the actual facts where they can see and read it, they are quite naturally misled. Silence is not golden in any sense of that word in such cases. The efforts to build up confidence in advertising is a great step forward, but it must be supplemented by other things and it must be a genuine effort. I do not know what any one can do to deter those who follow a good thing solely for the loaves and the fishes, but something must be done to establish advertising censorship on such principles as to make it right. We should no more consider it right to debar or accept on one man's opinion than we should to state that asparagus is unwholesome because it disagrees with us. What can or should be done with the magazine which claims to censor its advertisements, and in some other column is found advertising a system of piano playing which any child can learn within an hour, I am not here to state. I do ask you to consider what your part in such things may be. I know my part. It is the very difficult and dangerous task of stating honestly and openly from the public platform that I do not approve of magazines which employ such methods; of those people who destroy and disturb the needed confidence; of so-called pure food lists which are nothing but commercial enterprises, or so-called pure food shows which exploit selected interests, of misleading advertisements, of half-truths, or attacks on public officials the moment they begin constructive work, of attempts to mislead the buyer of products. I repeat that I know my part in this effort for constructive education, but there is work for you also. None of us can do it alone.

The most difficult task, therefore, presented to us, is to get people to think right. Perhaps I could stop at think, and say it is hard enough to induce them to think at all, and all too easy to induce them to do things without thinking. This is not a sex trait—it is a human one. Because in the main women form the consuming class, many things are said of them which should be said of men and women alike, and there are some things said of men that should not be said of women. While some people make caustic remarks about the women whose judgments are befuddled by the pseudo-scientist in the guise of a food reformer, I cannot see that women are alone in this. And there is this difference between the generality of men and the generality of women in such happenings.

Women are natural crusaders; they will lay down their lives; they will sacrifice their dearest possessions for a cause. They give their sons with open hands for the sake of their country, for a pitiless, inhuman conflict, which could women vote as to its occurrence or not, would never take place. These agitators know this, and they cloak their designs in the name of reform. They call upon the women to respond for the protection of their homes and their babies, and they take the germ of truth and subvert and twist and misuse it in plausible ways while the men who know the actual truth keep silent. I know the claim. I know they say, "Why, truth will win." "Truth in the end prevails." "I am too dignified to enter into the arena of controversy." And that is true and should be true. But it is time to enter the arena of education as to the truth.

I ask you to do so not in the least because the group of "pure faddists" is of importance in your business or need trouble you or me, but because the influence they are able to exert has its greatest result in adding to an already scarcely to be borne cost of living.

As has been said, our first need is confidence; the consumer's confidence in your purpose, your integrity, your goods; the producer's confidence in the knowledge which should precede choice or demand. For to choose wisely one must know. Actual knowledge will create this necessary thinking right.

What are the proved facts as to alum baking powder? What as to benzoate of soda? What as to whole wheat flour, polished rice, and the other food materials about which the battle has raged? Because regarding some of these questions, there are no proved scientific decisions, and one must suspend judgment, not in ignorance, but in wisdom, these become the battle ground for those who would sell their writings to the public press and bid for a public hearing and the approbation of the mob.

Is it not strange, is it not a sad commentary on our boasted fair-mindedness that the newspaper which prints an attack on some person, on some food, on some industry, can sell its thousands of copies where the one which would say, "John Jones is an honest man and makes honest goods," must go unpurchased and unread?

There is another point of advertising upon which I am about to show my ignorance. When, following the investigation of one man, it was decided that benzoate of soda was a harmful preservative, certain producers at once self-righteously advertised themselves as using no benzoate of soda. This was on the order of one of our famous advertisements regarding soap. When, following the investigations of five scientists, that decision was reversed and benzoate of soda was declared not proven guilty, why did not those manufacturers who use it as self-righteously advertise "We use benzoate of soda" or, reversing it, state "We use no harmful excess of spices and acetic acid."

What I am trying to emphasize is this: The public has first the right to know the facts; second, the right to choose after the facts are known. If where there are two sides to a question, and there are many such, the producers or manufacturers advertise but one side and tell its facts, why should they not expect the consumer to be misled?

The business of the world is based and proceeds on confidence. Lack of confidence harms both producer and consumer alike, and it is very costly. How are you going to create this needed confidence? Is there any other way than

that of taking the public into your confidence? I fear I have no actual constructive plan to offer.

I believe moving pictures of many of the processes of food manufacture would be most instructive, entertaining and enlightening. That kind of film will be more and more in demand. I believe there are many educational methods now neglected which might be used to create a new understanding. And success will follow every right and proper effort. The sun is shining always every day despite the man who only sees clouds and blackness. Perhaps there must always be the unrighteous until that day when Christ again comes to earth in the hearts of men. But it might seem that an honest campaign emphasizing the good things, of idealism in fact, could create such prosperity, such happiness, that even those unrighteous ones would follow because it pays in dollars and cents.

Certainly there is one part that is yours. If we consumers are to send the slogan, "Made in America," ringing around the world, then you must not merely make the goods here, but see that they are so well, so honestly, so safely, truly made that we can be proud to have them appear with our country's mark upon them.

It must be your aim and my aim and the aim of all those who work with us, to labor together on the most difficult task of educating the consuming public as to the scientific and practical facts which underlie and affect the manufacture and sale of food products. It is necessary that we work together to show the ridiculous and costly discrepancy in the State laws which regulate the production and sale of food materials. It is imperative that we co-operate in giving to the public a new popular vocabulary in which safe food is emphasized instead of that misnomer pure "of which there is no such thing."

When we know we can help. When we know we can act. When we know you can trust us, not with the blind faith you have so often bestowed upon us because we are women, but as intelligent partners in the era of business, prosperity will come which we all believe in and predict.

FINED FOR UNLAWFUL SHIPMENTS.

ADULTERATED or misbranded extracts, apple butter, and vodka, are among the products unlawfully shipped in interstate commerce which have brought substantial fines to their shippers, according to a recent announcement from the United States Department of Agriculture.

O. J. Weeks and Company of New York City were fined $150 and costs because their "Fruit Wild Cherry Compound" which was shipped in interstate commerce was deemed adulterated and misbranded by a jury and because "Special lemon, lemon terpene and citral" was deemed misbranded. The Royal Chemical Works of Chicago, Ill., was fined $100 and costs for shipping adulterated and misbranded peppermint essence in interstate commerce. Individuals doing business under the name of the same concern were fined $100 and costs for the interstate shipment of adulterated and misbranded peppermint and ginger extracts, while the Polk & Calder Drug Company of Troy, N. Y., was finel $50 for the misbranding and adulteration and shipment in interstate commerce of a number of flavors, extracts, etc., such as Paxton's brand strawberry flavor, Polk's extract raspberry, Stuart's brand lemon flavor, Andrews' brand lemon flavor, and Trojan seal lemon flavor. John Hickok and Bert Hickok were fined $30 for interstate shipment of adulterated lemon yellow color.

Other fines recently imposed were as follows:

Vodka, Haiman Horowitz et al. (Russian Monopol Co.), Brooklyn, N. Y., misbranding, $300.

Apple Butter, Chicago Concentrating Co., Chicago, Ill., adulteration and misbranding, $100 and costs.

Cream, International Milk Products Co., New York, N. Y., adulteration and misbranding, $75.

Ice Cream, Wm. Mitchell (Graham Ice Cream Co.), Graham, Va., adulteration, $50.

Liqueur, E. G. Lyons & Raas Co., New York, N. Y., adulteration and misbranding, $50.

Molasses, American Molasses Co., New York, N. Y., misbranding, $25.

Confectionery, Powell's (Inc.). New York, N. Y., adulteration and misbranding, $25.

Milk, Robert N. Rust, Alexandria, Va., adulteration, $10.

Milk, Ludwood A. Popkins, Alexandria, Va., adulteration, $10.

Cream, Charles T. Hill, Maryland, adulteration, $5.

THE NECESSITY OF A SANITARY CLOSET ON THE DAIRY FARM.

BY W. B. BILLINGSLEY, D. V. S.

BY SANITARY CLOSET is meant one in which the excrement is not accessible to flies.

Typhoid fever is caused by a germ found only in *human* discharges. Now, unless one has a sanitary closet, this discharge is carried by flies to the milking utensils or possibly the milk itself. Chickens, if it is open in rear, can track it over the pump porch, and later by water and rain can get washed into wells and thus pollute the water, and by rinsing the milking utensils possibly leave the germs in them.

The fly has numerous hair-like appendages on its legs which serve as collectors for any filth it may light upon, and it is very improbable that it will light on milking utensils of even your food at the table without depositing some of this excrement, probably laden with pathogenic bacteria. This, also, shows the necessity of having a flyproof place for all cans, buckets, strainer, separator, etc.—in fact, for all utensils—after they have been thoroughly washed.



W. B. BILLINGSLEY, D. V. S.

One large milk distributor in Washington, D. C., I understand, insists upon all the utensils being sterilized in live steam, then puts them in the sun to dry and get flyblown and catch all the dust near them.

The sun bath is all right, but the fly bath not only unclean but dangerous.

To obviate this, all that is necessary is an ordinarily clean box, with a lid covered with fly screen, as a screen door, for example, and any size or shape openings made in the sides and tacked over with fly screen. This will not only give them sufficient air, but sunlight, and will exclude the dirty and dangerous fly. This article following will tend to show the advantages of a sanitary closet:

A Mr. M—— at Cambridge, Maryland, was complaining slightly when the proposition of building a sanitary closet was suggested to him. He had it built and used it for about ten (10) days, when he decided to consult his family physician, who diagnosed typhoid fever and had him sent to Cambridge hospital.

Now, this man was selling 50 gallons of milk per day in Cambridge, retailing, thus bringing him in about $20 per day,

and if he had been compelled to discontinue selling for 10 days he would have lost approximately $200. But he had a sanitary closet—in other words, all the germs were confined to the flyproof can, the contents of which were disinfected and buried. And all circumstances pointed to it being an imported case, he was permitted to continue the sale of milk by not only a state official, but by a physician in the employ of the U. S. Public Health service. A few moments' talk with this dairyman would soon convince any farmer how economical, practical and sanitary this closet is.

The water supply is watched very, very closely, but why not give the water supply secondary consideration and the cause of its pollution, the unsanitary closet, especially from the standpoinnt of typhoid fever, first? In other words, remove the cause and the effect ceases.

Regards the construction of this closet, it is built exactly as the ordinary country closet, except the floor extends back to the rear, and a trap door behind fitting tight against the rear of the floor. Raise trap door and put in on the floor either a lard or garbage can, non-leakable, essential to receive excrement, and close trap door. Over seat an ordinary square board with a couple of hinges and a block against rear of closet, to prevent lid from remaining up when used by children. Use lime occasionally in can and no odor will be perceptible. Above all things, bury contents of can and thus deprive the fly of his happy breeding and dwelling place and insure yourself that your victuals are not contaminated with human excrement, and also your customers receiving your milk supply that it is free from infection from typhoid. I trust all state officials will earnestly urge all dairy farmers to build the "Sanitary Closet," if through improper legislation it cannot be compulsory.

INTERESTING BULLETIN.

AN interesting bulletin has been issued by the United States Department of Agriculture, giving the following valuable information:

It has come to the attention of the bureau that many products which are claimed to contain enzyms or ferments, such as pepsin, diastase, pancreatin, trypsin, etc., are found on analysis to contain little, if any, active agent or agents. Investigations made by the bureau have shown that manufacturers frequently employ a sufficient quantity of enzymic material which they claim to use. In many coses, however, no attempt is made to determine whether or not the material used is really active, or, if this determination is made, the degree of activity of the material is not ascertained.

Injudicious combinations of various enzyms are also made, for example, of pepsin and trypsin in liquid media. The activity of pepsin is destroyed in alkaline media and that of trypsin in acid media.

The method of manufacture is sometimes faulty. For example, the formula will direct the use of a certain amount of pepsin, then specify that heat be applied, the heat being sufficiently high in some instances to destroy the enzymn. In preparations of the character under consideration enzyms will not withstand more than a moderate degree of heating, especially in the presence of moisture.

Liquid preparations are at times met with containing substances which will either destroy or impair the action of enzyms. Some enzyms are destroyed in alkaline media, others in acid media. Alcohol has long been recognized as possessing either retarding or destructive influences on many enzyms. The efficiency of pepsin in pepsin tablets is frequently impaired in the process of granulation.

Some manufacturers are aware of the fact that conditions of keeping are important factors in maintaining the activities of enzyms. Directions covering these points are placed upon the labels of certain commodities. This practice, however, is not very generally employed. The result is that in many cases the preparations are kept so long in storage or upon the shelf that by the time they reach the consumer they possess little, if any, digestive activity.

This notice is intended as a warning that preparations claiming to contain digestive enzyms should be put up in such a way that they will have suffered little, if any, loss of activity when sold to the consumer. In the case of preparations which are liable to deterioration within a few months, it is suggested that each lot should be dated and replaced by a new lot if not sold within a certain definite time.

In the opinion of the bureau a tag securely affixed to the neck or handle of a wicker demijohn would be a sufficient compliance with the net-weight amendment if the tag bore a plain and conspicuous statement of the quantity of food in the demijohn. The statement should be made in compliance with the requirements of the regulation. (F. I. D. 154.)

Information has been requested as to the responsibility of manufacturers for violation of the Food and Drugs Act by the shipment in interstate commerce of merchandise sold by them within the state in packages not marked so as to show the net contents thereof. Reference is made to manufacturers who sell their goods entirely intrastate to wholesalers who might ship them in interstate commerce. The question is asked whether, if such goods are in package form and not labeled with a statement of the quantity of the contents, the manufacturer will be liable for violation of the law if the wholesaler ships them in interstate commerce.

If the manufacturer places his products in packages not marked so as to show the quantity of the contents as required by the amendment of March 3, 1913, to the Food and Drugs Act of June 30, 1906, and sells them within the state, he will not be liable to prosecution for violation of the Federal Food and Drugs Act if they are shipped in interstate commerce by the person to whom he sells, unless he sells them under a guaranty as provided by Section 9 of the Food and Drugs Act. If he sells the goods under such a guaranty, he may be liable to prosecution for violation of the act if the person to whom he sells subsequently ships them in interstate commerce.

The question has been asked whether it is necessary for the retailer to mark his individual packages, weighed or measured from the original package that is properly marked or labeled.

Where an article of food is taken from the package in which it is received in a state and placed by the dealer in other packages which are sold and consumed within that state, the provision of the Federal Food and Drugs Act which requires articles of food in package form to be marked with a statement of the quantity of the contents does not apply to such dealers' packages.

The following reply has been made to an inquiry regarding the use of artificial color in smoked fish:

Section 7, subdivision 4, under foods, of the Federal Food and Drugs Act, states that a food will be regarded as adulterated if it be mixed, colored, powdered, coated, or stained in a manner whereby inferiority is concealed. That is to say, artificial color, whether harmless or not, may not be used in food subject to the act if in violation of this paragraph.

The question as to whether damage or inferiority is concealed is one of fact to be determined in the case of every food product to which artificial color has been added. It may be said, however, that, in the opinion of the bureau, the addition of artificial color to smoked fish, as usually practiced, results in concealing inferiority, even though a declaration of artificial color be made upon the label.

It is the opinion of the bureau that the addition of turnip to prepared horseradish would constitute an adulteration under the Food and Drugs Act, unless the product were labeled as a compound with a plain statement of its ingredients.

WEEKLY PRICE RECORD.

A downward trend in wholesale prices of leading articles of factory consumption and many of the staple articles of food in 1913 and 1914 down to the period of the European war and a rapid rise in prices of foodstuffs following that event are indicated by a pamphlet just issued by the Department of Commerce through the Bureau of Foreign and Domestic Commerce. The booklet referred to is published under the title of "Wholesale Prices of Leading Articles in United States Markets," Miscellaneous Series No. 19, and may be obtained from the superintendent of documents, government printing office, Washington, D. C., for the nominal sum of five cents. Its practical value is far beyond what might be inferred from its price, for it contains a weekly record of the price fluctuations of the principal basic articles of industry, such as iron and steel, petroleum, cotton, wool and tin, and of leading foodstuffs, including wheat, corn, sugar, coffee, tea, rice, pork and beef.

Cottonseed oil, manila, pig iron, steel billets and blooms, petroleum, copper, silk, tin, spelter and silver were in each case at a lower price level in the closing week of July last than in the corresponding period a year ago, and this was also true of sugar, coffee and rice. Wheat, corn, cattle, cotton, leather and domestic wool ruled somewhat higher than in the preceding year. Australian wool showed a precipitate decline immediately following the date at which wool was transferred to the free list, the average price dropping from 82 cents per pound on Dec. 5, 1913, to 61 cents on Dec. 12 of that year.

Housewives Should Buy Chickens Undrawn

(From Our Staff Correspondent.)

THE poultry handling specialists of the United States Department of Agriculture are urging housewives to buy their chickens undrawn and with their heads and feet still on. An undrawn chicken, they say, shows its lack of freshness or its unfitness for food much more clearly than does a fully dressed bird, in the dressing of which certain significant signs can easily be removed by the crafty poultry dresser.

Moreover, by actual government tests as reported in circular No. 70 of the Bureau of Chemistry, fully drawn poultry with head and feet removed decomposes the most rapidly, while undrawn poultry keeps much better than does poultry either wholly or partly drawn. This is because once a chicken is opened for cleaning, the delicate tissues in it are open to the bacteria of the air, which multiply very rapidly and soon destroy the flavor of the chicken, even if they do not bring about actual putrefaction. The undressed chicken is far less likely to be contaminated in this way, as the outer skin is a protection against the inroads of such bacteria.

When the feet of chickens are removed, the housewife loses one of the easiest methods of determining whether the bird is young or old. Young chickens have smooth, clean feet and shanks. Old birds have scaly, rough legs and buttons or spurs. The head of a dead chicken gives very clear indications of staleness. The head of a chicken that is not fresh will show a greenish color below the bill, sunken eyes, and a darkening or discoloration on the neck, all of which indicate decay.

The housewife should require that the entrails of a chicken be not drawn, or at least should have the butcher draw them in her presence. Moreover, the entrails of the chicken often show diseased conditions that are not evident after the bird is fully drawn. The appearance of the entrails will help her to tell whether the chicken is fresh and whether it has been properly handled. Entrails in a good chicken should be almost empty, round, firm in texture, and showing little red veins here and there. If the intestines are full, the bird was not starved for 24 hours before killing, as it should have been, or else sand was fed to it to increase its weight and work a fraud on the buyer. If the animal heat was not removed quickly and completely, the roundness of the intestines will be lost and the folds of the intestines will stick together. There also will be an undue amount of sliminess and an unpleasant odor which is not found in a properly chilled bird. There is, of course, always some odor when the body cavity of a bird is opened, even if it is just killed, but this odor is quite different from the pronounced smell which comes with decay. An unscrupulous dealer cannot foist bad birds on the housewife who dresses the chickens herself and knows how to interpret what she sees and smells.

The skin of a chicken will tell the housewife whether the bird has been properly "dry" picked and "air chilled" or whether it has been "scalded" in order to remove the feathers. The skin of a dry-picked chicken is flexible, translucent, with the feather papillae plainly visible and contains short hairs which have to be removed by singeing. If a chicken has been scalded, the skin is hard, thick, close to the muscles underneath and almost free from these hairs. The skin of a dry-picked chicken which has been chilled in water has lost the powdery look which is characteristic and is shiny, thicker than when air chilled, and it is scarcely possible to see the pink muscles underneath as one should be able to do. A water chilled chicken is also a fraud to the buyer, because it absorbs water, which is charged for at chicken prices.

Housewives should insist on a dry-picked chicken, because any wetting of a chicken, and especially scalding, lessens or destroys the delicate flavor of the meat.

Following are the directions given by the poultry-dressing specialists of the department for drawing a chicken at home:

(1) Hold the chicken by the legs and run it quickly over the flame from a loosely twisted lighted newspaper which, for safety, may be laid in a coal bucket or ash tray. This will remove the fine hairs. Remove any pin feathers with the aid of a sharp small knife blade. The charred hair may be washed off later.

(2) Cut the legs off well below the knee joint. If the legs are cut above the knee joint, the flesh on the drum stick will be pulled back from the end.

(3) Cut the head off, leaving as much of the neck as possible, then push the skin of the neck back and cut the neck off quite close to the body. The envelope of the remaining skin gives the dressed bird a neater appearance. The neck bones with the adhering meat make a valuable addition to the giblets. The gullet and windpipe are, of course, on the neck and must be pulled away.

(4) To remove the entrails, make an incision about 2½ inches in length across the abdomen and as close to the vent as possible. In making this incision, be careful not to penetrate the intestine. Slip the fingers in first, and gradually insert the whole hand through the slit into the body cavity. Work the viscera loose from its attachments by sliding the fingers over the inner surface of the body walls. In this way, after a little practice, the viscera can be removed quickly and easily. The lungs will almost invariably tear, leaving shreds sticking to the back. These, and the kidneys of the chicken, which are two long, dark red bodies lying each side of the backbone and firmly fastened, should be removed in pieces. The rest of the viscera, including the crop, which lies far front and just under the skin of the breast, when loosened will come out in a mass through the incision. The intestine is still attached to the bird at the vent. To separate it cleanly, the tube should be picked up just as close to the vent as possible and its contents pushed well back from the vent. Then cut closely around the vent, holding the intestine tightly between the fingers to insure cleanliness. Run a stream of water through the slit into the body cavity in such wise that it flows out through the vent and cleans the short piece of intestine still remaining. Then cut both vent and intestine away, leaving a neat round hole no larger than is necessary.

To prepare the giblets, detach the heart, gizzard and liver, taking great care not to break the little green gall bladder attached to the liver, which contains a very bitter liquid which, if allowed to escape, will give a bitter flavor to the giblets and gravy. This gall bladder is so close to the liver that some liver tissue must be cut away, to be on the safe side. The color of a healthy chicken liver may vary from yellow to dark red. To prepare the gizzard, hold it with the thin edge toward the palm of the hand and make an incision the whole length along the thick side, being careful merely to cut through the muscle, but not into the inner sac. Then open the gizzard as you would a pocketbook and remove the inner sac, which is full of gravel, if possible without breaking it.

Finally, wash the chicken and giblets in clean, cold water, but do not let the chicken soak in the water, because the finest flavors of the meat and much nutritive material are dissolved in the water.

Once the chicken is dressed and washed, put it at once in the coldest place available and keep it there until it is to be put on the fire. The best way is to dress it just in time to go into the stove.

POWDERS AND COMPOUNDS.

THE attention of the Department of Agriculture has recently been called to the widespread use, especially in rural communities, of salicylic acid in putting up preserves. The head of a large drug and chemical supply house states that people living in southwest Virginia, North and South Carolina, Kentucky, Tennessee and western Georgia, have been purchasing salicylic acid in one-quarter pound packages for a number of years, and that this practice has grown to an enormous extent. This dealer states further, that only a few weeks ago he received an order from one wholesale grocer for 50 gross of these goods.

We are aware that this practice is not confined to salicylic acid under its own name alone, but that large quantities of this acid, and of boric acid as well, are sold under fanciful names as preserving powders or canning compounds at prices which are much in excess of their real value.

In the directions for use, the housewife is told to fill the jar with fruit or vegetables, cover with water and add a teaspoonful of the powder. It is true that these powders may prevent the decay of the fruit or vegetable, but they also encourage uncleanly or careless work, and their excessive use may be attended with very serious effects upon health. Salicylic acid is a medicine of the greatest value in acute articular rheumatism and certain other diseases. It is well known as a poisonous substance, and one of the evil's which may accompany its use is derangement of the digestion and health.—*Practical Farmer.*

Daughters Aid Southern Farmers

DAUGHTERS of Southern farmers, who have been members of the United States Department of Agriculture's garden and canning clubs, have been able to give their fathers practical demonstrations of the value of crop diversification during the present bad cotton year. The actual products which the girls have put up are proving an invaluable asset in many farm homes where the cotton crop has not brought the customary returns and many farmers are now substituting whole acres of onions and tomatoes in place of cotton after seeing the success which the young women have made with these crops.

A conference of the women agents from 15 Southern States is in progress in the United States Department of Agriculture's Office of Farmers' Co-operative Demonstration Work in the South. Fifteen women agents are present, each representing a State, in addition to the members of the office who have charge of the work. These agents supervise the work of 369 county agents who direct the work of 33,420 girls. Data of some of the State reports given here is merely an indication of the general interest that is being taken more and more throughout the whole South in the club movement work.

Madge Farrar has proved the possibilities of growing crops all the year round in her State. By raising and selling vegetables throughout the year she made a net profit of $131.62, while the second best girl, who also did good work but did not diversify made $96.20 profit. The girl with the second average grew only beans and tomatoes during the fall and summer. Miss Farrar, however, having grown these crops put in onions during the winter which she sold at a good profit early in February. She then proceeded to plant cabbages, which brought her an income during April and May, while peas were her main crop in June. This brought her back to the tomato and bean season and rounded out a year of profitable vegetable growing.

Another young woman found a peach orchard into which hogs had been turned. She took her canner with her and established herself in the orchard to save what was left from the hogs, and made $60 in one week from her work. Similar instances have demonstrated the possibilities of saving waste in that section and there has been a more general interest exhibited not only by the farmers' daughters but by many of their wives.

Although the area where figs will grow in this country is extremely limited, in certain sections of southern Mississippi this fruit grows so plentifully that its value is not appreciated and barrels of figs go to waste every year. Under the conditions that exist in dooryards and gardens the trees require little or no cultivation and the majority of owners eat a few, can a few for home use, and permit the rest to go to waste, except in localities where commercial canners are prepared to buy the fruit from day to day as it ripens.

During the past year two counties of southern Mississippi decided to specialize in canning figs. One girl packed 500 pints which she sold for from 35 cents to 40 cents a pint. The girls in these sections are now leaving tomatoes for other less fortunate districts where figs will not grow and are planting six fig trees on their tenth-acre formerly planted to the other crop. The demand for this product from figless sections is far beyond the supply.

Four years ago there were but two counties in Mississippi where organized garden and canning club work was carried on for the girls; the next year there were twelve counties; the next twenty-three, and during the past year there were thirty-five counties organized.

Pimentos have proved a particular boon to certain counties in South Carolina as have figs in Mississippi. Certain clubs which had been specializing on tomatoes decided that there was a possibility in pimentos, which are not so generally grown and which are canned in practically no other parts of this country, the main canned product here being imported from Spain and Mexico. Since the product of these young women has been put on the market, requests have come from 45 States for information regarding the canning and culture of this valuable food product which the American people in general do not yet understand.

The total profit of all the South Carolina club girls for the past year was over $28,000. Every agent who assists the girls is a college graduate who has received special domestic-science training. Home demonstration work is a feature, the motto being "Do one thing at a time." There was, for instance, a home-made fireless-cooker campaign which lasted for three days in one section and resulted in a hundred home-made cookers being put into use. A fly-trap campaign is to be next in order, and after that a butter-making campaign.

Two sisters in North Carolina have established such a reputation for their canned fruits and vegetables that they cannot fill the demand. The rules of the agent in charge of the North Carolina work make it necessary that the name and address of every club member go on every can she puts on the market. "Give me a can of Mabel Norris tomatoes," or "Give me a can of Agnes Norris peaches," requests the housewife of the grocer in the section where these two sisters sell their products. These young women no longer put up their product in glass, but in tins, their name on the outside being sufficient guarantee for the appearance of the product.

The North Carolina girls are being taught to be business women as well as to put up superior products. The State leaders, when they first interested the girls in the work, attempted to find markets for them, but as more girls join the clubs this is impossible, and each girl is taught to get out among the housewives and dealers of her neighborhood, and make her own market. Similarly, in Mississippi "marketing committees" are organized by the girls themselves and club members in one section put those of another section in touch with possible markets for their goods.

Annie Davis, who was last year the grand champion girl of Texas and came to Washington with the other champions, has this year come to the aid of her father, who raised a cotton crop and couldn't sell it. She had saved up her money to take a course at an industrial school, but the cotton crisis came along and her money was given to help the family. This young woman, from the funds which she earned last year, has purchased her father a team of horses and a wagon.

The Texas girls have shown an unusual interest in poultry in addition to their canning and garden work. This is only the first year of the poultry work, but already 250 young women have accomplished actual results, and in not a single case did the girls fail to make a profit. The result has been that in many cases the whole flock of poultry on a farm has been turned over to the daughter. The marketable value of infertile eggs has been emphasized, for in the past great quantities of eggs were sent to the market when they were beyond the point of using.

One girl cleared last year $180 from her turkeys and $338 from her chickens. In addition, being an all-round farmer, she has made a profit from her garden and canning work. This young woman's success has evidently made an impression on her father, for during the past year he has reduced his cotton acreage one-half and has put in vegetable products. These are not for home use alone, for he has installed a small home canner and the whole family are going to help in canning the stuff for market.

COLD STORAGE OF FISH.

The peservation of food for prolonged periods has become an imperative necessity in modern life; the food supply of enormous populations is possible only through the ingenious preservation of surplus food for future use. The old methods of dessication and salting changed the flavor and digestibility of foods to such a degree that the palate of the average modern man and woman protested.

Exact information upon the chemical change in meats, eggs, butter, etc., under prolonged refrigeration has been furnished by the Bureau of Chemistry. Fish has been an exception, however, and we hail with satisfaction the information published recently by the biochemical laboratory of the College of Physicians and Surgeons, Columbia University, of the effect of refrigeration upon the kind of fish known as "flounders."

These data are applicable to all cold storage fish, and they demonstrate conclusively that after storage of two years there is no change in nutritive value or other desirable qualities, if the fresh fish are frozen, then dipped in water, and again frozen to maintain the moisture within the flesh.—*New York Sun.*

A log raft containing one million feet of cedar, said to be the largest ever floated on the Pacific, recently made the trip from British Columbia to Puget Sound. It was 100 feet long and 70 feet wide; it stood 15 feet out of the water and 20 feet under.

Home - Made Cider Vinegar and Its Relation to Illinois Food Law

BY WM. H. HARRISON

Note.—The following article, remarkable for its thoroughness and lucidity, is to appear, at a later date, in bulletin form and will be issued by the Illinois Food Commission. This bulletin is now in course of preparation.—Editor.

"WHY does my vinegar fail to pass the requirements of the pure food authorities?" "What must I do to sell my vinegar in compliance with the law?" These are the questions asked by many farmers. In the following paragraphs we have attempted not only to answer these questions, but also to present in detail a process for manufacturing cider vinegar which if faithfully carried out will produce not only a legal product, but vinegar of good quality. Many farmers attempt to make cider vinegar without understanding the important details of the process. The result is that the vinegar is of poor quality and sometimes fails to pass the requirements of the law.

These requirements are in substance as follows: Cider vinegar is vinegar made wholly from apple cider without the addition of any foreign substance. It shall contain at least 4 per cent of acetic (vinegar) acid and not less than 1.6 per cent of apple solids and not less than 0.2 per cent of ash (mineral) materials, derived from the apple cider.

The latter part of the above definition need not be a matter of concern to the farmer, for the reason that pure cider vinegar made from good apples, without the addition of any foreign substance, will always contain the required quantities of solids and ash when the vinegar contains more than 4 per cent of acid. The standards for solids and ash are included in the law solely for the purpose of ruling out vinegar made from poor cider or by the addition of foreign substances.

INTRODUCTION.

There is no secret about the process of making good cider vinegar, nor is any elaborate equipment necessary. The whole process is based upon facts that have been known many years.

All vinegar is made by a process of formation—in fact there are two different kinds of formation which take place. The first or alcoholic formation is caused by a ferment called yeast: the second by a kind of bacteria which for the purpose of simplicity we will call the acetic acid (vinegar) ferment.

In the first or alcoholic formation the sugars contained in the liquids are changed into alcohol; and in the second or acetic formation this alcohol is changed into acetic acid.

These two kinds of fermentation can not take place together and care must be taken that the acetic fermentation does not start before the alcoholic fermentation is complete.

CIDER VINEGAR.

The juice of the apple as it runs from the press contains on an average about 84 per cent of water, about 12 per cent of sugars, about 3.5 per cent of other solid matter of various kinds and about 0.30 per cent of ash or mineral matter.

THE ALCOHOLIC FERMENTATION.

In the first or alcoholic fermentation the sugars contained in the cider are changed into alcohol and a gas known as carbon dioxide or carbonic acid gas. The alcohol stays in the liquid, but only a small portion of the gas remains; the rest passes up through the cider and escapes into the air. It is by the presence of these escaping bubbles of gas that we can tell when the fermentation has started. The bubbles also give us a means by which we may tell the rate at which the fermentation is going on, for the reason that the more rapidly these bubbles are given off, the more rapidly the fermentation is taking place.

The yeast which causes the alcoholic fermentation of cider is present on the skins of the apples. It is most abundant at the time the apples are thoroughly but not overly ripe. As the apples are ground in the mill, the yeast becomes thoroughly mixed with the juice and passes into the cider when the apples are pressed.

This yeast is composed of thousands of minute yeast plants so small that the individual plants cannot be seen except with the aid of a microscope. Large numbers of these plants may be seen, however, as a cloudiness in the cider or in the form of a sediment in the bottom of the fermenting cask.

At the time the cider runs from the press these yeast plants are in an inactive ("seed") condition, but after a few days they start to grow, and, if conditions are favorable, they then multiply very rapidly. During the growth of the yeast, these plants consume the sugars in the cider and produce in its place the alcohol and carbon dioxide.

The length of time during which the yeast plants remain inactive, and their rate of growth, depend upon the temperature at which the cider is kept. At the temperature of freezing, the growth is very slow and the cider will remain sweet several days: At a temperature of 45 to 65°F. they grow quite rapidly and at a temperature of 80 to 90°F. very rapidly.

At a temperature of about 85°F. the cider may be completely fermented, that is, all of the sugars converted into alcohol, in about two weeks. But it would be a wasteful practice to allow the fermentation to take place at this rate for the reason that at such a high temperature too much of the alcohol would be lost by evaporation. For this reason it is preferable to conduct the fermentation at a temperature below 70°F. Probably the most convenient temperature to employ on the farm is that of a good cellar, where it does not get colder than 45 to 50°F. At this temperature the fermentation will proceed very satisfactorily and if the cider is made in October or November, and at once placed in the cellar, it will be completely fermented in about six months.

THE ACETIC FERMENTATION.

Hard cider is converted into vinegar by the acetic acid ferment. This ferment cannot live on sugars, but must depend upon the yeast for its food. This food is alcohol. The acetic acid ferment works only on the surface of the liquid and requires an abundance of air with which to carry on its work.

This ferment is found almost anywhere in small quantities, but is found in large quantities in new vinegar. As soon as the ferment gets into a liquid containing small quantities of alcohol and air, they begin to grow. During their growth they consume the alcohol and change it into acetic acid. It is to this acetic acid that the sour taste of vinegar is due.

The acetic fermentation takes place most rapidly at a temperature of about 80°F., but for the purpose of manufacturing small quantities of vinegar it is best conducted at a lower temperature, about 65 to 75°F. The fermentation also goes on very well but much more slowly at the cellar temperature. If the fermentation is conducted, as it usually is, in the barrel, the time required for its completion is about 15 to 18 months. The time may be greatly shortened by increasing the temperature or by furnishing a more abundant supply of air by making use of a "convertor" or "generator". While it is not practicable to operate a generator except on a factory scale, the "convertor" will be found a valuable aid to the farmer or small manufacturer. Full directions for making and operating the "convertor" will be found on page (—). After the acetic fermentation has once started in hard cider it goes on until all of the alcohol is changed into acetic acid, unless the fermentation is stopped by the vinegar maker. It is not desirable to convert all of the alcohol into acid for two reasons: First, the vinegar ferments after running out of alcohol may feed upon the acetic acid they have produced and thus destroy it; second, cider vinegar still containing ½ per cent of alcohol develops, after standing, a better flavor.

As a rule the acetic fermentation has gone far enough to produce good vinegar when 4.5 to 5 per cent of acid has been formed. At this stage the acetic fermentation should be stopped by drawing off the vinegar into a clean barrel, the barrel filled full and tightly bunged. The vinegar will now meet the requirements of the food laws and it may be used.

FINISHING.

Freshly made vinegar does not possess a good flavor, but tastes "acid" or "raw." This rawness disappears if the vinegar is aged. The aging process consists in placing the full and tightly bunged barrels in a cool cellar for several months, during which time small quantities of "esters" de-

velop and these impart to the vinegar the fine mellow odor and taste of good cider vinegar. The vinegar also becomes clear and lighter in color.

At the end of three or four months the clear vinegar is carefully drawn off to clean barrels and is then finished vinegar.

DIRECTIONS FOR HOME MANUFACTURE OF CIDER VINEGAR.

THE APPLES.

When possible, select such lots of apples as contain the most sugar. Do not use unripe fruit. The apples should be clean. All rotten fruit, mouldy grass, sticks and leaves should be removed, as it is this material that contains the foreign ferments and mold which may hinder fermentation (see page ——). Wash the dirty apples, but do not wash the clean ones, as you may wash away too much of the yeast.

MAKING THE CIDER.

The grinder and press should be clean, if not make it so. Grind the apples as fine as possible and press slowly but firmly. Do not add water to the pomace with a view of obtaining a "second pressing," as such second pressing does not contain enough sugar to make good vinegar. Allow the freshly pressed cider to stand for one or two days in order that the sediment may settle out. When a large quantity of cider is made at one time it is a good plan to have a large receptacle into which the cider may be run for settling. On a small scale barrels may be used for the purpose. Keep the cider covered while settling. As soon as the cider is clear it is ready for the fermenting barrels.

ALCOHOLIC FERMENTATION.

Select, if possible, clean whiskey or grain alcohol barrels; these will need but little cleaning, as the alcohol they may hold does not interfere. All other barrels should be thoroughly cleaned with warm water and rinsed with scalding hot water. Use plenty of water. Do not sulphur them. Do not use barrels which have contained paint, oils, turpentine, wood or denatured alcohol, as it is impossible to clean them.

Place the clean barrels in the cellar or other places selected for the purpose and fill about three-quarters full of the settled cider. Do not add sugar, water or any other substance. Do not add "mother," or vinegar, at this time.

The bungholes should not be closed, but should be loosely covered with a double thickness of cheese cloth tacked in place.

If the cider is made during a period of warm fall weather there will be no difficulty experienced by the failure of the fermentation to start promptly. On the other hand, if the cider is cold at the time it is placed in the barrels to ferment a starter should be added to start the fermentation.

The starter may be made by withdrawing about three gallons of the cider from the barrel and warming this small portion to a temperature of 85 to 90°F. and then keeping it in a warm room, protected from dust and dirt, untill active fermentation has been going on for two or three days, at the end of which time it is returned to the barrel and mixed with the rest of the cider by shaking.

If there are any barrels of cider, made earlier in the season, in which fermentation started promptly and which are still in active fermentation, five gallons from one of these barrels may be used as a starter.

As soon as fermentation has started, the barrels will need no further attention except to see that they do not get too cold until fermentation is completed. This will be in about six months.

ACETIC FERMENTATION.

When the alcohol fermentation is completed, which may be told by the fact that the bubbles of gas are no longer given off (told by placing the ear to the bunghole; the liquid being still), the now hard cider should be carefully drawn off into clean barrels so as not to disturb the sediment. Fill the barrels only about three-quarters full. Add to each barrel from one to two gallons of good finished vinegar containing "mother" and keep as near a temperature of 65 to 75°F. as possible.

Block the barrels so that they will remain perfectly still. The bungholes should be up and open, but covered with a small piece of well-painted screen to keep out the flies.

Allow the barrels to remain until 4.5 to 5 per cent of acid is produced. This will require from 12 to 18 months.

AGING.

Draw off the vinegar and place in barrels made sweet and clean by a thorough washing and scalding. Fill the barrels full, drive in the bung, and place the barrels in a cool cellar for two or three months to age.

The vinegar is then ready for use or for the market.

CAUSES OF FAILURE.

The principal causes of failure are summed in the following don'ts:

1. Don't use green apples; they are deficient in sugar.
2. Don't use dirty or decayed apples; they contain foreign ferments.
3. Don't add water; this constitutes adulteration.
4. Don't use any but perfectly clean barrels.
5. Don't add vinegar or mother until the alcoholic fermentation is complete; vinegar or mother interferes with the alcoholic fermentation.
6. Don't try to conduct the alcoholic fermentation below 50°F.
7. Don't let the temperature of the cider go below 50°F until the alcoholic fermentation is complete.
8. Don't fill barrels more than three-quarters full.
9. Don't sell vinegar without labeling it.
10. Don't forget that cleanliness is essential to success.
11. Don't allow vinegar to come in contact with any metal.

While the directions here given may seem rather lengthy, they are sure to produce a vinegar of standard strength and of good quality. It is true that some of the details of the method may be disregarded, but the quality of the product may suffer as a result.

As a table vinegar, a good farm-made product is second to none—and vinegar of good quality will command a quality price.

KIND OF APPLES TO USE IN THE MANUFACTURE OF CIDER VINEGAR.

The amount of acid which it is possible to have in a finished vinegar depends upon the amount of sugar present in the apples from which the cider is made. Each 1 per cent of acid in the finished vinegar will require 2 per cent of sugar in the cider. In other words, if we divide the per cent of sugar in the cider by 2, the result will be the per cent of acid which may be obtained from that cider. It is thus seen that, for purposes of vinegar making, apples containing less than 8 per cent of sugars cannot be used, as it is impossible to make a legal vinegar from them. Far better results are obtained by using appless containing 10 per cent or more of sugars.

The following tables show the average amount of sugar contained in some of the more common varieties:

Red Astrachan	10.7%
Early Harvest	11.5
Yellow Transparent	10.1
Baldwin	15.0
Ben Davis	11.0
Bell Flower	13.4
Jonathans	11.6
Russet	13.2

The above figures were obtained by the analysis of mature apples. That green apples contain much less sugar may be seen from the following table.

Analysis of Baldwin apples at different degrees of ripeness:

Date—Condition	Sugars
Aug.—Very green	8 %
Sept.—Green	10.5
Nov.—Ripe	14.5
Dec.—Over Ripe	14.0

It will be seen that the best time for vinegar making is when the apples are ripe but not overly-ripe.

While thoroughly ripe, sound apples unquestionably produce the best vinegar, the vinegar maker more often finds himself compelled to use windfalls and other unsaleable apples as his stock. All of this material will make good vinegar with the exception of the windfalls of the earlier varieties. These are almost worthless for any use. There are no mature apples considered too poor for vinegar making, but when a choice of material may be made those varieties known to contain the larger amount of sugar should be selected.

OTHER FERMENTS.

There would be no difficulty in producing a good sound hard cider in which practically all of the sugar has been converted into alcohol were it not for the fact that other ferments and molds often get into the cider or fermenting casks. These other ferments and molds may also start to grow, but unless they are present in large numbers they will soon be killed off by the more active yeast. If, however, large numbers of the foreign ferments and molds do get into the cider, and they are permitted to grow, they may

render the true yeast inactive or even destroy it. The result is that the fermented cider will be too poor in alcohol to produce a good vinegar.

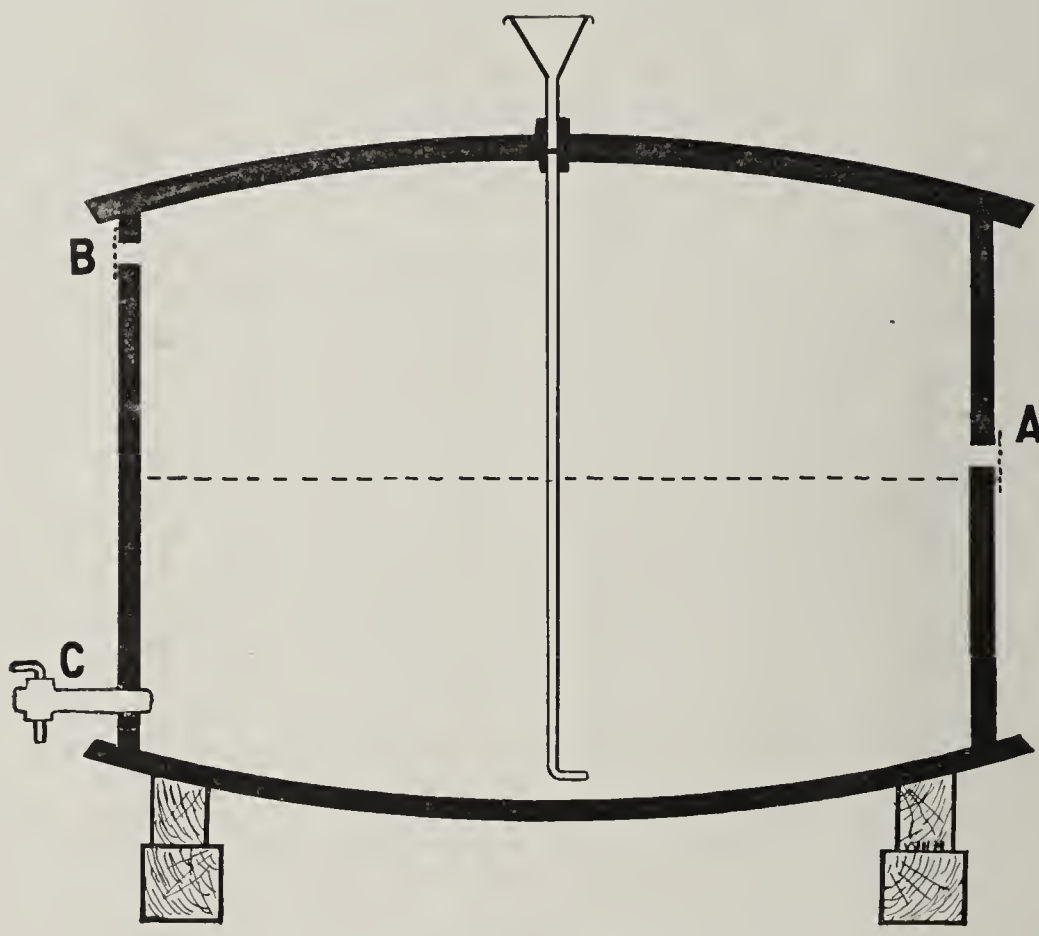
The presence of large numbers of these foreign ferments and molds is the principal reason for the large numbers of failures, on the part of the farmer, to produce good vinegar. The remedy is a simple one; it merelv calls for the use of cleanliness; the cider must be made from clean, sound apples and all containers must be kept sweet and clean.

VINEGAR CONVERTOR.

There are many wavs by which hard cider may be converted into vinegar, but they all consist in exposing the liquid to the action of the acetic acid ferment in the presence of an abundant supply of air at a suitable temperature.

As a means of changing the hard cider into vinegar on a small scale the "convertor," which is here described, will be found useful. The use of this apparatus, which is easily constructed and operated, greatly reduces the time required of the acetic fermentation.

The convertor is easily made from a 50-gallon barrel. In one end, just above the center, bore a two-inch hole (A); a hole (B) the same size is bored in the other end about one inch below the end of the stave containing the bung-hole. These holes should be covered with mosquito bar or well-varnished, fine wire screen, to keep out the small vinegar or fruit flies. Fit in the spigot (C).



VINEGAR GENERATOR FOR FARM USE.

Next bore a hole through a cork with a hot iron. In this hole fit the stem of a short glass or rubber funnel, running the stem about one-half way through. Also fit in the hole a length of glass tubing about one-half inch in diameter and long enough to reach within three inches of the bottom of the barrel. This tube should be bent in the manner shown in the following figure:

After the convertor is completed, block it firmly into place where there is a free circulation of air, and pour into it about three gallons of fresh vinegar; unaged vinegar is best. The vinegar furnishes the acetic ferments. The clear hard cider is now run in until the surface of the liquid is nearly level with the air hole A.

The whole is now allowed to stand, without disturbing the film which forms on the surface, until the acetic fermentation has gone far enough. Should the film, which contains the acetic acid ferments, be jarred it will sttle to the bottom and the fermentation will be arrested until a new film has had time to form.

The convertor works best at about 70°F., and at this temperature the fermentation will be complete in about two or three months. The generator also works satisfactorily, but, of course, more slowly, at the cellar temperature.

When the fermentation has gone far enough to have produced 4.5 to 5 per cent of acid, draw off the vinegar through the spigot, leaving about three gallons. The withdrawal of the vinegar should be made slowly so as not to break up the film.

A new supply of hard cider is now slowly run in through the funnel; which leads it to the bottom of the convertor without greatly disturbing the surface film. The film will be found to rise on the surface of the liquid and to start fermentation promptly.

As soon as this new charge of cider has been converted, it is drawn off and the process repeated until the deposit of sediment makes it necessary to clean out the convertor. These convertors often work five or six years before cleaning is necessary. A convertor made from a 50-gallon barrel will convert from 100 to 150 gallons of hard cider into vinegar in a year.

ANIMAL PARASITES.

The most common parasite of vinegar is the vinegar eel. These small worm-like animals often get into the vinegar during the acetic fermentation and interfere with the formation of the surface film. They can easily be seen near the surface of the vinegar with a magnifying glass and even by the unaided eye if the vinegar is held in a glass before a good light.

Infected convertors and barrels should be immediately emptied, well washed with scalding water, and the vinegar filtered.

Vinegar mites sometimes cause trouble in unclean cellars. They are easily killed with hot water.

Vinegar flies breed around vinegar and decaying fruits. They are controlled by cleanliness and by avoiding the spilling of vinegar.

Where cleanly methods are used none of these parasites is troublesome, but vinegar made under unsanitary conditions often becomes contaminated with them and their decaying bodies spoil the vinegar.

BRANDING.

The State Food Law requires that all food products, sold in package form, shall be branded. As applied to the sale of cider vinegar, this means that all packages such as barrels, kegs, jugs and bottles must be plainly labeled before they are sold or offered for sale.

The statement on the label shall include the true name of the article (cider vinegar) and the name and address of the manufacturer or the name and address of the dealer; no other statement is necessary. The label should be printed, but may be writen with pen and ink; in either case the letters on the label must not be smaller than those used in the following label.

CIDER VINEGAR
MADE BY
JOHN TIPP
R. F. D. NO. 6 CLINTON, ILL.

Barrels should be labeled, by placing the necessary statement on one end, with paint.

TESTING.

All vinegar must contain at least 4 per cent of acetic acid to comply with the requirements of the food law, and vinegar containing less than that amount of acid is declared adulterated. It is therefore necessary for the manufacturer to know his vinegar contains the required amount of acid before it is offered for sale. No other test is necessary, for the reason that vinegar made solely from sound, mature apples. without the addition of any foreign substance, will contain the required amounts of all other substances.

In food inspection work, the chemist must make an extensive chemical analysis of samples bought for cider vinegar. This extensive analysis is made solely for the purpose of finding out whether or not foreign substances have been added.

Since the manufacturer knows better than any one else whether or not foreign substances have been used, a complete analysis is of no value to him. The only analysis needed by the manufacturer using only sound, mature apples is one that will tell him the amount of acid the vinegar contains.

This test is easily made, but, as certain piec s of chemical apparatus are necessary, the farmer more often finds it cheaper to have the test made by a commercial chemist than to purchase the required apparatus.

Where a large number of samples is to be tested the manufacturer should either contract with some chemist for this work or purchase the necessary apparatus from a chemical supply-house. This apparatus, together with directions for conducting the test, is sold for about $5.00.

Samples to be tested should be carefully taken after thoroughly mixing the contents of the barrel. The samples should be drawn into clean glass bottles, which should be first rinsed with the vinegar and then filled full to the neck and stoppered with a good clean cork. Do not use fruit jars having metal tops for vinegar samples.

Samples, sent to the chemist, should be labeled with the name and address of the sender. Two ounces will be enough for the acid test.

Owing to the fact that the state law does not permit this department to analyze sample for individuals or manufacturers, we therefore must refuse all requests of this character.

THE PLANNING OF MEALS.

"What shall we eat? What shall we drink? Wherewithal shall we be clothed? These are ever present questions for the housekeeper," says Isabel Bevier, head of the departmnt of household science, in a new bulletin on "The Planning of Meals." "Comparatively few people," she continues, "recognize the very great importance to the welfare of the family and of society that attaches to the answer that is made to these questions." Indeed, the housekeeper herself often has very little conception of the importance of her work from the standpoint of health and efficiency. As one has said, billions of money are spent by women for food, without any knowledge of the economic principles involved, in a way that would not be tolerated in any other business enterprise. The business of housekeeping is really "big business," whether one considers the capital invested or the health and efficiency of the individuals concerned. How to secure a suitable food supply for the family, for the nation, is a live question that taxes the ingenuity alike of producer and consumer, of rich and poor, of legislator and statesman. It is quite time that the woman responsible for the selection and preparation of the food supply should realize her responsibility as a distributor of the world's wealth and make serious preparation to meet this obligation wisely and well. The planning of meals is not a task for either the idle or the ignorant. It requires ability of a high order, knowledge of many kinds, an intelligent appreciation of values, imagination to enable one to see the finished product, and executive ability to provide an attractive and suitable food supply three times a day, year in and year out.

Virginia uses more wood for boxes and crates than any other state, followed by New York, Illinois, Massachusetts, and California, in the order named.

INCREASE IN EXPORTS

A 300 per cent increase in exports of foodstuffs from the United States, due principally to the European war, characterized the foreign trade of November compared with that month a year ago.

Breadstuffs valued at $40,232,832, an increase of $30,125,000, were sent abroad, the Department of Commerce announced today. Meat and cattle exports increased $2,364,000. Corn, oats, flour, wheat and beef, canned and fresh, all show enormous increases.

The total value of domestic breadstuffs, cottonseed oil, food animals, meat and dairy products, cotton and mineral oils exported in November was $97,191,986, against $138,402,537 in November, 1913, and for the eleven months ending with November, $797,190,906, against $950,531,838 for the eleven months of 1913.

Statistics showing the value of articles, manufactured and partially manufactured, and raw materials exported during November will not be available for several days.

The heavy demand for foodstuffs by the European warring nations is shown in the increase of the exports of corn from $333,403 in November, 1913, to $1,759,109 this year; oats, from $8,150 to $3,900,174; wheat, from $3,479,259 to $22,819,570; flour, from $5,791,576 to $7,827,773; canned beef, from $23,761 to $1,353,388; fresh beef, from $60,753 to $1,434,684, and bacon, from $2,330,514 to $2,681,315.

The export of illuminating oil showed a decrease of $1,682,940, and lubricating oil a decrease of $567,000.

Breadstuffs exported during the eleven months were valued at $244,449,310, an increase of $64,121,000 over the same period of 1913. Wheat was the principal article in the increase, its export rising from $89,661,565 in 1913 to $150,355,632 this year. Exports of corn during the period, however, showed a decrease of $17,000,000, but oats increased $14,000,000. Fresh beef exports increased from $721,517 to $3,082,398, and canned beef from $489,838 to $4,232,347.—*N. Y. Journal of Commerce.*

IMPORTANT MEAT DECISIONS.

The Supreme Court of the United States has recently handed down decisions of great importance in the enforcement of the Meat Inspection and Live Stock Quarantine Laws. The meat inspection law provides for the inspection of meat and meat food products before they enter interstate commerce. Among the provisions of this Act is one which prohibits anyone from unlawfully destroying or altering marks or other identification devices which are required to be placed upon the meat or the containers.

Some parties in Kansas City, Kansas, broke a government seal on a car of meat and the lower court held that the meat inspection act related alone to those engaged in the business of preparing meats for transportation and the carrying of such meats in interstate transportation. The Supreme Court reversed this decision and held, in substance, that the provision regarding identification devices applies to every person, firm, or corporation, or officer, agent, or employe thereof, no matter whether engaged in the interstate transportation of the meats or not. This decision will materially aid the government in the strict enforcement of the law.

The live stock quarantine law prohibits the interstate movement of live stock from any territory quarantined by the Secretary of Agriculture, except under certain conditions prescribed by him. The District Court at Kansas City, Mo., in the case of United States vs. Nixon, et al., construed the act not to apply to receivers of railroad companies, for the reason that they were not mentioned in the statute. The Supreme Court reversed this decision, and held that the amendment to the original act was intended to make the remedy as broad as the evil which was sought to be cured, and that the law, as amended, applied to any common carrier engaged in the interstate transportation of live stock. This decision is regarded of great importance in the enforcement of the law enacted for the protection of the live stock interests of the country.

SUIT FOR INFRINGEMENT.

The Sherer-Gillett Company of Chicago has brought suit against Charles T. McKinzie and Charles D. Brower, copartners doing business under the firm name of Green Bay Show Case Works, located in Green Bay, Wisconsin. This suit is brought on patents held by the Sherer-Gillett Company relating to combination, display and pure food counters and is also founded on charges against the defendant of unfair competition and trade practices. The suit is to be vigorously prosecuted.

United States Department of Agriculture.

BUREAU OF CHEMISTRY.
C. L. ALSBERG, CHIEF.
SERVICE AND REGULATORY ANNOUNCEMENTS.

CONDENSED MILK STANDARD.

THE following standard has been adopted by the Joint Committee on Definitions and Standards, Nov. 20, 1914:

It is recommended that the standard for "condensed milk," "evaporated milk" (Cir. 19, Office of the Secretary, United States Department of Agriculture, p. 6, B. a, 6) be changed to read as follows:

Condensed milk, evaporated milk, concentrated milk, is the product resulting from the evaporation of a considerable portion of the water from the whole, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and ten days after calving, and contains, all tolerances being allowed for, not less than twenty-five and five-tenths per cent (25.5%) of total solids and not less than seven and eight-tenths per cent (7.8%) of milk fat.

BRANDING SUMMER SAUSAGE.

An experiment in the branding of summer sausage is indicated in the following Federal meat inspection order, the effort being to obtain better branding:

Inspectors in charge will require that the No. 2 bureau brand be applied to summer sausage, and if better results are obtained than with the large brand the use of the No. 2 brand should be continued on this variety of sausage. It is reported that when the brand is applied immediately after the product is smoked the marks remain legible after the sausage has been washed and has become wrinkled from drying and skrinkage.

MARKING SIZE OF CANS ON CASES.

The question of marking size or weight of containers on the outside of packing cases is adjusted by the federal inspection authorities as follows:

Referring to notice in Service and Regulatory Amendments for July, 1914, under the caption "Ruling under net weight and volume regulations," it has been decided upon reconsideration that the statements "¼ cans" and "size ¼" convey the inference that the net weight of the product is one-quarter of a pound, and accordingly containers may bear such statements only in the event that the fraction represents the true weight.

No exception, however, will be taken to the statement "No. ¼" appearing on the outside of packing cases, provided the individual packages contained therein bear the true net weight of their contents in conformity with the regulations promulgated under the net weight and volume amendment.

All approvals which have been previously granted for the use of box dies and stencils bearing the prohibited statements above mentioned are hereby rescinded. Inspectors will permit the use of corrected box dies and stencils as soon as prepared pending the prompt action on the part of the management of establishments in submitting imprints of such box dies and stencils for approval. Previously prepared cardboard or wooden containers bearing the statements will be permitted to be used after the complete obliteration of the statements.

CIVIL SERVICE EXAMINATION.

Notice is hereby given to all persons desiring to take examination for position in the Dairy and Food Department of Minnesota, under the provisions of Chapter 300, General Laws of 1905. Examination for that purpose will be held in the Old Capitol Building, St. Paul, Minn., January 11, 1915, between the hours of 8:30 a. m. and 5 p. m.

All applicants must be citizens of the United States and must have resided in the State of Minnesota at least one year before receiving an appointment under the provisions of said chapter.

The examination will be for the following positions: Creamery inspector, cheese factory inspector, farm dairy inspector, city dairy inspector, food inspector, and canning inspector.

Pancakes

and no unpleasant "consequences" when made with

Cottolene

Make your pancakes as you always do, using a tablespoonful of Cottolene (instead of butter) and an extra pinch of salt—or try this:

PERFECT PANCAKES

1 1-4 cups flour; 1-3 teaspoon salt; 1 tablespoon sugar; 1 cup sour milk; 3-4 teaspoon soda; 1 egg. Sift flour, salt and sugar together; dissolve soda in sour milk and add gradually to the flour, beating smooth. Add well-beaten egg. Bake on a hot, iron griddle, slightly greased with Cottolene. Let the cakes spread on griddle until quite thin.

Cottolene makes all foods palatable and easily digested. It goes much farther than butter, lard or any other cooking fat and is more economical.

Learn the facts about Cottolene in our excellent Recipe Book, "HOME HELPS," written by five leading cookery authorities. Drop us a postal for your copy—it s FREE.

THE N.K. FAIRBANK COMPANY

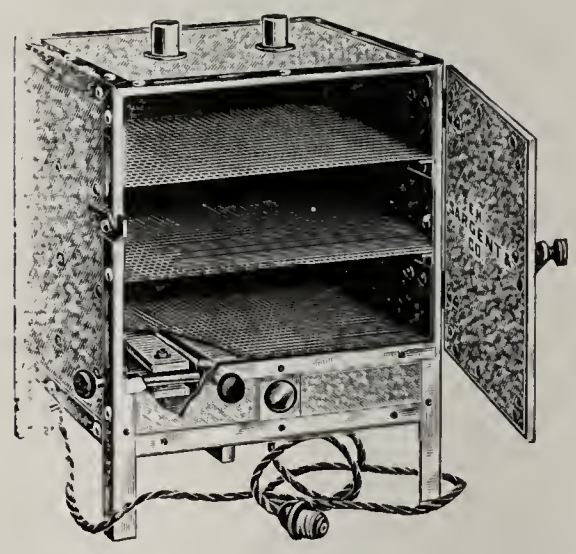
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Sargent's Electric Drying Oven

With Automatic Temperature Control

(Patented Jan. 6th, 1914.)



THE demand for a constant temperature drying oven at a moderate price has led us to put upon the market this desirable piece of apparatus. Electrically heated and automatically controlled, the oven may be set for any temperature between 70°C and 150°C, and is guaranteed to maintain it within 1°C.

Adapted for and used in food laboratories with excellent results.

PRICE complete with six-foot cord, plug, thermometer and directions for operating **$25.00 net**

Descriptive pamphlet on application.
Our complete catalogues furnished upon request.

E. H. Sargent & Co.

Manufacturers, Importers and Dealers in Laboratory Supplies

125-27 W. Lake St., Chicago

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

The Food Commissioner of the State of Tennessee declared in a recent statement, that "all soft drinks containing as they do, sugar, are bad for the stomach, etc."

This is a strong argument for SACCHARIN. In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

Recent Laws and Rulings

KANSAS. Action by Elizabeth Parks and others against the G. C. Yost Pie Company and others. This action was brought by Elizabeth Parks, widow of Robert P. Parks, and Melizza Conn, daughter of Elizabeth Parks and Robert P. Parks, who also appears as next friend to Ada Belle Parks, a minor sister about twelve years of age. The action was brought to recover damages for the death of Robert P. Parks, the husband and father of the plaintiffs.

It is alleged that Parks came to his death from ptomaine poisoning resulting from eating a pie, or a portion thereof, which was manufactured by the defendant pie company and sold by it to Joseph Alfes, a retail grocery merchant, who in turn sold and delivered it to the deceased as suitable food for himself and family; that the deceased ate a portion thereof, and was thereby poisoned and made sick, and that his death resulted therefrom within twenty-four hours after partaking of such pie; that the pie contained deleterious ingredients in its manufacture, or had been infected with poison, which made it unwholesome and dangerous to human health and life; that the defendants were guilty of negligence in the manufacture and in the methods of handling the pie, and that such negligence was gross and wanton in endangering the health and life of Robert P. Parks and directly causing his death.

The defendant pie company denied the allegations of plaintiff and the evidence produced at the trial on behalf of both plaintiff and defendant was extremely conflicting. The court, however, affirmed the decision of the Wyandotte district court in favor of the plaintiff, saying:

"The degree of care required of a manufacturer or dealer in human food for immediate consumption is much greater by reason of the fearful consequences which may result from what would be slight negligence in manufacturing or selling food for animals. In the latter a higher degree of care should be required than in manufacturing or selling ordinary articles of commerce. A manufacturer or dealer who puts human food upon the market for sale or for immediate consumption does so upon an implied representation that it is wholesome for human consumption. Practically he must know it is fit or take the consequences, if it proves destructive."—(Parks v. G. C. Yost Pie Co., 144 Pac. Rep. 202.)

PROOF OF ADULTERATION MUST BE CONCLUSIVE.

(New York.) An action was brought against the McDermott Dairy Company of New York City for a violation of Section 52 of the New York Agricultural Law in exposing for sale adulterated milk. The original hearing was in the municipal court, where a judgment was entered for the state. On appeal to the supreme court, the holding of the municipal court was reversed and the complaint dismissed for the reason that the examination and cross-examination of the chemist called by the plaintiff as a state witness disclosed the fact that the adulteration (so slight as to be almost negligible) was not proved by the preponderance of the evidence.—(People v. McDermott Dairy Co., 149 N. Y. S. 906.)

OLEOMARGARINE SIGNS MUST BE DISPLAYED.

(New York.) The New York supreme court on November 30 held that a restaurant keeper who served oleomargarine is guilty of a violation of the New York agricultural law, requiring restaurant keepers using or serving such substance to note that fact on the bill of fare, and to place signs in the room where meals are served to notify patrons, where he did not place the signs in his restaurant, although the notice was given upon the bills of fare. The action was brought originally in the municipal court to recover a penalty incurred by reason of an alleged violation of Section 40 of the Agricultural Law. That section provides, among other things, that a restaurant keeper who uses or serves any oleoginous substances as a substitute for butter shall put plainly upon the bill of fare, if there is one, the words "Oleomargarine used here," and have put up conspicuously, in different parts of each room where such meals are served, signs, in places where they can be easily seen and read, "Oleomargarine used here," in letters at least two inches in length and so printed as to be easily read by guests or boarders.

The defendant kept a restaurant and served meals, and upon the bill of fare were the printed words referred to in the statute; but the proof was uncontradicted that no signs, as required by that section, were posted anywhere in said restaurant. Apparently, out of sympathy, the court below gave judgment in favor of the defendant. The supreme court refused to uphold a judgment of this character. That the enforcement of the law may sometimes, or even often, work hardship, is no reason why the courts should condone its plain violation. The law must be enforced as enacted by the legislature. The purpose of the law under discussion is obvious, and its provisions should be fully complied with; otherwise a penalty attaches.—(People v. Wellner, 149 N. Y. S. 999.)

TRADE NAME CASE.

(Federal.) The United States circuit court of appeals for the Kansas district, Eighth circuit, has recently denied a rehearing in the case of the Denver Chemical Manufacturing Company v. Lilly and the Germicide Company. The suit was originally instituted in the district court by the Denver Chemical Manufacturing Company against Lilly and the Germicide Company to restrain them from practicing unfair competition in the sale of antiphlogistine.

The company's output of this product is 2,000,000 pounds annually and its expenditure for advertising is $100,000 annually. Shortly after its product was first placed on the market in 1892 the general public gave to antiphlogistine the nickname "Denver Mud." The company had never adopted this name as a label or registered, advertised or encouraged its use by the public or the trade. Yet it was claimed, however, that a customer might go into any drug store in almost any part of the globe and ask for "Denver mud" and receive a can of "Antiphlogistine," the product of the Denver company. The Germicide company, the principal defendant, manufactured a plastic compound called "Denver mud." It is sold in tin containers under the name and label of "Denver Mud." The Denver company claimed that while its product was labeled "Antiphlogistine" still if for some reason the general public saw fit to give the product another and different name by which it alone was known to the trade, the company became entitled to protection by injunction against one who thereafter endeavored through the adoption of such term as the public employed to divert the trade of such company and thus practice unfair competition. The Denver company claimed by such practice to be deprived of that trade which its industry and money had built up. The court of appeals affirmed the decision of the lower court in favor of Lilly and the Germicide Company on the theory that the words "Denver Mud" designate simply a popular plastic chemical, that no effort had been made to use the name by the Denver company and that the term "Denver Mud" simply was generic and open for adoption as a specific and distinctive trade mark by the one who first adopted it.—(Denver Chemical Mfg. Co. v. Lilly and the Germicide Co. 216 Fed. 869.)

NUMBERS ON METAL CONTAINERS.

The federal meat inspection authorities will permit the use of metal containers at different inspected establishments in the case of lard, tenderloins, etc., without the necessity of their bearing the establishment numbers under the following conditions:

In future the bureau will permit the omission of the establishment number from lithographed labels on metal containers of the type commonly used for products such as lard, compound, tenderloins and brains. When the number is omitted from such labels there shall be prominently embossed on the bottom of the container the abbreviation "Estab.," followed by the establishment number.

This will not apply to paper labels, nor will it be permitted to emboss the number on the cover of the container in lieu of the bottom. When lithograph labels from which the establishment number has been omitted are submitted for approval they should in each instance be accompanied by a statement indicating that the establishment number is embossed on the bottom of the container.

The foregoing rule has no refernce to hermetically sealed tin containers on which it is required to emboss the establishment number under the provisions of paragraph 4, section 2, regulation 17, B. A. I. Order 211.

COTTON FLOUR SACKS.

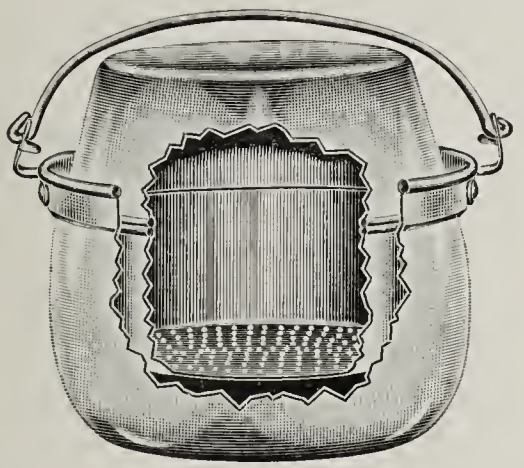
Years ago flour was delivered to consumers in cotton sacks. These were driven out by paper. The national association of master bakers has adopted a resolution asking that the millers of the country again adopt the cotton sacks, and housewives may be expected to join in the demand. It might injure the paper trade, but would greatly increase the demand for cotton.—*Utica Observer.*

A High Class Aluminum 7 to 1 Combination Cooker for New Subscribers

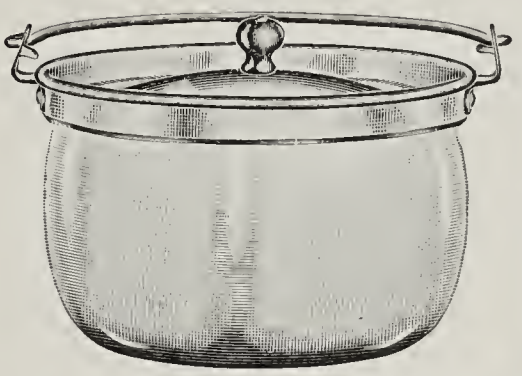
THE American Food Journal begs to make the following liberal offer, for new subscribers; and has contracted with a celebrated aluminum manufacturer for 10,000 of their practical 7-in-1 99½% pure aluminum combination cookers. Every housewife is familiar with the merits of pure aluminum kitchen utensils, as a saver of fuel, light to handle, sanitary and easy to keep clean. Will last a lifetime with ordinary care. The practical 7-in-1 cooker will do the work of seven kitchen utensils that are used in the kitchen every day, and if bought separately would cost $12.00 at any retail store. Below are the cuts and descriptions of the 99½% pure aluminum practical 7-in-1 cooker, showing cooker in seven different practical utensils. To see one is to want one. To own one is to own the newest and most practical Combination Cooker in the Market.



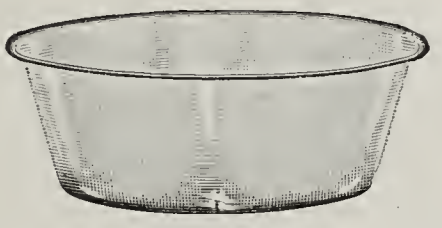
8 QT. ROASTER
Retail Value $2.50



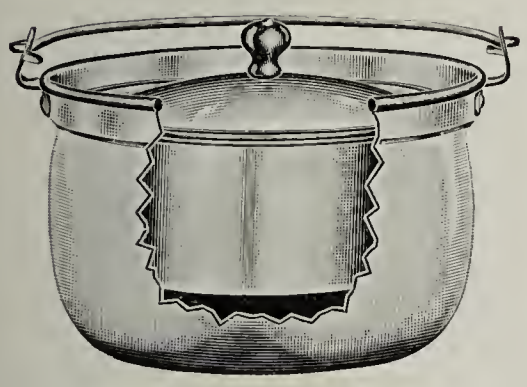
6 QT. STEAMER
Retail Value $3.00



6 QT. BERLIN KETTLE
Retail Value $2.00



3 QT. PUDDING PAN
Retail Value 75c



3 QT. CEREAL COOKER
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3 QT. CASSEROLE
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3 QT. STRAINER
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On receipt of $3.00 for the subscription of the American Food Journal for 2 years, this practical 7-in-1 99½% pure aluminum cooker will be yours, sent by parcel post prepaid.

OUTLINE OF BUSY CAREER.

THE career of Charles H. Jones, the newly-elected President of Official Agricultural Chemists, a likeness of whom appears on the frontispiece of this issue of THE AMERICAN FOOD JOURNAL, has been a busy one indeed.

Born at Amherst, October 19, 1870, he migrated with his parents to Downers Grove, Illinois, during his early boyhood, where he attended public school.

In September, 1886, he entered the Massachusetts Agricultural College, at Amherst, graduating in June, 1890.

His studiousness and ability were rewarded with the degree of B. S., which was bestowed upon him by the Massachusetts Agricultural College and the Boston University in 1890, and that of M. S., which he received from the University of Vermont in 1907.

From 1890 to 1894 he was assistant chemist at the Experiment Station at Amherst, Mass., and in 1895 performed valuable services in the commercial phosphate survey work. From 1896 to 1897 inclusive he was assistant chemist at the Vermont Experiment Station, having in 1898 succeeded to the post of chemist of the latter institution, which position he still holds.

President Jones' most conspicuous work has been done in the following lines:

1. Fertilizer and feeding stuff inspection control work.
2. Maple investigations covering many phases in manufacturing of maple syrup and sugar, the maple sap flow, adulteration of maple products, factors concerning quality of product, storage of sugars and other carbohydrates in the maple tree.
3. Organic nitrogen availability in commercial fertilizers and crude stock by laboratory methods and pot experiments.
4. Separation of organic nitrogen from the universal portion of commercial fertilizers.
5. Chemical work in connection with extensive feeding experiments to ascertain the protein requirements for milch cows, and the effect of feeding varying amounts of milk fat on the body composition of young pigs with particular reference to its application to the feeding of the human infant.
6. Soil acidity studies directed toward the rapid and practical estimation of the relative time requirement.
7. Miscellaneous experiment station problems.

His has been a singularly active and brilliant career and the success which has crowned his life work has been fully deserved.

SCIENTIFIC CANNERY.

VISITORS to the Panama-Pacific International Exposition who may be interested in fruit growing and the canning and processing of any sort of fruit or vegetable, will be able to go to school in the most complete modern working exhibit and factories ever shown at a world's exposition. The installation of this unique educational exhibit, which will include a complete fruit cannery, packing house and scientific laboratory in constant operation, was begun this week in the Palace of Horticulture by the National Canners' Association.

The detailed working plans, approved by George A. Dennison, chief of the Department of Horticulture, show a most elaborate system of handling every sort of fruit and vegetable from the time it is received fresh from orchard or garden, through the processes of chemical analysis, steaming, peeling, tin can making, preserving, sealing to packing and shipping to market. The can-making factory, which will manufacture all of the tins used in this model cannery, will be seen in operation in the big Palace of Machinery.

In charge of this vast working exhibit are two of the most noted pomological experts from the U. S. government laboratories in Washington, D. S., Dr. and Mrs. A. W. Bitting, who already have spent eighteen months at the preliminary work leading up to the completion of the exhibit. For two years previously both of these experts devoted their time to making a careful investigation of the fruit canning industry in California for the Federal government.

The laboratory and cannery equipment, vats, tables, carriers, graders and the like—practically all made of white enamelled ware—have been shipped from the East, and installation will be completed this month. The exhibit, which is wholly educational in character, will occupy 6,000 square feet facing the western portal, inside the great mosque-like Palace of Horticulture. Other features in charge of Dr. Bitting are a fruit laboratory in operation, showing methods of handling jams, jellies, pickles and other products, a display of insect pests, with appliances and methods of eradicating diseases and parasites and a complete packing plant.

This exhibit will be surrounded by five acres of indoor horticultural displays with ten acres of model gardens, from various parts of the world, south of the palace. A huge nut display, with nut-handling devices, an olive-packing and raisin seeding and packing plant in operation, and practical orchard demonstrations will be other features of this department. Many new food plants and fruit trees will be shown in the gardens, and methods of soil handling, frost fighting, hybridizing, fruit production and marketing will be shown. Most of the outside gardens are in charge of Carl Purdy, the greatest authority on California native plants. The gardens of Holland and of several eastern states are being planted under the supervision of experts sent from native homes of the exhibits. Most of the two acres of plants constituting the Netherlands exhibit have arrived at the Exposition, and for the Massachusetts gardens, adjoining, three carloads of rare plants and trees arrived yesterday.

OFFICIAL NOTICE.

THE following notice has been issued to the members of the Association of Official Agricultural Chemists:

At the meeting of the Association in 1909 the following by-law was adopted:

(7) Each college, experiment station, bureau, board, or other institution entitled to representation in the Association shall contribute annually two dollars and its representatives shall not be qualified to vote or hold office in the Association unless such annual dues have been paid, but these shall not be cumulative.

At the 1914 meeting the following amendment to the Constitution was adopted:

(2) (Following the first sentence) Analytical chemists connected with municipal laboratories that perform work upon any of the subjects specified in Paragraph 1 hereof, shall be entitled ex officio to associate membership, with the privilege of discussion but without those of entering motions, voting or becoming eligible for office.

For the year 1914 there were received dues of 58 organizations amounting to $116. During the year $80.59 was paid for postage, printing, badges, and the miscellaneous expenses of the 1914 meeting. The report of the Treasurer as audited in November, 1914, showed a balance of $161.43.

The members are asked to send in their dues for 1915 promptly, using the perforated transmission and receipt slip appended. Please note that the dues are "institutional," not "individual," and that only official bodies entitled to representation in the Association are to pay dues, although commercial chemists are invited to take part in the co-operative work and to participate in discussions at the meeting.

As a guide to referees in arranging the work of the Association those willing to collaborate are requested to return the attached slip with those subjects underscored on which the members of their respective laboratories will co-operate. Officials receiving this notice are requested to see that the various lines of work under their supervision are represented. A prompt reply is requested.

C. L. ALSBERG, Secretary-Treasurer,
Association of Official Agricultural Chemists.

Co-operative work will be done on the subjects underscored:

General: Phosphoric acid; Determination of nitrogen; Special study of Kjeldahl method; Separation of nitrogenous substances (milk and cheese; meat products); Potash (determination; availability); Soils (nitrogenous compounds; alkali in soils); Dairy products; Feeds and feeding stuffs (feed adulteration; crude fiber); Sugar; Tannin; Insecticides; Inorganic plant constituents; Water; Testing chemical reagents· Water in foods and feeding stuffs; Organic and inorganic phosphorus in foods, feeding stuffs and drugs.

Food Adulteration: Colors; Saccharine products; Fruit products; Wine; Beer; Distilled liquors; Vinegar; Flavoring extracts; Spices; Baking powder; Meat and fish: Fats and oils; Dairy products; Cereal products; Vegetables; Cocoa and cocoa products; Tea and coffee; Preservatives; Heavy metals in foods.

Medicinal Plants and Drugs: Synthetic products; Medicated soft drinks; Medicinal plants; Alkaloids; Balsams and gum resins; Pepsin.

SOAP FROM WHALE OIL.

Whale oil, for years almost a drug on the market, has recently become far more valuable through the discovery of a way to use it in making soap, which had hitherto been impossible owing to its evil smell.

Franklin Carton Sugar

Made From Sugar Cane



enjoys the confidence of both the trade and the consuming public because of its absolute purity, fine quality and cleanliness. Packed by automatic machinery in sealed cartons, it is protected from dust, dampness or other sources of contamination.

There's a Franklin Carton Sugar for every purpose.
Granulated, Dainty Lumps, Pulverized.
Full Weight Guaranteed

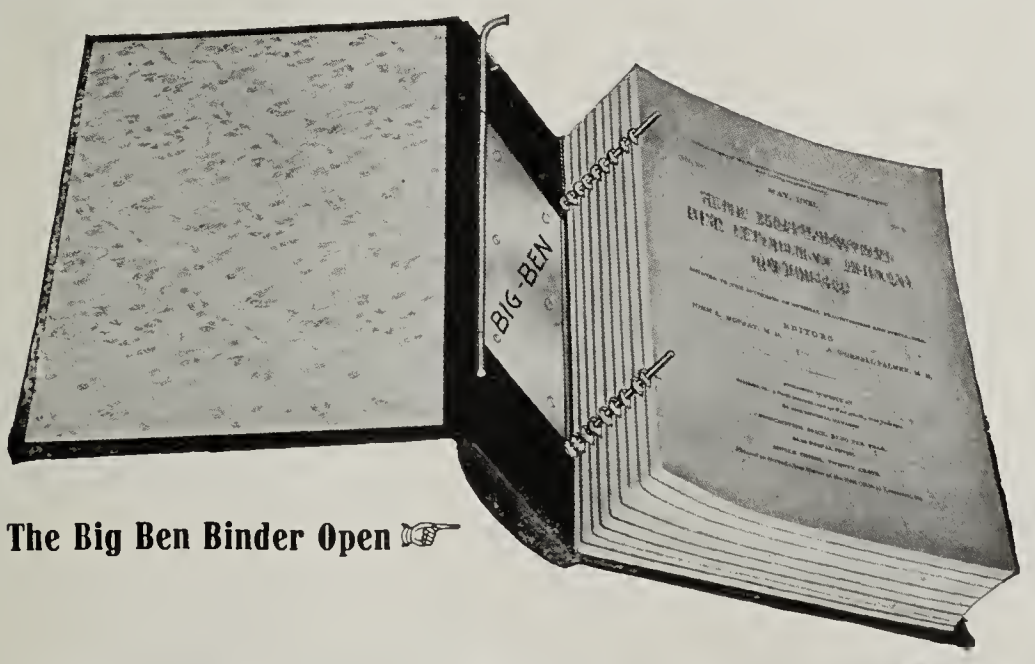
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Bind Your American Food Journals!

They contain much valuable information for future reference

We have recently secured a really practical binder for filing the American Food Journal, so that it will be ready for reference at any time. It is the

BIG BEN BINDER
which is very simple and does not mutilate the magazine. Each binder holds
24 NUMBERS
of the American Food Journal; or, in other words, will serve for
2 YEARS
When the magazines are inserted the binder has the appearance of a regular book. The cover is of Black Vellum and the name of the American Food Journal is stamped in gold letters, both on the side and on the back of binder.



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READ OUR OFFERS!
By special arrangement, we have secured a number of these binders which we can offer for sale at
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Premium Offer
We also offer the binder as a premium in connection with subscriptions to the American Food Journal, and will send **one binder** with every new yearly subscription or renewal for one year for **$2.00.**

Order Today and Keep Your Magazines In Good Condition

American Food Journal, **15 So. Market Street, CHICAGO, ILL.**

Florida Correspondence

(From Our Staff Correspondent)

THE 42nd Annual Convention of the American Public Health Association was held in Jacksonville from November 30th to December 4th. There were registered 271 delegates and 64 guests from United States, Canada and Cuba, the largest attendance, with one exception, in the history of the organization.

The program was arranged to include a joint session with the National Mouth Hygiene Association and the dates selected, for the convention, were coincident with the holding of the Southern Health Exhibit, in Jacksonville.

The program comprised papers and discussions relating to the entire field of good health work, infant welfare work, rural sanitation, tuberculosis, health insurance, life extension, a symposium on the negro health problem, drug adulteration and drug evils and industrial hygiene.

The several sections discussed papers of more than usual scientific interest, especially in the field of chemistry, bacteriology, sanitary engineering and vital statistics.

The delegates present represented, more than ordinarily, the best thought, which exists in the three countries mentioned, upon the various subjects treated. No synopsis would do the subject justice. Present and taking an active part in the proceedings were such able thinkers as Dr. W. A. Evans of Chicago, Oscar Dowling of New Orleans, Surgeon-General Blue of Washington, D. C., Woods Hutchison of New York, J. F. Andrews, M. D., of Washington, R. Porter Taylor of Jacksonville, Dr. W. G. Ebersole of Cleveland, Dr. J. Y. Porter, health officer of Florida; Dr. C. E. A. Winslow of New York, Dr. H. D. Pease of New York, Dr. P. M. Hall of Minneapolis, Dr. F. A. Baldwin of St. Louis, Prof. Bartow of Urbana, Ills.; Dr. Gordon Bell of Winnipeg, Manitoba; Dr. P. H. Bruce of Ottawa, Canada; Dr. T. R. Crowder of Chicago, Dr. W. F. Cogswell of Helena, Montana; Dr. A. E. Campbell of Chicago, Dr. Francis George Curtis of Massachusetts, Dr. Charles T. Dalton of Vermont, Dr. A. G. Fort of Atlanta, Georgia; Dr. Don Morse Griswold of Michigan, Dr. O. R. Gillett of Colorado Springs, Dr. J. N. Hurty of Indianapolis, Dr. L. W. Hutchcroft of Madison, Wisconsin; Dr. Wm. C. Hanson, Commissioner of Health of Massachusetts; Dr. Chas. J. Hastings of Toronto, Dr. J. H. Landis of Cincinnati, Dr. F. N. Meader of Albany, N. Y., and Dr. Gardner T. Swarts of Providence, R. I.

Dr. Wm. C. Woodward, president of the association, delivered his inaugural address on Monday evening, November 30th. This address was unquestionably the feature of the proceedings from the viewpoint of general interest to every one who is active in general health work.

Dr. Woodward reviewed the history of the movement for public health conservation, and showed that for 30 years the American Public Health Association held alone the field of private activity in public health work. Then came the knowledge that tuberculosis was preventable and with the knowledge there came into existence a National Association for the study of prevention of this disease. This was followed by a similar experience in the prevention of infant mortality; and so there followed, from time to time, other independent and volunteer organizations, each created for some special field of endeavor and it came about that a few men would gather together at some meeting point, discuss some subject of health promotion and preventable disease, in which they were especially interested, and these would forthwith organize a National Association to look after that particular subject. It grew to be the habit to organize a National Association upon most any subject, and all this has resulted in a multitude of these volunteer National organizations and, in consequence a scattering of their energies and efforts.

Dr. Woodward earnestly and eloquently advocated the coordination of such agencies as now exist, and such as may hereafter spring up, or, the combination of all such organizations into a single health organization in order that efforts may be concentrated into one general administrative force to deal with the whole national health problem. Dr. Woodward claimed that this plan to consolidate would mean the maximum of effectiveness at a minimum of expense.

The Association was deeply impressed with these views and wherever one found himself around the lobbies he was almost sure to be in the center of a group of delegates discussing President Woodward's proposition.

Before adjournment was had it was generally believed that a meeting will be called, within the near future, to which delegates will be invited from all bodies, volunteers and otherwise, and at its meeting the subject and practicability of consolidation is to be the main theme for discussion.

The enthusiasm of the meeting was reflected in its choice of officers for the ensuing year. The body chose Dr. Wm. T. Sedgwick, of Boston, for President. Prof. Sedgwick is well known, for his various scientific attainments, and for his specialty in the line of sanitary engineering.

The following constitute the remaining officers elected: Dr. C. J. Hastings, Toronto, Canada, first vice-president; Dr. Juan Guiterrez, Havana, Cuba, second vice-president; Dr. Charles E. Terry health officer of Jacksonville, third vice-president; Dr. S. M. Gunn, Boston, Mass., secretary; and Dr. Lee K. Frankel, New York City, treasurer.

The organization has a total membership of 1,350.

Rochester, New York, was chosen for the next meeting place in 1915.

GIVES FIVE RULES FOR BUYING FOOD.

THE five cardinal principles for housekeepers when buying food were given by John H. Sherman, superintendent of weights and measures of the District of Columbia, at a meeting held recently in the public library under the auspices of the Housekeepers' Alliance and the Federation of Women's Clubs.

Summed up, the new "Housekeepers' Pentalogue" is as follows:

"1. Buy as nearly as possible from the person who produces the goods. Go to the farmer for his products, to the fisherman for fish.

"2. Shop around. Never get into the habit of buying in one place. And pay cash.

"3. Buy only those products that are in their natural season.

"4. Buy in as large quantities as possible.

"5. Be willing to put into running the household one-half the care and attention you would have to put into running an office."

If housekeepers of Washington will apply these rules and give their personal attention to every detail of home management, despite any inconvenience it may cause them, much will be done toward solving the present situation of an increased outgo and a stationary income, Superintendent Sherman thinks.

"It is up to every housekeeper to decide whether she wants to substitute the unpaid services of the housekeeper for the paid services of the retail dealer," said Mr. Sherman. He declared that it takes Washington's buying populace about ten days to react to any suggestion whereby they may save money, as was the case last summer when he told the city of the saving that might be affected by buying fish at the municipal fish market.

The steadily increased production of gold, the increased population on the steady land area and the increased distance between the cities and the places of food production are responsible for the "high cost of living," in Mr. Sherman's judgment.

"As long as these factors operate we must expect a steady increase in prices," he said. He advised the housekeepers never to use the telephone to order groceries.

"When I came here people demanded that we drive the middleman out of business," declared the speaker. "The market system without middlemen would be equivalent to a postal system without carriers."

Mrs. Alice Whitaker, president of the Housekeepers' Alliance and chairman of the economics committee of the Federation of Women's Clubs, presided.

The Twentieth Century Club distributed its list, showing recent bacteriological examination of milk and cream for sale by Washington dealers.—Washington Star.

In addition to his own fire detection system, the supervisor of the Palisade national forest, Idaho, was notified of each fire by from five to ten different local settlers, who thus showed their co-operation in working for fire suppression.

A manufacturing confectioner was experiencing difficulty in finding a satisfactory cream center for his chocolates. Various prepared creams were tried, which did not satisfy him either as to quality or cost.

The problem was brought to the laboratory, where an entirely satisfactory product was developed which could be made at less cost than any of the special preparations he had heretofore used.

Every food manufacturer has some similar problem. It may not be cream centers. It may be the development of salable material from waste or by-products.

Manufacturers desiring to improve their products, utilize waste materials and lower the cost of production should consult with us.

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ALL GRADES ALL SIZES

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According to Department of Agriculture Bulletin No. 118: Apply 0.62 Borax to every 10 cubic feet of manure. Apply Borax particularly around edges; sprinkle with 2 or 3 gallons of water. This treatment should be repeated with each addition of fresh manure. Flies lay their eggs in fresh manure. Borax prevents their hatching.

Don't use more Borax than recommended above.

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THE PLANT BEHIND OUR PRODUCTS



CHICAGO, U.S.A.

Illinois Correspondence

(From Our Staff Correspondent.)

DECEMBER 29, 1914. Commissioner Matthews is urging the Illinois housewives to purchase their poultry undrawn and with the head and feet still on. The commissioner calls attention to the fact that undrawn poultry keeps much better and is less likely to be contaminated with harmful bacteria than is the drawn fowl. Mr. Matthews also states that all of the work done by the Government experts shows that the undrawn poultry reaches the consumer in a far better condition than the fully dressed birds. Mr. Matthews has in preparation a bulletin to poultry dressers and dealers showing the most approved methods of handling.

Commissioner Matthews has issued a call for a conference and school of instruction for the week of January 4th.

Papers on the more important phases of inspection work are to be read and discussed.

Drs. Abbott and Tolman, and the Federal inspectors of the Central District, have been asked to participate in a conference on co-operative work.

At the dairy show held in Chicago during the past month, a noteworthy exhibit was that of the State Food Commission of Illinois. This exhibit comprised a large variety of foodstuffs and on each container was a label giving the proportionate or comparative nutritive value of the article as compared with that of one quart of milk.

Much favorable comment was heard during the dairy show on the subject of this exhibit, as it proved both interesting and highly instructive.

Judge John J. Courtni of Chicago recently ordered the bailiff to destroy 810 pounds of imported macaroni. The macaroni was seized in the possession of the Garibaldi Co. at 220 N. LaSalle street, Chicago, by W. Scott Matthews, State Food Commissioner. The macaroni was condemned for the reason that it was adulterated in that the packages contained besides macaroni, worms, beetles and excrement.

During one week, beginning Monday, December 19, 1914, the receipts at the Union Stock Yards of Chicago were 442,453 head of live stock, for which the farmers received immediately, in cash, $11,134,210.00. This is a record which cannot be duplicated elsewhere in the world.

State Food Commissioner W. Scott Matthews, on December 29, secured convictions against the following milk dealers, before Judge John Courtney, of the Municipal Court:

M. Turboo, 1126 Albany Ave.	$ 15.00
United Dairy Company, 835 Hermitage Ave.	25.00
H. Rosenthal, 1334 So. Union Ave.	15.00
Louis Rosen, 1353 So. Sangamon St.	15.00
Sam Weinstein, 3615 West 12th St.	15.00
Joe Shefris, 3347 West 12th St.	15.00
J. Levin, 1104 So. Paulina St.	15.00
Sam Sakolsky, 1512 West 14th St.	15.00
Meyer Seamans, 669 Maxwell St.	15.00
Margolin & Wasserman, 1407 Milwaukee Ave.	15.00
Alex Alesankes, 4527 Marshfield Ave.	15.00
Milwaukee Dairy Co., 1404 S. Union Ave.	
Bespalow & Lerner, 1404 S. Union Ave.	25.00
	$200.00

Each of the above dealers was charged by the Food Commissioner with having adulterated their cream with gelatin—the object of which was to make it appear of better quality than it really was.

Indiana Correspondence

(From Our Staff Correspondent.)

INDIANAPOLIS, December 27.—Indiana and Indianapolis joined with the world this Christmas season and supplied their poor with food. Never before in the history of the state and its capital city did the voice of the unfortunate rise in a holiday appeal that reached more of the full pocketbooks—and some of the meager ones. It was not only the unfortunate of this state that received aid. The starving Belgians and the starving Poles and the starving Servians were not neglected. The Christmas spirit pervaded everything and all bowed acquiescence to it.

And because of this fact an unusually plentiful supply of the good things to eat of the holiday season, which appeared for a time to have glutted the local markets, was used up to "within an inch of its life." The big commission merchants here, particularly those which devote their Christmas attention to the poultry market, said that the big supply of turkeys, fat hens and ducks and geese that arrived on the market here early in December alarmed all because it was believed that prices immediately would be forced down.

This was true only to a small degree. While prices were lower than for several years the big bulk of transfers was so satisfactory that few merchants lost money. And the big movement of these Christmas supplies was due primarily to the immense volume of charities that came and went with Indianapolis as the clearing house. Thousands were fed on Christmas day. A clearing house for the charities was established in the city to prevent duplication of effort as far as possible. But this was impossible, for everybody seemed to want to do his part of assisting the poor—and to do it his own way. So dozens of charities flourished—and the sight was good.

More poultry reached this market than for several years and it all was absorbed. There apparently was no lack of money to handle the volume of Christmas buying. And best of all, it went, in great measure, to the needy.

Dr. Harry E. Barnard, state food and drug commissioner, has received a visit from Dr. W. F. Cogswell, secretary of the state board of health of Montana, and food and drug commissioner of that state. W. M. Cobleigh, a chemist from the same state, also visited local officials. The two were on an inspection tour, following the meeting of the convention.

The appearance of the foot and mouth disease in Indiana had more than one direct effect on the food market of the state. Besides changing conditions in the beef and pork market to a great extent, due to the reluctance of many purchasers to eat any meat during the period of the "scare," the spread of the disease practically stopped all hunting in the state during the regular open season on quail—November 10 to December 20.

This had a direct effect on the game market here and less game than has been on the market for some time appeared. Rabbits, opossums, ducks, geese and similar game dishes were scarce this year on local markets. The Governor of the state issued a proclamation when the foot and mouth disease scare was at its height, requesting all Indiana farmers and landowners to take advantage of the law of this state, which provides against hunting when the landowner or tenant refuses permission. This had the effect of stopping much hunting, consequently the supply of game suffered.

Herman F. Adams, city inspector weights and measures in Indianapolis, has filed a report of his work with H. E. Barnard, state food and drug commissioner and state inspector of weights and measures. The report showed that 4,312 scales, 3,524 additional weights, 7,879 measures, 1,131 yardsticks and sixty oil-pumps and gauges were inspected. Ninety-two weights, 200 scales and 616 measures were confiscated.

There is some discussion of a possible effort to again amend the state weights and measures law, when the 1915 legislature convenes here January 7. It is probable that the features of the law, specifying the manner of appointment of the various sealers, may be what is attacked, if anything. Adams, in his report, called attention to the fact that a branch office had been started in the city market house. Adams would have the legislature amend the weights and measures law to compel the weighing of all dry commodities, such as potatoes. This system, he says, would eliminate the "stacking" of measures.

INDIANAPOLIS, December 27.—Indianapolis has been startled into a demand for a municipally controlled terminal market.

The Central Labor Union of this city, composed of representatives from all classes of working men and women, has taken the lead.

Its report and recommendations have been spread broadcast throughout the city and investigations are springing up on every side. The partial results of the most exhaustive investigation of the market question that any Indiana body ever has undertaken are shown in the form of recommendations and statistics and charges combined in a monumental report to the Central Labor Union as a whole from its special market committee.

Only 7½ per cent of last season's 400 fires in national forests of Utah, southern Idaho, western Wyoming, and Nevada caused losses in excess of $100.

In parts of the west where trees are scarce, sage brush is used for fuel. In Nevada the large main stems are trimmed by Indians at $3 a cord and delivered to the user at about $6.50. Sage brush burns rapidly and is rather dirty, but produces good heat.

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Orris
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A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

Dietetically speaking, Rumford is without fault; as a leavening agent it is perfect; as a keeper it has no superior.

DOES NOT CONTAIN ALUM

Its Purity is Unsurpassed.



Massachusetts Correspondence

(From Our Staff Correspondent.)

GOVERNOR WALSH has completed the organization of the new State Department of Health by appointing the six members of the Health Council, the advisory council to Dr. Allan J. McLaughlin, who was appointed Commissioner of Health in November. The law requires that at least three members of the council shall be physicians. Governor Walsh appointed four physicians and all of the appointees are of such high standing in their respective lines of work as to make the new Department of Health of Massachusetts one of the strongest and most effective boards of its kind in the country. The appointees are: For three years—Prof. George Chandler Whipple of Cambridge and Prof. William T. Sedgwick of Boston. For two years—Dr. Milton J. Rosenau of Brookline and Dr. William J. Gallivan of Boston. For one year—Dr. David L. Edsall of Milton and Dr. Joseph E. Lamoreaux of Lowell.

Professor Whipple is the head of the sanitary engineering department at Harvard University and the Massachusetts Institute of Technology and is secretary of the administrative board of the School for Health Officers. He was born in New Boston forty-eight years ago,, was educated in the Chelsea public schools and was graduated from Technology in the class of 1889. For seven years he was in charge of the biological laboratory of the Boston Water Department, and from 1897 to 1904 he was director of the laboratories of the Water Department of Brooklyn, N. Y. and of Greater New York. In 1903 he was department engineer of the Commission on Additional Water Supply of New York City, engaging in the investigation which resulted in the selection of the Catskill supply as the new supply of the city. He also was one of the experts employed on the Chicago drainage canal case, and recently acted as expert adviser of the International Joint Commission in the matter of the pollution of interstate waters. In 1911 he was appointed Gordon McKay professor of sanitary engineering in Harvard University.

Professor Sedgwick is a prominent sanitarian and public health authority who has been a resident of Boston and Brookline for thirty years. He is a graduate of the Yale Scientific School and of Johns Hopkins University, where he took the degree of Doctor of Philosophy in 1881. Since 1883 he has organized and built up at Technology the department of biology and public health. He has been a member of the advisory board to the Hygiene Laboratory, United States Public Health Service, since 1902. He is past president of the Society of American Bacteriologists, the American Society of Naturalists, and the New England Water Works Association, and vice-president of the Massachusetts Association of Boards of Health. He is author of works and papers on biology and of a standard treatise entitled "Principles of Sanitary Science and Public Health."

Dr. Rosenau holds the chair of preventive hygiene at Harvard, and for the past five years has been a director of the School for Health Officers. He was formerly a director of the Hygienic Laboratory at Washington. During the cholera epidemic of 1892 Dr. Rosenau was sanitary attache of the consul-general at Antwerp. He has done much experimental work in the sanitary sciences, particularly in the subjects of water purification, disinfection, vaccines and anti-toxins.

Dr. Gallivan, a brother of Congressman Gallivan, has been engaged in the active practice of medicine since 1892. He is one of the commissioners of the Boston Board of Health and chief of the department of child hygiene of that board. The only criticism of Governor Walsh's appointees has been in connection with his selection of Dr. Gallivan, and that criticism has been purely of a political nature. Mayor Curley urged the appointment of another man but the Governor made his own selection. The result is that the relations between the Mayor and the Governor are somewhat strained.

Dr. Edsall has been a member of the faculty of the University of Pennsylvania and of Washington University. At present he is the Jackson professor of clinical medicine in the Harvard Medical School. He has established at the Massachusetts General Hospital a system of obtaining statistics of diseases in industrial employment.

Dr. Lamoureaux, through his practice in Lowell, has acquired much information regarding the public health problems of mill operatives. He has been located in Lowell for twelve years, is a member of the staff of the Lowell hospital and for four years was a member of the School Committee.

Only one case of the foot and mouth disease is now under inspection in Massachusetts. It has cost approximately $150,000 to stamp out the disease in this State—that is, it will have cost that amount of money when the bills have been paid. At present the owners of the slaughtered cattle and swine are waiting to be paid for the animals which it was found necessary to kill in order to stamp out the disease. Approximately 1,050 cattle, 2,500 hogs and more than 1,000 hens and chickens were killed.

At the last session of the General Court the Committee on Public Health considered ten individual petitions for legislation pertaining to the sale or prescription of drugs; 31 petitions for regulating the sale or handling of food supplies, and 16 petitions to regulate the sale or handling of milk and cream. These were in addition to the legislation recommended by the State Board of Health, the Dairy Bureau or by any other board or commission. The General Court which will convene on January 6 will probably have as many as its predecessor.

Commissioner Hanson of the Department of Weights and Measures announces that a large percentage of the pound packages of print butter sold in Massachusetts have been short in weight. Of the 3,781 packages re-weighed by representatives of the department in many of the cities and towns of the State there were 1,811 of full weight, 1,289 of light weight and 681 of over weight. Commissioner Hanson states that jobbers and dealers handling this brand of butter have agreed to support the department in its efforts to reach the creameries in an effective manner.

The Boston Chamber of Commerce has selected a committee to work for a uniform apple-grading law in each of the New England States. Representing the various factors that would be affected by grading laws, the producer, the distributor and the consumer, the committee has pledged itself to formulate a law that will be fair to all concerned and acceptable to each of the States. Charles S. Smith, a large fruit grower of Lincoln, is chairman. The other members of the committee are: A. K. Gardner, State horticulturist of Maine; Stancliffe Hale, apple grower, of Glastonbury, Conn.; Wilfrid Wheeler, secretary of the Massachusetts State Board of Agriculture; Edgar W. J. Hearty, commission merchant; Alfred W. Otis, wholesale fruit dealer, and Prof. Thomas N. Carver of Harvard University, who spent last year in the service of the United States Department of Agriculture.

Considering the fact that tradition gives the succulent Boston baked bean a hallowed and haloed place in the category of foods, it is somewhat disconcerting to Bostonians to find a public speaker who has the temerity to claim that this time-honored food is a delusion and a snare. Dr. Fillmore Moore, in a recent lecture on "Constructive Health" before the Boston School of Social Science, startled his audience by exclaiming: "We need a Moses who will say: 'Thou shalt not eat pork and beans!'" Dr. Moore went on to say that beans are gross and make for grossness and also that the dish beloved of thrifty Bostonians possesses the unfortunate combination of being a proteid food in vegetable form; that proteid should be digested quickly, as are meats, lest it poison; yet, being in vegetable form, it digests very slowly.

In addition to this attack on baked beans as an article of food comes a troublesome question as to how they should be sold. This question is puzzling the State Commissioner of Weights and Measures, Mr. Hanson. A correspondent has propounded this query: "How should baked beans be sold—by weight or measure?" Commissioner Hanson replied: "This is a question which has never been authoritatively decided. In some localities baked beans are sold by the pound, while in other places they are sold by the pint or quart. In most of the cities and towns where the latter method is employed the measures used are of dry capacity. As the weight of a quart measure full of baked beans will greatly exceed the weight of a similar measure of dry beans, it appears that the legal weight established by section 4, chapter 62, Revised Laws, as amended, is not applicable to baked beans."

Following is a report of the State Department of Health of samples examined during November, 1914:

MILK—385 samples were examined, of which 328 were above standard; 9 samples of skimmed milk were not sold as such and 17 samples of milk contained added water.

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10% More for Your Money

Quaker Oats is put up also in a 25-cent size, nearly three times as large as the 10-cent size. By saving in packing it offers you 10 per cent more for your money. See how long it lasts.



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She stored it, in a lavish way, in luscious grains of oats. They came to us, and we picked from those grains just the biggest and plumpest and richest.

We applied dry heat, then steam heat, and enhanced the flavor. Then we rolled them into large, inviting flakes.

As Quaker Oats they bring to your table a tempting dish, appealing in looks, in aroma and taste. And that dish is the marvel of the ages in its vim-producing power.

Millions of mothers serve it. Millions of children derive vitality from it. Millions of grown-ups "feel their oats" because of their morning dish of Quaker.

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Quaker Cooker We have made to our order — from pure Aluminum—a perfect Double Boiler. It is extra large and heavy. We supply it to users of Quaker Oats for cooking these flakes in the ideal way. It insures the fullness of food value and flavor. See our offer in each package.

10c and 25c per Package, Except in Far West and South

FOODS EXCLUSIVE OF MILK—88 samples were examined, of which 24 were adulterated; 15 samples of sausages contained more starch than the two per cent. permitted by law; 4 samples of compound maple syrup were not correctly labeled and 4 samples of vanilla extract were adulterated.

DRUGS—68 samples were examined, of which 5 were adulterated. These consisted of 2 samples of tincture of iodine, 2 of spirit of peppermint and 1 of whiskey.

The Directors of the Port of Boston are trying to establish a new slogan for the people of Massachusetts and New England and in general for the people of the entire country. It is: "EAT FISH!" The State has invested $1,000,000 on the State's lands in South Boston in the biggest and best fishing pier in the world, on which the fishing interests of the port have erected $2,000,000 worth of buildings for stores, ice-making plant and cold-storage plant; a total investment of $3,000,000. During the year 1913 the fish catch brought to this port alone was 170,000,000 pounds, worth $7,500,000 to the fishermen. Last year more than 528,000,000 pounds of fish were taken from the waters of New England, or one-quarter of the entire catch of the country. These figures show that Boston is the largest fishing port in North or South America, rivaling Grimsby, England, as the greatest fishing port in the world. In view of the almost prohibitive price of meat as an article of food, the Directors of the Port of Boston seek to educate the public as to the nutritive value of fish as food. Statistics show that the average weekly consumption of fish in Massachusetts is less than 13 ounces per person. Clearly this is due to ignorance of the value of fish as healthful, palatable and cheap food.

Michigan Correspondence

(From Our Staff Correspondent.)

THE Michigan department has been busily engaged during the month of December in terminating a number of cases which were started during the past summer and fall.

One of the first cases brought under the Fruits and Vegetable acts was tried in a case brought before the court in Van Buren County. Section 5 of this act provided that it shall be unlawful to "face" a package of fresh fruits or vegetables. One of the inspectors of the department recently discovered a shipment of apples in Kalamazoo, that apparently violated this section. The barrels were marked as No. 1 Northern Spies. Upon examining the barrels it was found that the contents consisted of two sizes of apples. In both ends of the barrels, three layers of nice, large, No. 1 Northern Spies had been placed, while the interior was filled up with small apples. About 40% of the apples were small and inferior in size. The man who packed and sold the apples was arrested, found guilty of violating the law and was fined. It seems that this practice of "facing" barrels of apples is not uncommon, but the department hopes through the enforcement of the act that when a person buys a barrel of apples he can tell what he is getting by looking at the apples in the top of the barrel.

Eleven oleomargarine dealers were haled into court in Detroit recently. They were charged with violating that section of the Michigan oleomargarine law which prohibits the sale or manufacture of colored oleomargarine. This law has been on the statute books since 1901, but has never been very rigidly enforced. A number of dealers throughout the city have taken out United States licenses for coloring oleomargarine, year after year. The inspectors secured the names of these dealers, collected samples, which upon analysis proved to be colored artificially, and then instituted prosecutions in each instance. The cases have not been terminated at this writing, but will come up for trial in the Recorder's Court, City of Detroit, in January.

The Sausage Act passed in 1913 will in all probability be presented to the Supreme Court for decision on its constitutionality, if the attorneys for a number of defendants, charged with a violation of the act, carry out their present program. Since the U. S. Circuit Court of Appeals held that the Federal department could not limit the amount of cereal placed in sausage providing it was properly labeled, the defense in a number of instances have taken the position that the Michigan sausage law was not constitutional. In order to test the matter out Commissioner Helme has agreed to eliminate all testimony, in a case that is now before the Wayne County Circuit Court, in which the defendant is charged with violating the law, by reason of the fact that he had over 2% cereal in his sausage, and instead, presenting to the court a statement of the facts in the case and arguing the points of law involved. Then in case the department is sustained, the matter can be brought at once to the Supreme Court.

A number of cases were terminated at Sault Ste. Marie for violation of the weights and measures act. The defendants were found guilty of selling 12½ pounds of potatoes for a peck, when the law requires 15; for maintaining insanitary conditions in candy stores; for selling cloth 2½ inches short of a yard; for selling cranberries by the liquid quart instead of by dry quart or by weight, etc. One of the first cases for violating the deceptive advertising law wherein a restaurant menu card was involved was disposed of. A restaurant proprietor had on his printed menu the item "Wheat cakes, with pure maple syrup." An inspector of the department took his breakfast at the restaurant and among other things ordered "wheat cakes, with pure maple syrup." His suspicions were aroused as to the purity of the syrup. A sample was sent to the laboratory for an analysis. It proved to be a sugar syrup artificially flavored with a maple flavor. The restaurant proprietor was arrested, charged with violating the deceptive advertising law, found guilty and fined.

Minnesota Correspondence

(From Our Staff Correspondent.)

ST. PAUL, Dec. 24, 1914.—Diseased meat is being sold in St. Paul, according to August Janssen, meat inspector of the city Health Department. He declares that there is a "twilight zone" at South St. Paul which is responsible.

Small packers who do not ship outside of the state are not under Federal jurisdiction until the meat is sold within the city limits, the city has no jurisdiction. As a consequence some cattle brokers sell diseased animals for a fraction of what they would be worth if they were healthy, Mr. Janssen says. The animals are slaughtered at uninspected slaughter houses, much of the meat being sold for hamburger steak, according to the inspector. Such a case is pending in the Municipal Court.

Pleuro-pneumonia is one of the diseases affecting the meat sold in this way.

The fault for the existence of "bugs" in flour lies principally with the miller, F. L. Washburn, state entomologist, says in his biennial report submitted to Governor Eberhart.

The mills are the original source of infestation and it behooves the millers to take special precautions to keep insects out of their flour.

Praises of the canned goods industry of Minnesota were sung in a statement given out by Joel G. Winkjer, dairy and food commissioner. "The canned goods packed in this state," said he, "are becoming more and more popular on account of their quality. They contain no preserving compounds whatever. The only added ingredients are small quantities of salt or sugar as a seasoning."

During 1914 Minnesota canning products increased 800,000 cans over 1913. The number of cans of each product follow:

Corn	6,781,600
Peas	1,375,250
Tomatoes	177,770
Stringless and wax beans	97,960
Beets	5,000
Pumpkins	194,400
Sauerkraut	516,400
Ground cherries	220
German kale	480

"In the last year," said Mr. Winkjer, "$73,000 worth of improvements have been put in by Minnesota canners. The industry has grown until it has been found advisable to put in a short course for canners at the Agricultural College this winter."

The Minnesota State Canners' Association held their an-

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Large Capacities
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American Can Company
Chicago New York San Francisco
WITH OFFICES IN ALL LARGE CITIES

Fill a pie with
ATMORE'S
MINCE MEAT
if you want your guests to praise it. Delicate in flavor, rich in substance, clean, pure and fresh. Ask for it.
Try ATMORE'S



BUY PURE COMPRESSED YEAST

The discussion about using starch in Compressed Yeast has reached the point in the United States of a decision forcing those who used it to declare the fact on the wrapper or label.

That is how we administer the Food Laws in this country.

In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

We Do Not Use Starch in Yeast

A. P. CALLAHAN & COMPANY

2407 La Salle Street Telephone Calumet 410 **CHICAGO, ILLINOIS**

nual convention and exhibit here during the past week. The judging of the exhibits was conducted by some of the representatives of the wholesale grocery houses here.

The association voted to make the executive committee of the organization a legislative committee as well. The duties of its members will be to keep track of all bills introduced in the Legislature during the coming session relating to the canning industry.

The winners of the prizes in the exhibits gave talks before the convention telling of the methods used in producing prize-winning goods.

Dean Woods of the University Farm School invited the canners to demand work of the school with a view of standardizing the canning and other crops of the state.

He wanted a specialization that will make it possible to send to a group of counties and to obtain at once 100 or 150 carloads of the same kind of corn or wheat seed or large quantities of any crop. Minnesota has the soil and climate which will produce canning crops which for quality cannot be excelled.

H. H. Hegerle presented statistics compiled by government experts, which showed that there was more nourishment in some varieties of canned foods than in fresh vegetables. He declared that only five per cent of the canned goods sold in Minnesota are put up by Minnesota factories. Minnesota has only twenty canning factories, compared with nine hundred in Maryland.

A. J. Christianson, owner of a Wisconsin plant, spoke briefly on the effect legislation in that state has had on the industry. He declared that the hours required by the labor law often made it impossible to can corn, peas and other vegetables immediately on their receipt at the factory, thus making the quality of the canned article inferior. He complained also that while much attention is given by the state to sanitation, too little heed is paid to quality.

New York Correspondence

(From Our Staff Correspondent.)

OF ALL the food products in this state, milk is receiving the most attention by those who would hold the question up to public interest. Foods have been and are still under the inspection of the Department of Agriculture in this state, but it is hardly to be denied that the Health Department wishes to have a share if not a monopoly of food inspection. To this end it has issued what it calls a "code" on milk, and proposes to take over the inspection of dairy premises as well as the milk itself when offered for sale on the markets. It is trying to institute a campaign of instruction, and arouse interest in the activities of the department relative to milk, something as it has with reference to tuberculosis. It is not necessary that the department has any but the best of intentions in doing this, but it is assuming certain things that may yet have to be demonstrated.

The activities of the State Board of Health have in mind the whole state with the exception of New York City. There the City Board of Health asks to be let alone, and the legislature granted the request. Now the state board has at its head a man from that same city, so that New York city in a way controls the whole state as regards its health oversight. Some years ago the city of Rochester undertook to control the milk situation there through the city health board. It was some years before any other city made any effort in the same direction, but later Syracuse fixed up provisions under which dealers might sell milk subject to the supervision of the Board of Health. Other cities commenced an agitation and a few of them made some provisions, but Syracuse seems to have the lead, with Rochester a close second. Now that the state board has commenced operations along the same line, it has called Dr. Meader from Syracuse to its assistance in dealing with the control of milk handling. The state board has prescribed certain rules which are less rigid than those in the two cities mentioned, and possibly in a few other cities. Wherever there are rules equal to those of the state board, the state will make no recommendations, but in other places it assumes control through the local health department, and can compel the action of the local board, since it has power of appointment and removal of the health officer.

The department of health has issued warning to the health officers of the state against many of the patent medicines now sold. The state department has no real control over them, but so many of them are simply preparations for the purpose of selling alcoholic beverages that the federal department of revenue has ordered the collection of taxes on them the same as drinks sold at the bar. It is with reference to this order that the state department has issued its warning. A list of the medicines has been compiled of those that come under the tax, and physicians of the state are advised to secure the list. These are not to be regarded as medicines, but as beverages. They have afforded a means of getting around conditions in dry territory somewhat.

Out in the western part of the state where the Niagara furnishes electric power cheaply, there has recently been established a plant for the purification of water by the use of the ultra-violet rays. This method was used in Paris some time ago, and may be used elsewhere in this country. So far as I have been able to learn, this is the first establishment to make use of it in this state. The capacity of the plant is 16,000,000 gallons daily. The cost is said to be for each million gallons, seven cents for current and sixty cents for lamp renewals. The plant is at Niagara Falls, and is believed to be the first in the United States. The ultra-violet rays penetrating the stream of water destroys all bacterial life and renders the water perfectly safe. The U. S. government at its laboratory in Washington, D. C., undertook experiments to improve milk by the use of the ultra-violet rays. Milk, however, being opaque did not respond readily to the treatment, and but little hope is entertained of effecting any definite results by the method. The experiments have now been given up for the present. It is interesting to note in this connection that in some of the army camps in the war region, movable outfits have been established for treating water, both for drinking and for use in surgical operations, and excellent results are reported.

NEW YORK CITY, Dec. 26th, 1914.—By a vote of 45 to 19 the aldermen have adopted a resolution to legalize the fre markets that have been established at the Harbor Bridge and East 129th street, and under the Queensboro Bridge.

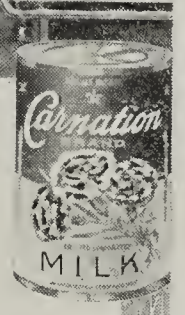
A supplementary resolution was also passed stating that the stands are to be leased as a result of sealed bids; that only citizens of the United States are to be allowed to rent the stands, and that they must be placed and kept in a sanitary condition. The markets now come under the jurisdiction of the Controller, who has the power to lay out space and fix the rental value. The Live Poultry Auction Company state that the few markets have killed the poultry trust, and that the public is buying turkeys and other poultry at an average of 5 cents less than it paid last year.

The rising cost of living received quite a boost last week, according to the showing made by the foodstuffs quotations of minimum wholesale prices. While on the face of things the foodstuffs list showed a marked upward tendency the change was more than ordinarily noticeable for two reasons. The first of these was that the rise followed several consecutive weeks of declining quotations, and the second was that the bulk of the declines came on the less important foodstuffs, principally spices. There was more price strength in the dairy prices. Higher prices were obtained for butter, most evidenced on the medium grades, and cheese held steady at recent prices. More liberal receipts of nearby fancy eggs forced sharp reductions in price on this grade amounting to 9 cents a dozen, which left them at 52 cents, or 8 cents a dozen higher than at this time a year ago. Several grades of flour showed substantial improvements in price. Certain kinds of vegetables showed advances, with the market as a whole steady. This was largely true of the condition of the fruit markets, where trading was stimulated by the approach of the holidays. Dried fruits showed no change.

The shipments to the West Indies during this period, November 11 to November 20, were abnormal and far exceed shipments in times of peace. They included such items as 4,390 bags and 2,941 barrels of flour, 1,746 bushels of corn, 1,702 bags and 220 bushels of corn meal, 350 bags and 287 barrels of sugar, 6,334 bushels of oats, 17 bags of rice, and 50 carcasses fresh mutton. There were sent to Newfoundland 980 bags and 1,575 barrels of wheat flour. Gibraltar, which is heavily stocked up with reserve supplies of American foodstuffs, added in the ten-day period 6,500 bags wheat flour to its stores; all of which indicates that the British government is provisioning its military and naval forces, using the British West Indies as a base.



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MANUFACTURERS OF HIGH GRADE
DISTILLED VINEGAR

Ohio Correspondence

(From our Staff Correspondent.)

COLUMBUS, O., December 28.—A few years ago the circumstance of a group of food product manufacturers coming forward on their own initiative and asking for more stringent regulation, seemed to lie far without the range of probability. The same is true with regard to a convention of producers declaring that the greatly increased prosperity of their business was owing in large measure to the restrictions imposed upon them by state and national authorities.

That such things are now happening is the highest indorsement of the pure food propaganda that could be given. In Ohio a certain industry is now seeking to go even beyond the requirements of existing laws by asking to have amendments attached that will make them still more sweeping. The details of the matter are not yet ready to announce. At the Ohio Canners Convention held here the second week in December L. A. Sears, a member of the executive committee of that organization, in speaking of the fact that the state's product had grown from 1,500,000 cases in 1904 to 7,000,000 cases in 1912, voiced the sentiment of all who heard his address when he said that this marked increase was due in preponderate degree to the publicity campaigns waged by the food regulation officials, which had brought about the confidence of the public in the purity of product.

Commissioner Strode is reaping the results of a wise policy in having brought about friendly co-operation between the department and manufacturers. He has proceeded on the theory that it was not possible for himself and assistants to know all the ins and outs of any industry, and that the most conscientious rulings might work hardships not necessary to the safety of the public if planned and enforced without full understanding of the situation. Therefore manufacturers have been called in for a hearing while rulings were being prepared. Economy both to the department and to the manufacturers, he held, would be promoted by doing the fighting while matters were in the formative stage. Thus rulings could be made practical at the outset, without sacrifice of the vital issue of protecting the public on points of purity, sanitation and correct labeling. It is the commissioner's experience that 95 per cent of the producers in any industry want to do the right thing when a friendly understanding has been reached.

Some danger signs have already appeared incident to the election of a new Governor and a new legislative body, both foreign to the administration that has brought the Ohio food department up to its present standard of efficiency. The danger does not lie in enmity to the cause, for that has become too strongly entrenched in public favor, but ignorant meddling is the thing to be feared. As an example, a resolution was passed at a recent meeting of the Ohio State Grange recommending a reorganization of the dairy and food department through tacking it on to another branch of the public service that would be wholly foreign. People who are familiar with the high state of the food inspection service as it now exists could do no better thing for the welfare of the people than to use their influence against such forms of mischief as the one proposed.

A summary of the department's activities during the past month shows that 26 different products were analyzed by the chemist, in which 65 samples were found pure and 22 impure, making a total of 87 analyses. Cider preservatives, of which there were 18 tests, came under the ban in eight cases. Vinegar tests, of which there were a number, showed a two-thirds per cent of instances not coming up to the standard. Samples turned over to chemist and not yet reported on were 42, and samples not referred to chemist 20. A total of 149 samples were taken by the department. Some interest centers in what the chemist will report on 40 samples of coffee now in his hands. They are the first that have been turned over to him in the matter of the ruling against adulteration with chicory and cereal, made some time ago. The present cheapness of coffee may be having a bearing on violations.

The fruit and vegetable canning season proper being over, Inspector Bingham is giving his attention to such special canned products as sauerkraut and pork and beans. Ohio's sauerkraut belt centers in the towns of Fremont and Clyde, where there are exclusive factories in this line.

Inspector Mawer, of the Bureau of Foods, is circularizing the state extensively on the held egg proposition. He calls attention to the fact that the statutes governing the adulteration or misrepresentation of foods applies to storage or held eggs when they are sold as fresh, and gives warning that there will be vigorous prosecution.

CLEVELAND, O., Dec. 28, 1914.—Cleveland will no longer be an outlet for second-handed or other "push-in" stopper bottles, according to a ruling given out by Dr. C. E. Ford, Commissioner of Health, and W. White, City Chemist. Between fifteen and twenty carloads of bottles will be condemned by this order.

Soapbark and similar foam forming substances will no longer be allowed in Cleveland. General clean-up orders have been issued and inspectors say that some shops will be closed before summer unless sanitary improvements are made.

City officials have long complained about not being able to get before the public records of their prosecutions of food adulterators and swindlers. With this in mind the Consumers' League of Cleveland, which has a membership of about twelve hundred, has started a publication to be known as the Consumers' League Bulletin. Here the various activities of the League will be discussed and records of judgments against food manufacturers and dealers will be put before the consumer directly. The city officials will be encouraged by the fact that their prosecutions will not mean only a small fine, perhaps a fraction of the dealers' daily profit, but that it will also mean a distinct loss in business to the adulterator. The first issue of this bulletin came out November 1st.

A case against a large, supposedly high grade candy manufacturing concern for using wormy cherries, fruit syrups and chocolate contaminated with dead flies and bugs, has been diligently conducted by the Health Department. After a fight which lasted over a month the case was lost. An interview with the judge revealed the fact that although the parties were guilty under the Ohio Food Law, no penalty was provided. He further said that the original law as drafted included a penalty for this offense but the Codifying Commission of two years ago had made an omission which makes this offense unpunishable. Effort will be made to pass a local ordinance which deals with such cases. It seems unbelievable that a candy factory can be allowed to operate within the law and use cherries with maggots, chocolate with flies and blackberry jam containing roaches and bugs. Such at present is the case in Cleveland according to this decision.

However, food inspectors are not *idly* waiting this new legislation. A raid on one factory this month resulted in the dumping of about fifty miscellaneous containers of flavors, colors, etc., and the denaturing of about fifty barrels of stale scrap candy with kerosene. Another investigation showed that stale and wormy package candy was being sold in vaudeville theatres, where the goods were in many cases eaten in the dark.

One factory was found which used glue, shellac and old wormy scrap to manufacture a high grade confectionery. Fondant machines and tubs used in this building were encrusted to the extent of about two or three inches, the crust consisting of grease, dirt and candy. This company belongs to the National Confectioners' Association but departs decidedly from the sanitary standards of this organization as outlined in their circular letters to members. Acting upon the suggestion made by President Simes in his address at the Portland Convention of the American Food and Drug Association, officials hope to co-operate with the Confectioners' Association in this matter and correct these evils.

Ketchup has been receiving a great amount of attention from the City Chemical Laboratory. Two arrests were made in December. Public records of the examination of the samples on which these cases were based show that bodies and parts of bodies of flies, bugs, etc., as well as high bacteria and mould content were responsible for the prosecution. The defendants in each case plead guilty and were fined fifty dollars and costs, fine suspended for one year. The factory under whose name this candy was sold had passed a high grade inspection conducted by the Ohio State Agricultural Commission. It developed later, however, that the lots in question were wastes from another factory not their own and had not been examined before shipment into Cleveland.

Co-operation with State and Federal Food officials is being solicited. Intensive organization is being carried on in the various food departments and in spite of a decreased appropriation, due to Cleveland's perilous financial condition, the work will be carried on in a larger way during the coming year than in the past.

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Present prestige and popularity of Armour's "Simon Pure" Leaf Lard, Armour's Grape Juice, "Star" Hams and Bacon, "Veribest" Food Specialties, etc., are but the natural results of our half century of striving toward perfect food production.



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AN IMPORTANT ANNOUNCEMENT

TO THE JOBBER AND RETAILER



The St. James Importing Company, of New York and London, the well-known distributors of Waw Waw Sauce, has been bought by men of strong financial backing who bring to the Company not only ample resources but also the full benefits of many years' experience with one of the largest and most successful manufacturers of food products in the country.

Plans are already laid to place Waw Waw in its deserved position as the King of Table Sauces.

We cannot make Waw Waw Sauce itself any better but we can and will make Waw Waw Sauce a better seller.

An extensive advertising campaign in the leading Journals is now in course of preparation. No pains, expense or effort will be spared to make Waw Waw a leader in easy, steady selling, just as it is now a leader in quality.

Full details of the new plans will be mailed to jobbers and retailers throughout the country. In the meantime the already increasing inflows of orders are being filled promptly from our New York warehouse

SPECIAL—If you are not fully acquainted with the unusual merit of Waw Waw Sauce, write at once and a full size sample bottle will be sent for trial on your own table.

St. James Importing Company NEW YORK

Pennsylvania Correspondence

(From Our Staff Correspondent.)

HARRISBURG, Penn., Dec. 30.—Recommendations of considerable changes in the periods for storage of foods are expected to be made by the State Legislative Commission investigating the cold storage situation in Pennsylvania late in January. The commission held a two-day hearing in Philadelphia a fortnight ago and then adjourned to meet in New York on January 11 when some New York experts will present testimony as to experience in that state and from the viewpoint of the merchants. Inspections will also be made of plants in the Greater New York district, especially along the water front.

The hearing held in Philadelphia was not attended by any of the representatives of consumers. As a matter of fact those who appeared were chiefly experts, officials, commissioner merchants and cold storage plant men. It was plainly stated that the restrictions were too severe, especially on butter, eggs, cheese and similar products, the manner in which the law is enforced jeopardizing, in the opinion of one of the lawyers, investments amounting to over twenty-five million dollars. A legal period of storage for a year was asked for eggs, but a government expert said that eggs acquire a cold storage taste after a year. Experts also told of the changes taking place in fowls as a result of storage, it being plainly set forth that they do not cause the value as food to deteriorate if properly prepared.

Representatives of the fish industry of the state will ask the legislature to change the provision relative to storage of fish. The fish men want at least a year and the right to re-store if fish comes from another state to the Pennsylvania markets.

Briefs will be filed with the investigation commission by the people who did not appear and also by representatives of produce and other exchanges.

Dairy and Food Commissioner James Foust has submitted to the Legislative Commission drafts of changes in the cold storage law to make the administrative details work out better. These suggestions embody the ideas of the commissioner and representative cold storage men.

The state will appeal from the decision of the Dauphin county court in the case of a Harrisburg cold storage man that eggs brought to this state from a cold storage plant in Chicago may be re-stored. The case was a test and attracted much attention, as the state contended that re-storage would violate the act.

Receipts of the State Dairy and Food division for the year will approximate $225,000. This will be a high water mark. To the end of November the receipts were $221,-114.18. These included cold storage license fees and the tremendous business done in oleo licenses.

A bill will be presented to the next legislature to authorize inspection of dining rooms and kitchens of all hotels, cafes, restaurants, lunch rooms and other places where food is sold to the public. Dining cars will also be included. Such a bill appeared last session, but it contained too many provisions conflicting with the work of the health authorities. Wholesomeness of food will be the object sought in the proposed act.

The State Industrial Board and a committee of representative canners have prepared a code of regulations for safety and sanitation in the canneries of the state and a hearing will be held in this city the second week in January. It is believed that there will be a general discussion as a number of men have asked to be heard. The Board has invited criticism.

Hotel men's organizations have determined to ask the legislature to make changes in the laws regulating employment of women, contending that those adopted in 1913 were onerous and interfered with the living of many women. The state labor organizations and some of the uplift organizations are opposed to any change. The hotel men will come here prepared to show what the law has cost them to hire additional help and what their employes have lost through having their hours shortened.

Among the charters granted by the state lately have been to two corporations for the manufacture of vinegar. Charters of this kind are almost unknown.

Tennessee Correspondence

(From Our Staff Correspondent.)

NASHVILLE, Tenn., December 29.—This has been a banner year for accomplishing things with the Pure Food and Drug Department of Tennessee. There has never been any lagging on the part of Dr. Lucius P. Brown and his able corps of inspectors and workers. Dr. Hookworm and Dr. Brown are deadly enemies and the State Commissioner never for a minute tolerates the presence of the former in his workshop. This same antipathy is uppermost among all of the subordinates of the department and they have done splendid work for their state during the past year.

They have visited and revisited during the past twelve months 623 cities and made 8,640 sanitary inspections. As a result of this inspection 5,795 pounds of food have been condemned as unfit. The state labratory has analyzed 503 samples of food and drugs and patent medicines and found 53.7% legal.

Recently a somewhat unique condemnation was made. The Department received information that a shipment of turkeys was about to be made from one of the small towns near Nashville and that there were some suspicions as to the method employed in slaying them. An inspector was sent to the scene and he found upon investigation that the turkeys had been smothered to death instead of meeting their fate at the point of the axe. These turkeys were immediately condemned and the unkind inspector, before the eye of the owner, poured kerosene over all of the gobblers. Inasmuch as turkey with kerosene gravy is none too palatable it was suggested to the owner that he make soap out of the fowls. He was very glad, however, to get off with a warning and escape prosecution on the promise that he would use the axe in the future.

During the holiday season the department has been paying a lot of attention to the shipment of oranges shipped in the green stage and prematurely ripened upon arrival by a well-known process.

Dr. Brown's men have been the terror to those butchers and stall keepers who keep unclean quarters, and his vigorous prosecution of such gentry in the criminal courts of the state has done much to alleviate such conditions and to cause a general cleaning up of such places.

Dr. Brown is busy at present preparing his annual report which he will make to the Governor. These annual reports each year contain much interesting data and are widely copied in the press of the state. His report this year is anticipated with more than usual interest because of the additional authority that was given the department by the last legislature.

While none of the many branches of work coming under the jurisdiction of this department have been neglected, it is safe to say that the "drug" situation in Tennessee has given Dr. Brown probably more concern than any of the others.

The liquor question has been a paramount issue before the people of Tennessee for many years, but Dr. Brown believes that the curse of John Barleycorn is not any worse than the curse of the morphine, cocaine, heroin habit. He asked the last legislature to give to the state an "anti-narcotics law" and to his department the power to enforce this law. This was done, the law providing that none of these drugs can be obtained save on a written order from the State Department. Such orders are issued only in quantities that the condition of the dope users absolutely demands.

The violators of this law—those druggists and peddlers of dope—have been presented the mailed hand by Dr. Brown and he has waged a war of destruction upon them. In this he has

played no favorites. Only recently a prominent druggist and politician of note in Nashville was arrested on the charge of Brown's men and he was indicted by the criminal court. His trial is set for early in January and the evidence against him is strong according to the prosecutors.

The Department issues these prescriptions and renewals and in this way they keep a line on all the nearly 3,000 "dope users" in the state. Of course not one-third of the users get prescriptions from the Department, because most of them deal surreptitiously with the law-violating peddlers, but as the hand of the law is grasping these violators more and more every day and putting them out of business the unfortunate victims are of course more and more necessitated to come to the State Department to get their dope. Dr. Brown takes a great interest in each individual case. He tells them that it is his desire to break them if possible of their unfortunate habit and he solicits their aid and shows the poor devils a ray of hope. When the victims come for their renewal prescriptions the quantity is gradually reduced and in this way many who thought their cases hopeless are beginning to see the silver lining.

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Meadow Gold Butter

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Insist on having Meadow Gold Butter.

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WE can supply free a limited number of copies of reports by the Tri-State Laboratories on characteristics of butter dishes.

A report showing food waste by absorption on part of the container has just been issued. Reports showing results of chemical and bacteriological analysis will be produced by the Laboratory in the very near future.

Food control officials and others interested in sanitation and accuracy in the dispensing of all bulk foods by retailers will find these reports vitally interesting.

If you want one or all of these reports, address

Maple Dish Association

Produce Exchange Toledo, Ohio

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CONTAINS NO ALBUMEN (sometimes called white of egg) OR ANY ADULTERATION



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It Complies With All PURE FOOD LAWS, both State and National.

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TRISCUIT is the Shredded Wheat wafer—a crisp, tasty whole wheat toast — delicious with butter, cheese, or marmalades.

Shredded Wheat Biscuit is packed in odorless spruce wood cases which may be readily sold for ten or fifteen cents, thereby adding to the grocer's profits.

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Prepared by

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Highland, Illinois

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Chicago, February, 1915

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HERMAN C. LYTHGOE, ANALYST,
Massachusetts
State Department of Health.

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THE AMERICAN FOOD JOURNAL

There is no higher art than that which tends toward the improvement of human food.—*Beecher.*

Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.
Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year — Canada, $1.25 per year — Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

The ownership of The American Food Journal is vested solely in the officers of the company. No person, firm or corporation, either directly or indirectly connected with the business it represents, has any share in its ownership or voice in shaping its policy which has in view at all times the best interests of the field it serves. It aims to discuss all subjects fairly, and to furnish its readers information concerning the progress and development of the food industries. It will answer any questions concerning the business to the best of its ability, and it asks its readers in all parts of the world to aid it with inquiries and suggestions. to which it will give prompt and earnest consideration.

Vol. X. FEBRUARY, 1915. Number 2.

Whitewashing White of Eggs

THE food world of the United States is being treated to a rare morsel of trade literature in the form of a volume bearing the title "Why White of Eggs," and issued by the Calumet Baking Powder Company, of Chicago.

The title of the trim little book is fit and appropriate, with this one exception, however, that the line should be followed by the interrogation mark in accordance with a rule of punctuation, when a question is asked in writing.

Over and above the necessity made imperative by this time-honored rule of grammar is the further and more fundamental reason that when one has perused the one-sided and utterly misleading "treatise," the lack of sincerity, the eagerness to dodge issues, the almost childlike willingness to color facts and truth, qualities for so long peculiar to the Calumet Baking Powder Company, one is given to wonder what can be the company's estimate of the reading public's intelligence.

With exquisite simplicity, facts of record adverse to the use of white of eggs in baking powder are ignored and left out of the book, while the next moment you are plodding your way through a maze of compilation the nature of which is intended to reflect creditably upon the albumen fraud and place the manufacturers of Calumet in the niches of martyrs.

The Calumet editor was evidently suffering from a loss of or weakness in memory when he failed to recall Dr. Carl L. Alsberg's letter to Solicitor Caffey, condemning the water-glass test, in vogue among the Calumet sales force, and also the decision of the Federal Court of Idaho against this same fraudulent water-glass test with albumen baking powder.

Neither is there any reference throughout the entire exposition of colored evidence made public in the volume, to the delightfully guileless confession made by W. M. Wright, president of the Calumet Baking Powder Company on October 25, 1913, before an investigation called at Washington, D. C., for the purpose of inquiring into Calumet baking powder and the methods of its makers.

At that time, that is to say, in the course of this hearing, W. M. Wright said, in answer to a question propounded by one of the members of the hearing:

"Our goods are recognized as being the best of them. We do lie about them once in a while—or, rather, our salesmen do. I will have to admit that. I won't say we did not."

Now, if the Calumet salesmen, and not W. M. Wright, are guilty of falsehood in the marketing of Calumet, how does he reconcile his statement, quoted above, with the following excerpt taken from the company's typewritten instructions to Calumet salesmen or demonstrators and of which, by the way, no mention is hinted at in the "Why White of Eggs" volume?

These instructions contain so many false and misleading, deceptive, wool-pulling statements that it is difficult to conceive how the Calumet Baking Powder Company ever permitted them to be trusted to type.

The brazen effrontery of the contents makes one stand aghast.

These instructions, issued to its salesmen by the Calumet Baking Powder Company, read in part as follows:

"We will add three teaspoonsful of water to the Calumet in this glass and stir it from the bottom to get them thoroughly mixed. You note how this comes up in the glass and rises over the top of glass until it is twice as high. Now to show you the difference in the leavening power and strength of these two powders, we will do the same with this Cream of Tartar powder. Is this not convincing that Calumet has more leavening gas than any other powder on the market? I think you will agree with me that this statement is correct. I wish that you would also notice that the air bubbles are the same at the bottom of the glass as they

are at the top with Calumet. Further, they are perfectly uniform. This shows that Calumet is compounded so as to distribute its gas uniformly throughout the food. You will also notice that the Calumet comes to the top of the glass and remains there. I will show you how this is brought about in the next test and what ingredient it is that performs this."

Ah, you pioneers of Connecticut, you who sold wooden nutmegs to the good housewives and "made them like it," it is meet and proper that you turn over in your narrow cells of earth and feel a heartache of pardonable envy for the achievements of such a worthy successor in the craft—Calumet, the undaunted champion of fraudulent and wrongful methods!

What a spectacle is this!

What a tangled mesh-work of inconsistency!

For years the Calumet Baking Powder Company has, by unfair and deceptive means, foisted a fraud upon the public.

And lo! behold the same concern issuing a volume in defense of its past and crying loudly for justice!

Wheat and War

THROUGHOUT the month just elapsed there has been such a persistent train of sensational comment on the subject of the suddenly acute wheat situation in the United States, that no doubt a few words about the quasi crisis will be deemed apropos by readers of this publication. It is extremely doubtful that a better international goodfellow can be found than your average American citizen. All American citizens will magnanimously concede this much. But right here a distinction must be made. The American citizen, as he takes pride in calling himself, and the American blackleg of the commercial cockpit, are birds of very different feathers. The following sadly humorous lines, taken from one of the country's foremost dailies under date of January 22, are truly typical of the inane, asinine, opera-bouffé piffle which has dribbled through the columns of the public press during the past month:

"The government's investigation of whether there is a corner or pool operating to enhance the price of wheat and flour is centered in Chicago and Minneapolis. District Attorney Charles F. Clyne will be looked to by Attorney General Gregory to throw light on the wheat price situation and to prevent, if possible, the threatened boost in the price of bread. Mr. Clyne announced yesterday that a number of board of trade men and wheat operators have supplied information which will serve as a basis for possible grand jury action. He added significantly that 'two or three individual speculators will not be asked to furnish statements to the government.' 'You may draw your own conclusion as to what that means,' Mr. Clyne said. 'At present I have nothing further to say. There may be developments within a day or two.' The United States attorney at Minneapolis has been directed to make an inquiry into the flour situation. Officials of the department of commerce and agriculture were called upon to supply the investigators of the department of justice with all available information relating to wheat and flour production and their exports and imports in the last two years. The investigation follows resolutions of the executive board of National Association of Retail Grocers a week ago."

Surely, the Court's jester has been at work. A huge joke has been perpetrated. And once again your honest American citizen has opened his mouth like a little man and swallowed the bitter pill of trust-trusting damnation. There is an old adage, older perhaps than Aesop himself, which tells of the folly of him who locks the door after his horse has been stolen. There is much of bitterness in the few simple words—and much of truth. And the homely philosophy has never yet been made to apply so well as it does in the present instance. It is a matter of common knowledge that this country has never known such a phenomenal wheat crop as was harvested in 1914. And yet we are now standing on the threshold of a wheat panic! It is all very well to talk sub-rosa, to slap yourself on the back and call yourself an optimist, to trample under your mental foot the poor devil whom you happen to consider a pessimist. Old Glory and all the attending satellites and acolytes have a strange, unreasoning fascination for some. But the man who is at heart serious with the world and sincere with himself, expects as high a standard of performance from his country as he himself is willing and eager to put forth. The anemia of inactivity from which the nation has suffered for some considerable time receives forceful exemplification from the present wheat situation in the United States. We had wheat in abundance, in over-abundance. Why was it permitted to be shipped in excessixe quantity out of the country, to the resulting detriment of every man, woman and child in the United States? The law of supply and demand, a commercial Gibraltar of fact stood before us. It was as plain then as it is now that every cargo of wheat that left our shores would have its inevitable after-effect of price-raising on the American consumer. And yet, all the gamblers have been allowed to proceed unmolested and reap unmerited profit which, incidentally, is filched from the purse of labor.

You were right, Hamlet: there is something rotten in Denmark!

SERIES OF STATE ARTICLES.

THE FEBRUARY issue of The American Food Journal, besides being replete with very valuable articles of information and food knowledge, ushers in the first of a series of historical and statistical sketches, outlining the food and drug inspection work of the various commonwealths.

The article in the present issue, "The Story of the States," and dealing exclusively with Massachusetts is by no less an authority than Hermann C. Lythgoe, State Chemist of Massachusetts. Successively in the following issues will appear the food and drug history of all the states, each one being written especially for this paper by an eminent authority.

This is only one of the many good features we have in store for you. See that you get your paper on time and be sure to read it.

The American Food Journal will be getting better all the time.

You owe it to yourself not to let a month slip by without acquainting yourself with its contents.

CLEAN BILL OF HEALTH FOR PACKERS.

FROM Melbourne, Australia, comes the news that the recent three months' Federal inquiry, has been completed by Royal Commissioner Street, who reports:

"At present they control upwards of one-half of the beef exported to the United Kingdom, and from South America, and if, in addition, they acquire control over a large part of the output of frozen meat from Australia—a power which they are said to possess already—prices in the United Kingdom will be very largely increased. If they combine for that purpose their organization and financial resources would probably enable them to acquire control over a large proportion of the output from Australia.

"The matter is one of Imperial and Argentine, as well as Australian concern, and I recommend that the Government of the Commonwealth endeavor to arrange with the Imperial Government and with the Government of the Argentine Republic for the frequent interchange of communications and opinions in connection with future developments, with the view to concerted action, if necessary and practicable, in the event of any detrimental combination of forces being reported."

The inquiry grew out of the political and popular agitation fomented by a certain section of the Australian press, better known, in the United States as "yellow."

It is gratifying to learn that popular prejudice and equitable jurisprudence go their way by different channels—in Australia.

OUR NEW DEPARTMENT.

THE PRESENT issue of The American Food Journal sees us issuing into hitherto unpathed waters. For some considerable time past the publisher of this journal has considered the advisability of inaugurating a wholesale grocery department in the publication.

As a matter of fact there is every reason in the world why this step should be taken while none may be advanced for discouraging the undertaking.

Occupying, as it does, the foremost position in the food world of class journalism, and enjoying the friendship and confidence of the leading members in the various branches of the trade, it is but natural to suppose that the infant department shall be, from its inception, a distinct and gratifying success.

FARRELL APPOINTED COMMISSIONER.

GOVERNOR Winfield Scott Hammond, the new governor of Minnesota, has given out a list of appointments, among which is the name of John J. Farrell of Carver, Minn., to fill the post of State Dairy and Food Commissioner, filling the vanacy made by the retirement of Joel G. Winkjer.

Commissioner Farrell is a well versed dairyman and enjoys a splendid reputation as such in his home state. At the time of his appointment he was serving his third term in the capacity of president of the International Creamery Butter Makers' Association, which in itself is proof abundant of the new commissioner's ability.

In stepping into the office left vacant by so thoroughly efficient an official as Mr. Winkjer, Mr. Farhell has the best wishes of THE AMERICAN FOOD JOURNAL for a full measure of success in his new undertaking.

REDFIELD WARNS SHIPPERS.

A STATEMENT containing much of serious truth has been issued to transatlantic shipments by Secretary of Commerce Redfield, who in the course of his remarks, goes on to say: "The attention of shippers of goods to neutral countries, is called to the importance of having manifests complete and accurate. It is essential also to avoid mixing contraband goods in cargoes otherwise not contraband. It is alleged that some American manifests have omitted certain contraband goods, also that efforts have been made to conceal contraband articles or to alter their appearance so that they will be allowed to pass."

It must be obvious to any intelligent school boy that the United States can in no sense afford to permit shipments engaged in International commerce to impugn the dignity, the fairmindedness, in a word, the total and absolute neutrality of the country towards one and all of the foreign nations now unfortunately engaged in war.

The individual must bow to the state. The welfare of the individual must give way to that of the nation.

A. A. SPRAGUE.

IN THE PASSING of Albert Arnold Sprague, senior member of the well known Chicago wholesale grocery house of Sprague, Warner & Co., the business world at large loses a commercial pillar of light.

Mr. Sprague was not of that type of merchant whose soul becomes crystalized in ambition for future and greater success. The human nature side of him was never permitted to harden and grow cold. But, on the contrary, standing well beyond the threshold of a ripe old age he bore in his kindly smile for all with whom he came in contact, in every act of his everyday life among his fellowmen, proof abundant of his rugged, simple and lovable manliness.

The world is better for having had him. He will live for many years to come in the memory of those who have known him.

SUFFRAGE VOTE.

THE VOTE on the Mondel amendment to franchise women, taken in Congress during the month, may, from the standpoint of reasonable outlook, be considered a triumph for the advocates of woman suffrage. That the case was lost must be tempered in the minds of all students of political economy by the narrow margin by which defeat was attained by the opposing faction. As a matter of fact the result proved a tremendous victory for the cause deserving, although true enough, the meager triumph awarded the opposing camp.

That is because there is so much of politics in statesmanship and so little statesmanship in politics.

It has been truly said that had a large sum of the representatives from the various commonwealths been correctly informed as to the truth of sentiment before the vote was taken, it is extremely doubtful that woman suffrage would not have polled a handsome majority.

Those who can read between the lines must admit there is a great wave of evolution surging over the thinking people of this country. And evolution means change. And in this instance evolution must surely mean the ultimate granting of franchise to woman.

The Story of the States

A Historical and Statistical Series Sketching the Food and Drug Inspection Work of the Various Commonwealths.

MASSACHUSETTS

By Hermann C. Lythgoe†

FOR thirty-two consecutive years the State Board of Health has enforced the laws relating to the sale of adulterated foods and drugs, during which period, with the exception of the years 1884 and 1885, the person connected with the work for the longest time was Dr. Henry P. Walcott, chairman of the public health committee of the Massachusetts State Board of Health, Lunacy and Charity, during 1882 and 1883, and chairman of the re-established State Board of Health from its foundation in 1886 until its abolition, October 6, 1914, a few months after the expiration of his term of office.

His services in this unsalaried position were of inestimable value to the state and he was largely responsible for the efficient character of the organization under his control.

Under Dr. Walcott the executive work of the department was carried out by the secretaries of the State Board of Health, the late Dr. Samuel W. Abbott, the late Dr. Charles Harrington and Dr. Mark W. Richardson. The present executive of the recently organized State Department of Health is Dr. Allan J. McLaughlin, commissioner of health.

The department of food inspection, in addition to the enforcement of the laws pertaining to the sale of adulterated milk, food and drugs, enforces the laws regarding the sale of arsenical wall papers and fabrics, and of cocaine, morphine and their derivatives.

It also makes examinations of certain poisons, liquors and turpentine for police authorities and of paints, oils and turpentine for the Massachusetts district police.

The department of dairy and cold storage inspection which has been tentatively united with the department of food and drug inspection, enforces the laws regulating the storage of food and the sale of such food on leaving storage. The dairy inspection is done under the general provisions of the law which permits the department to investigate any subject which may affect the public health.

The food and drug law of Massachusetts was passed in 1882 and its enforcement was placed in the hands of the State Board of Health, Lunacy and Charity.

This law is second in antiquity in the country, that of New York state being enacted one year earlier.

Previous to the passage of the law, the State Board of Health and its successor, the State Board of Health, Lunacy and Charity, had made numerous investigations concerning the purity of milk, foods and drugs, and these studies, which were published in the reports of the years 1872-1879, were no doubt instrumental in the passage of the law, although credit is given in the report for 1882 to the "National Board of Trade, through whose committee of experts a bill was prepared 'To Prevent the Adulteration of Food and Drugs.' This bill, substantially in the form recommended, has been enacted by the states of New York, Massachusetts and Michigan."

"For carrying on the provisions of this act the sum of $3,000 was appropriated.

"The investigations made the first year showed that the market was in a most deplorable condition.

"In spite of the fact that the law relating to the inspection and sale of milk had been in existence for many years, the milk supply was found to be especially poor, adulteration being almost universally practiced in the cities and large towns.

"So great was this evil that in the following year, 1883, the legislature amended the act by increasing the appropriation to $5,000 with the proviso that two-fifths of the whole should be expended in enforcing the milk law.

"The general law relating to foods and drugs was not materially amended between 1884 and 1901, but in the latter year it was strengthened by the addition of a section prohibiting the use of certain preservatives, unless their presence and percentage were clearly set forth on the label in letters of a certain size and by further legislation regulating the manner in which so-called compounds shall be labeled so that the purchaser may know the percentage composition.

"The amendment relative to the use of preservatives settled a much-vexed question, for while the law prohibited the sale of foods containing ingredients injurious to the health of the consumer, authorities are by no means in agreement as to whether certain of the substances employed as preservatives exert an injurious influence on the system.

"The amendment waived the question, and leaves it to the consumer to decide whether he cares to assume the risk; but the vendor must acquaint him with the fact that the product is chemically preserved.

"The sum placed at the disposal of the State Board of Health for this purpose has increased from time to time to $17,500, which is the present annual appropriation."

The analysts first employed were Dr. Edward F. Wood, Dr. Bennet F. Davenport, Dr. Charles Harrington and Prof. Charles A. Goessman. During the first eight years the analyses of samples were conducted by the analysts of the board in their own laboratories, but in the year 1891 most of the work was placed in the hands of one analyst, Dr. Charles P. Worcester, in a small laboratory established by the board in an office building, where it was conducted until the present laboratory in the State House was ready for occupancy in 1895. Dr. Worcester occupied this position until his death, October 9, 1898, and was succeeded by his assistant, the late Albert E. Leach, who resigned on account of ill health in 1907 to accept the position of chief of the Denver laboratory of the U. S. Department of Agriculture.

He was succeeded by his assistant, Hermann C. Lythgoe, the present incumbent.

The character and efficiency of the work done by this department can best be shown by a series of charts. Chart No. 1 shows the number of prosecutions and the variation in adulteration of samples of milk, foods exclusive of milk, spices and drugs examined during thirty-two years.

A chart of this nature in some respect gives a false impression of the amount of adulterated matter upon the market, owing to the fact that in this character of work particular attention is always paid to the collection and examination of such substances which experience has shown to be most liable to adulteration.

This false impression would naturally be further increased because large numbers of samples are collected from suspected persons, which practice would naturally increase above the normal the ratio of adulteration of the substances in question. This chart, however, shows the value of inspection, for one can readily perceive what would happen if inspection were to cease.

The actual value of the work of the department in suppressing adulteration can be shown by the statistics of those classes of foods and drugs which have been continuously examined for a period of years by the same methods of analysis.

For this purpose the statistics of honey, cream of tartar, coffee, molasses and spices have been chosen, and the results are shown in chart No. 2. Honey, cream of tartar and spices have been examined for thirty-two years.

No adulterated samples of spice and honey have been obtained in nine years and no samples of adulterated cream of tartar during four years.

The largest number of adulterated spices was obtained in 1883, when two-thirds of the samples were adulterated. After five years the adulteration was reduced to less than one-fifth and since 1908 it has been reduced to zero.

A large majority of these spices were manufactured outside of the state and in suppressing adulteration of this nature the department resorted to the use of warning letters, prosecution being resorted to only when dealers did not heed the warning.

Coffee has been examined continuously for twenty-five years, the greatest amount of adulteration (45 per cent) occurring in 1891.

During the past seven years no sale of adulterated coffee has been obtained by our inspectors when coffee was requested.

Since 1904 certain classes of food have been systematically examined for the presence of the newer antiseptics, and the result of these examinations are shown in chart No. 3.

The percentage of adulteration does not show the extent of the use of these preservatives in food but shows the per cent of samples containing these substances which were sold without the necessary label stating the name and per cent of the added preservative.

In certain classes of food such as hamburg steak and sweet cider, preservatives of this nature are invariably present, unless the article was prepared in the presence of the customer.

In fact, it would be almost impossible to sell in a grocery store sweet cider free from preservatives, unless the cider was first sterilized and bottled in that condition, as the presence of alcohol would, in one or two days, be sufficient to render the dealer liable to prosecution under the liquor law for selling an intoxicating beverage without a license. Preservatives are used in hamburg steak largely to prevent the meat from becoming dark upon standing.

Sodium sulphite is usually employed for this purpose, the amount varying from five hundredths to 1 per cent, although occasionally samples have been found containing as much as 2 per cent. Meat treated with this substance will retain its bright red color until the antiseptic is destroyed by oxidation. Recently, sodium benzoate has been used to some extent in this article of food, but it is distinctly inferior to sodium sulphite for the purpose described above.

It was formerly the rule to find preservatives of this nature in sausages, clams, oysters and beer, and at present no preservatives are used in clams and oysters and nothing but salt or saltpeter is used at present in sausages, and in beer the only antiseptics present are alcohol and hops.

the fact that the business is in the hands of a multitude of people, it is difficult to convict the person morally guilty of the crime.

As a limited amount of adulteration can be practiced and escape detection, it is sometimes necessary to prosecute a dealer in those cases where there is a reasonable assurance of adulteration, for the sale of milk below the legal standard rather than for the sale of adulterated milk.

The Massachusetts law contains provisions for making

The use of antiseptics in milk has practically ceased in Massachusetts. Since 1908 but three samples of preserved milk have been found by this department, one sample each during the past three years, all of which contained formaldehyde.

The law requires three-fifths of the appropriation to be spent upon the enforcement of the laws relating to the adulteration of milk and milk products, therefore the milk work of the department is the most prominent.

Milk is probably the most extensively adulterated of any article of human food by reason of the ease with which skimming and watering may be practiced, and, on account of complaints upon the same sample, both for the sale of skimmed or watered milk and for the sale of milk below the standard.

It is unusual for a dealer to be convicted more than once for the sale of adulterated milk, for after conviction he usually behaves or goes out of the business. The apparently high per cent of adulteration is due almost entirely to the new dealers who think that the chances of getting caught are small.

About 20 per cent of the milk samples obtained during the fiscal year ending November 30, 1914, came from suspected sources, the balance being uniformly collected from the various dealers during delivery to the public.

SUMMARY OF MILK STATISTICS BY MONTHS.

Month—	Number above standard.	Number below standard.	Total samples collected.	Skimmed samples sold as such.	Skimmed samples sold as pure milk.	Watered samples.	Pasteurized samples.	Pasteurized samples below standard.	Per cent of skimmed samples sold as pure milk.	Per cent of watered samples.	Per cent of pasteurized samples.	Per cent of pasteurized samples below standard.	Per cent of total samples below standard.
December (1913)	424	83	507	4	11	20	77	10	2.6	4.7	18.2	13.0	19.6
January (1914)	427	87	514	..	17	26	19	2	3.3	5.1	3.7	10.5	16.9
February	211	34	245	..	1	21	39	1	4.1	8.6	15.9	2.6	13.9
March	321	58	379	..	7	4	27	4	1.9	1.1	7.1	14.8	15.4
April	326	68	394	..	..	15	19	5	...	3.8	4.8	25.3	17.3
May	322	131	453	..	2	20	30	11	0.4	4.4	6.6	32.3	28.9
June	453	117	570	..	5	13	38	8	0.9	2.3	6.7	21.0	20.3
July	371	284	655	1	15	72	30	12	2.3	11.0	4.6	40.0	43.4
August	379	323	702	3	8	33	50	16	1.1	4.6	7.1	32.0	34.6
September	405	215	620	..	9	40	48	8	1.5	6.5	7.7	16.7	34.6
October	431	153	584	1	3	39	52	11	0.5	6.7	8.9	13.8	26.2
November	328	57	385	1	9	17	29	4	2.3	4.4	7.5	13.8	14.8
Totals	4,398	1,610	6,008	10	87	320	419	92	1.5	5.3	7.0	21.9	25.8

QUALITY OF AVERAGE MILK BY MONTHS.

	Average of all samples.				Average of all samples not declared skimmed or watered.				Average of raw not declared skimmed or watered.				Average of pasteurized samples not declared skimmed or watered.			
		Solids				Solids				Solids				Solids		
Month—	No.	Solids. %	Fat. %	not fat. %	No.	Solids. %	Fat. %	not fat %	No.	Solids. %	Fat. %	not fat. %	No.	Solids. %	Fat. %	not fat. %
1913—																
December	507	12.74	3.77	8.97	472	12.90	3.84	9.06	403	13.04	3.89	9.15	67	12.76	3.79	8.97
1914—																
January	514	12.80	3.87	8.93	471	12.98	3.95	9.03	434	13.01	4.00	9.01	37	12.70	3.81	8.89
February	221	12.67	3.81	8.86	199	12.87	3.85	9.02	160	12.89	3.88	9.01	39	12.77	3.73	9.04
March	379	12.83	3.90	8.93	368	12.89	3.94	8.95	341	12.97	3.99	8.98	26	12.38	3.57	8.81
April	373	12.74	3.88	8.86	358	12.82	3.90	8.92	339	12.81	3.90	8.91	18	12.59	3.79	8.80
May	453	12.46	3.75	8.71	431	12.52	3.79	8.73	401	12.53	3.80	8.73	30	12.44	3.70	8.74
June	556	12.52	3.72	8.80	538	12.57	3.74	8.83	500	12.59	3.67	8.92	38	12.35	3.53	8.82
July	655	12.20	3.63	8.57	567	12.42	3.72	8.70	537	12.44	3.74	8.70	24	12.37	3.56	8.81
August	702	12.21	3.66	8.55	660	12.28	3.69	8.59	611	12.25	3.67	8.58	49	12.43	3.73	8.70
September	620	12.28	3.62	8.66	570	12.54	3.71	8.83	522	12.56	3.70	8.86	47	12.55	3.86	8.69
October	552	12.44	3.72	8.72	510	12.65	3.80	8.85	458	12.62	3.78	8.84	52	12.72	3.80	8.92
November	337	12.77	3.82	8.95	350	12.88	3.87	8.90	298	12.93	3.90	9.03	52	12.61	3.68	8.93
Totals	5,869	12.58	3.77	8.81	5,502	12.70	3.82	9.88	5,004	12.72	3.83	8.89	479	12.59	3.73	8.86

Of the total number of samples nearly 7 per cent was either skimmed or watered, about half of which came from the suspected sources. Of the samples from unsuspected sources 4.5 per cent, and of the samples from suspected sources 15 per cent were adulterated. The extent of the milk work and the character of the milk sold is shown in the following tables of the composition of the milk collected during 1914:

Judging from the figures given above, no reasonable objection can be made to a minimum standard of 12.25% solids and 3.75% fat. The Massachusetts standard of milk is not less than 12.15% solids and 3.35% fat.

Drugs must conform to certain standards laid down in books on materia medica, one of which, the United States Pharmacopoeia, is specifically mentioned in the statutes.

If a sample of drug is deficient to the standard although its deficiency is too slight to substantiate a prosecution in court, the records of the department must show it to be adulterated.

For this reason, drugs would naturally show a higher ratio of adulteration than foods which, with the exception of milk and vinegar, need not conform with specific standards, but this does not account for the excessive adulteration found in drugs, the only explanation of which would be fraud, incompetency or carelessness.

It is, of course, manifestly impossible to expect all drugs prepared by the retail dealers to be exactly standard, and a reasonable allowance must be made for possible errors in manufacture.

It has been the practice in Massachusetts to obtain for analysis a number of drugs which are prepared by the retail druggists, experience having shown that the largest amount of fraudulent adulteration and substitution is practiced by the small dealers.

Judging from the rapidity of the improvement in the quality of the drugs examined, it would appear as if the druggists watch the bulletins of the State Board of Health to find out what particular drugs are being examined, because after the publication of the results of the first prosecution of a drug, the character of which has been but recently investigated, the sale of pure and full-strength samples of this particular drug increases with great rapidity.

For this reason changes in the character of drugs examined are necessary, and there has been no one variety of drug that has been examined continuously since the department has been organized; consequently, a drug chart similar to that of foods could not be prepared.

The glycerine statistics are of unusual interest.

During 1899 it was found that the glycerine on the market contained considerable arsenic, and as nearly all of this drug came from outside of the state, notification rather than prosecution (of which latter there was but one) was resorted to for the purpose of purifying the drug.

The increase in adulteration during the second year is due to the fact that the examination for arsenic in 1899 was begun in the middle of the year and the samples not examined for arsenic were reported as good, which lowered the ratio of adulteration for the year.

At that time the United States Pharmacopoeia did not specify that glycerine should be free from arsenic, and the fact that the Massachusetts market was practically cleared of the arsenical preparation before the publication of the 1900 Pharmacopoeia speaks well both for the work of the department and of the co-operation of the manufacturers in the country, who changed their process of manufacture so that the pharmacopoeial glycerine was made arsenic free.

PROPRIETARY MEDICINES.

Year.	Samples found good.	——Number of Samples Containing—— Cocaine.	Morphine and derivatives.*	Acetanilid and derivatives.*	Alcohol.*	Chloroform.*	Total.
1906	69	18	..	..	..	..	87
1907	84	87	4	..	..	..	175
1908	165	83	4	22	9	..	283
1909	73	2	..	4	13	..	92
1910	43	1	..	3	8	..	55
1911	51	..	6	4	6	..	67
1912	44	..	..	..	13	2	59
1913	33	..	..	..	1	..	34
1914	58	..	..	2	3	..	63

The proprietary medicine law was enacted in 1906, but was written in such a manner that except in those portions relating to cocaine it was practically useless.

This law was amended in a satisfactory manner in 1907 and went into effect in 1908.

It prohibits the sale of cocaine except upon prescription and requires all proprietary medicines containing alcohol, morphine and its derivatives, and acetanilid and its derivatives to be labeled with the name and per cent of such of these substances as may be present.

Amendments and additional laws prohibit any person other than physicians, druggists and persons in authority from having hypnotic drugs in his possession and impose a penalty for being present where such drugs are.

The police enforce this part of the law, analyses of the samples being made without charge by the State Department of Health.

For the reasons stated above the most attention was given during 1906 and 1907 to the preparations in which cocaine might be used, and of 87 samples obtained in 1906, 78 were suspected of containing cocaine, in 18 of which the drug was present.

In 1907 no collections were made of those medicines shown by the previous year's work to contain no objectional substances, and a vigorous campaign was carried on against the sale of medicine known to contain cocaine.

This was continued during 1908 and 1909, the results of which is that it is now almost impossible to purchase cocaine in a drug store in this state without a prescription from a physician; and, furthermore, proprietary drugs containing this substance have been eliminated from the Massachusetts market.

In most instances the law requiring the per cent of morphine to be labeled upon the package has been lived up to, and the dealers in headache powders have now complied with the laws requiring that the amount of acetanilid and phenacetin in such substances shall be stated upon the label of the package.

The fact that the proprietary medicines are at present sold in compliance with the law does not mean that the evils of the drug habit have been eliminated.

Habitual users of drugs obtain a supply in some manner, as is shown by the amount of such substances found upon the persons of prisoners and submitted to this board by the police.

These are not, however, proprietary drugs, but are either the pure chemicals or are tablets containing them. It appears to be impossible for a non-user of these drugs to purchase them without a prescription in those stores the proprietors of which illegally sell such substances to their regular customers, for these druggists do not care to take a chance except with a person they know to be a habitual user of drugs.

The drugs sold on the streets by peddlers with these same precautions are of the same nature as those dispensed in certain disreputable drug stores.

Notwithstanding the fact that the traffic in hypnotic drugs is not what all would desire, the present state of affairs is an immense improvement over conditions a few years ago, when alleged catarrh powders, asthma remedies, etc., containing cocaine were frequently sold in this state, and many persons innocently acquired the drug habit by using them in good faith as medicines.

If a Massachusetts person uses hypnotic drugs today he must first obtain the drug, no doubt illegally, with certain knowledge of the nature of the substance he is using.

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*Without the necessary label containing the name and per cent of the active ingredient.

†Note.—The material for this sketch was taken in part from "The State Board of Health. A Brief History of Its Organization and Its Work," published in 1912, and "Food and Drug Inspection of the Massachusetts State Board of Health. A Review of Results Obtained During Recent Years," published in the monthly bulletin of the State Board of Health for June, 1914. Portions of this report, taken from the history of the State Board of Health and not in the words of the writer, are in quotation marks.—Editor.

STANDARD GRAIN GRADES.

The Moss bill to standardize grain grades and to provide for federal inspection of grain in interstate commerce was passed by the House recently by a vote of 220 to 16.

The measure would authorize the secretary of agriculture to establish uniform standards of quality and condition in grain, and would make unlawful the sale of grain, by grade, in interstate commerce unless it conformed with these standards.

Some Aspects of the Food and Drugs Act Affecting Public Health

By Dr. Carl L. Alsberg

Note.—Address delivered before the City Club, Chicago, Ill., December 4, 1914.

THE Food and Drugs Act is to the food and drug supply of the country what the port quarantine laws are to public health. The quarantine laws prevent the introduction of contagion into the country; the Food and Drugs Act prevents the introduction of misbranded or adulterated food from abroad.

That this is one of the functions of the Food and Drugs Act is not generally known, chiefly because it does not involve prosecutions in court, with the publicity that results from such procedure.

Though less in the public eye, it is, nevertheless, one of the most important functions of the Food and Drugs Act. At the principal ports the Department of Agriculture maintains laboratories for the purpose of examining food and drug products offered for entry. The amount of work done by the department at these laboratories is very great.

Last year, for example, more than fourteen thousand shipments were examined. Concerning all this the public knows but little, since nothing is published on the subject. No publicity is necessary since the law gives the government the right to exclude anything which in its opinion is misbranded, adulterated or otherwise deleterious to the health of the people.

There is no appeal to the courts, no long-drawn-out litigation, no publication of court decisions. The importer whose goods are refused entry, or who is compelled to relabel them, alone knows. Thus, one of the most important sources of our food and drug supply is watched and controlled.

This control is particularly effective and valuable in the case of drugs, but few of which can be produced at home.

Many of them are plants from the various quarters of the globe.

It is thus possible to exercise a very effective control over the greater part of the country's supply of crude drugs by defying entry at the ports to drugs that are not up to the official standards.

The pharmacist is, therefore, assured that the drugs from which the physician's prescriptions are compounded are of standard quality, while the physician can be more certain than formerly that his prescriptions will be of the desired potency. This, alone, is of no small consequence in its bearing upon public health.

The control over imports has, however, also made it possible directly to exclude from the country nostrums containing cocain designed to lead to habit formation.

The power of the government to exclude from entry foods and crude drugs that are in violation of the Food and Drugs Act, or otherwise deleterious to the health of the people, applies also to nostrums or so-called patent medicines whenever these make claims upon the labels of curative powers which are false or misleading in any particular.

Those are being excluded from entry.

They are admitted to the country only when relabeled in such a way as to eliminate the false and misleading therapeutic claims. Such quack medicines defraud those suffering from the pernicious activity of their imagination.

They do incalculable harm to the misguided sick who grasp at the false hopes they hold out.

The government is excluding all such undesirable aliens.

If we must suffer from and be mulcted by the proprietors of nostrums, we may now have, at least, the poor comfort of knowing that we suffer injury at the hands of our own people and that we keep in the land the money we pay, to boot.

No quarantine could more effectively protect the home industry.

It is true that the foreign nostrum, which is excluded today because of the extravagant claims on the package, may be admitted tomorrow if the label has been purged of these objectionable features.

Nevertheless, the effect is most excellent for a quack medicine which makes no extravagant claims on the package must, in order to find a large sale, make such claims in its advertisements in the press.

This, most of the alien nostrums find impractical to do, so that the action taken by the government is very generally effective in protecting the people from alien frauds.

It is far different with the domestic nostrums. Because the domestic manufacturer knows how to advertise, no existing Federal law can adequately protect the people.

The Sherley Act enables the government to compel the removal of all false and fraudulent matter from the package.

It should compel the removal from the package of all therapeutic claims that cannot be substantiated but, even if this is accomplished, and no stone is being left unturned, the beneficial effect will be more apparent than real.

The Sherley Act is at best only a partial protection. It gives the Department of Agriculture power to regulate the labels of these nostrums, but not their advertising.

This has, to some degree, been controlled through the Post Office Department, and at present the Bureau of Chemistry and the Post Office Department are working hand in hand to prevent the fraudulent use of the mails in connection with those nostrums.

However, as long as our press continues to print the advertisements of nostrums, ways and means will be found to hawk them about the country.

There is another class of products, imported in large quantities, that are not ordinarily classed as nostrums but that, in fact, should be regarded as such.

These are the mineral waters and salts from the various mineral springs of Europe.

Unlike the average patent medicine, the use of these products has been hallowed by time and many of the springs from which they are derived were frequented by the sick before historic times.

Many of these waters and salts are labeled with therapeutic claims as pernicious as those of any quack medicine. These are being excluded from importation until the label is so revised that these extravagant claims are removed.

The importers who offer these goods for entry invariably protest that their claims are not unwarranted and that the springs have been recommended and used for centuries for the very ailments enumerated on the labels.

This is, of course, true, but at the springs the sick are treated by skilled physicians who have specialized in the particular diseases and who use the waters merely as a part—and usually not as the most efficacious part—of their treatment. To claim cures from the use of the waters alone, without regard to any other form of treatment, is held to be unwarranted.

The Government is, therefore, excluding from entry all such products unless the extravagant claims are removed from the label.

In short, the Food and Drugs Act is very effective at the ports in preventing the admission into this country of foods and drugs that are deleterious or misbranded.

Its action within the country with reference to domestic products is not so effective, since action under the Food and Drugs Act is limited to interstate commerce.

It is obvious that the traffic in food is not wholly in interstate matter. Much food is produced, sold and consumed within the borders of the individual states.

Over this the Federal Government has no control. Such traffic must be controlled by the states themselves.

The Food and Drugs Act has two aspects, an economic one and a sanitary one. Considered from the economic standpoint, its function is to see that food products are properly branded so that the consumer knows what he is getting and is not cheated into paying a high price for a product adulterated with a cheapener.

This is, of course, a most important function of the Food and Drugs Act, but we must not deceive ourselves into believing that it is a sanitary function. Misbranding does not, in all probability, demonstrably affect the death rate of the country. Viewed from the sanitary standpoint, the Food and Drugs Act has two functions. It has prevented, very largely, the adding of active poisons in hurtful quantities to food products.

Perhaps even more important has been its action to prevent the marketing and consumption of food that has become decomposed through fermentation or putrefaction.

Products that are liable to such decomposition are eggs, milk, canned goods, fruit and the like; but decomposition, due to putrefaction or fermentation, is not by any means the most important form of contamination.

Far more serious is the contamination by disease-producing organisms.

The suppression of traffic in contaminated milk, meat, vegetables and other products that may carry disease would inevitably result in a positive reduction of the country's death rate. In the past not sufficient attention has been given to this function of the Food and Drugs Act.

To prevent the traffic in milk which contains the germs of typhoid or scarlet fever is a matter of the greatest importance. The department is paying far more attention to the control of foods that can be contaminated than it has in the past, and it is the present policy to develop this side of the service as rapidly and as fully as possible.

However, unless this work of the Federal Government is supplemented by the states and municipalities, the good effect must be limited.

Disease frequently is of local source and local spread. The Food and Drugs Act is not an effective weapon against the spread within the state borders of disease-producing organisms in food. The Federal authorities cannot interfere with domestic commerce, but the state health authorities are under no such limitations.

A factory can be run under the most unsanitary conditions; milking may be done by a man recovering from scarlet fever, or milk may be produced on a farm where a member of the family is suffering from typhoid fever, and the Federal authorities have no power to act unless the food produced enters into interstate commerce.

The Federal Government cannot inspect every factory and every dairy. Even if the products are shipped across the state line, and samples are taken, there is no method of analysis which can supply evidence that the food was produced in unsanitary ways or within contaminating reach of epidemic or endemic diseases.

The state and municipal authorities, however, are in position to make such inspections effectively and need not wait for shipment across the state lines and, therefore, provided only that their laws are efficient and the funds at their disposal adequate, can prevent the sale of these foods.

The Federal control of interstate commerce has, in the past, and will have to be in the future, of more benefit to the large cities than to the small towns and rural communities, because the large cities, even though in the center of the state, draw their supplies to a far greater degree in interstate commerce than do the small towns and rural communities.

The help that the Federal inspectors can extend to the rural communities, therefore, is limited to those settlements which happen to be near the borders of the state and so receive some of their easily-contaminated foods through interstate commerce.

The rural communities in the hearts of the states seldom obtain these unlabeled, and possibly dangerous, foods through interstate shipment.

They receive their food of this kind almost wholly in domestic commerce.

Their milk comes from nearby farms. Their meats, if not slaughtered locally, come from nearby cities. Their fish and shell-fish may be shipped to them from sea-food centers in the nearest large towns within their state borders.

It is unfortunate that the large cities derive such preponderating advantages from the Federal control of interstate commerce.

I say unfortunate advisedly because the large cities need Federal protection far less than the small town or rural community. The reason is that systematic health protection work in the United States is largely confined to the big cities.

In many states the large cities are the only points which have any real sanitary protection.

Our rural population of 49,000,000 people, including the 30,000,000 who live on farms, with the exception of those fortunate rural dwellers in one or two exceptional states which regard the health of the country people as of importance, receive very little state health protection and maintain no local protective system of their own against contaminated local milk, heat, shell-fish, fish or vegetables. Moreover, only a small number of these rural inhabitants are safeguarded by competent inspection against polluted water supply or sewage disposal methods dangerous to health and life.

To this rural and unprotected population, we can add the bulk of the 14,000,000 people who live in towns, cities and suburbs of less than 25,000 inhabitants, excepting those here and there who happen to dwell in the more progressive towns, or in those few hamlets located in the exceptional states that have already awakened to the importance of rural sanitation.

If we wished, we could go down even further and add the population of many cities of 25,000 or 50,000 people which maintain no health officers; and of those cities which have health officers but so cripple them with poor laws or ordinances, or with insufficient funds, as to make their food inspection work most ineffective.

I mean cities, for example, where boards of health are practically powerless under the law to seize milk except when it is actually watered or skimmed. These health officers must look on helplessly while milkmen send milk so dirty or from such dangerous disease-breeding places as to make it a menace to the consumer.

The probability, therefore, is that there are upward of 70,000,000 people out of our 91,000,000 people who have no efficient and systematic protection from the major causes of the spread of typhoid, tuberculosis, scarlet fever, and the like.

We must not let ourselves be blinded by statistics, for the statistics of disease in the United States are notoriously unreliable. For certain sections no attempt whatever is made to collect them.

I need not tell an audience such as this that reliable statistics are the basis of all health protection. Until severe penalties are inflicted for failure to report cases of infectious diseases, until failure to do so results in the cancellation of the license to practice medicine, there will be no really reliable statistics.

And this will only be brought about when the state health services throughout the land furnish a permanent career for life, instead of being, as they are but too often at present, a side line of politics, medicinal or otherwise.

And these services should furnish a career like the Federal Civil Service, to sanitary engineers and chemists, as well as to physicians. The people must learn that their health is too valuable to entrust to temporary health officers or to physicians who devote to the discharge of their duties as health officers only such irregular moments as can be spared from their private practices.

The sections of the country in which, as already stated, little or no attention is paid to keeping records of disease, are rural. The large cities keep some sort of record because attention to health protection and to easily contaminated foods is centralized almost wholly in the cities.

With rare exceptions, the effectiveness of the protective work depends on the individual city, rather than on a statewide law or a statewide and efficient health inspection system.

Therefore, the collective figures of urban deaths look more significant, but if we could make accurate total of the deaths on farms from the same causes, the figures would be appalling.

In the country a man dies of "fever" or a "cough." In the cities it is announced that he died of typhoid or tuberculosis. In the country the death of infants calls for no unusual action.

In the city when the infantile death rate mounts, rigid milk inspection is sure to follow. In the cities, typhoid is often traced to its source and protective measures invoked. In the country the dangerous well or infected food supply usually continues to work havoc. One might suppose that where a city adopts and enforces a good health protection system, the educative effect of this must necessarily extend to the adjacent rural and suburban population.

The truth is that an effective city health protection plan, where the surrounding rural districts have no adequate state or local protection, makes food conditions worse instead of better in the surrounding country districts.

It not infrequently happens that a dairyman whose milk is excluded from the large city disposes of it in the smaller towns in the neighborhood.

Many such instances have come under the observation of the Department of Agriculture.

There is urgent need in this country that the states take care of the health of all their citizens, whether they be inhabitants of the larger cities or of the country.

The Department of Agriculture and the public health service are together affording the people the utmost protection that they can.

Their work can only reach to a certain point. The Food and Drugs Act, limited as it is to interstate commerce, can furnish protection only to those communities that lie near state boundaries.

It cannot control or better purely local conditions. These will only be remedied when each state takes means to secure accurate statistics of disease and death, establishes an efficient health service, districts the state, locates in each district a full-time competent health officer, and makes the career of health officer in the United States both honorable and safe.

Reply to Certain Criticisms of Saccharin

By Charles E. Caspari, Ph. D., Professor of Chemistry, St. Louis College of Pharmacy

UNDER the title, "Saccharin in Foods and Beverages," an effort is made on page 232 of the December Bulletin of the North Dakota Food Department to discredit saccharin by attempting to show that it is harmful and without food value, but apparently the only point proved is that saccharin is cheaper than sugar and therefore the conclusion is drawn that it is a crime to manufacture or use saccharin.

One not knowing all the facts might be very easily misled by reading the above quoted article and it seems not only desirable but mandatory that all the facts in connection with saccharin be told. Then may the unprejudiced and unbiased individual draw his own conclusions.

Let us consider first the question, "Is saccharin harmful in food products?", and in answering this question we must, of course, take into consideration the quantity of saccharin that is consumed, just as in determining whether any substance is harmful in food products, the quantity of that substance, whatever it may be, must be considered. It can be shown without much difficulty that many of our most common articles of food are harmful to health when used in excessive quantities.

Saccharin has been in general use now for about thirty-five years, a sufficiently long time for any deleterious effects incident to its use to have become apparent, and yet there is no case on record during that long period of time which shows that saccharin has ever had any harmful effects when used in food products. Such a record would of itself seem to vindicate saccharin and justify its use, but fortunately there is other evidence pointing more directly to the same conclusion.

The Referee Board of Scientific Experts, appointed by the United States Government, undertook to determine whether saccharin is or is not injurious in food products and the experiments of this Board were most exhaustive. Its report speaks most eloquently in favor of the harmlessness of saccharin. The Board reported that quantities of saccharin up to 0.3 of a gram or 4.6 grains per day are without deleterious action and are not injurious to health, and, further, that saccharin in large quantities, especially above 1 gram (or 15.4 grains daily) if taken for considerable periods of time, especially after months, is liable to induce disturbances of digestion. The careful phraseology of the report is to be noted and also the fact that there is no positive statement that saccharin is ever injurious. To those who are unacquainted with the properties of saccharin it might seem that 4.6 grains per day is a very small amount, and so it is, in the abstract, but when one considers that saccharin is 550 times as sweet as sugar, it means that 4.6 grains of saccharin is the equivalent in sweetening power of 2,530 grains or 5.8 ounces of sugar, surely an enormous amount of sugar to be taken every day, and it is inconceivable that any form of food containing saccharin could be taken in an amount daily to insure the consumption of 4.6 grains of saccharin. Therefore, while 4.6 grains of saccharin is in the abstract a very small amount, yet relatively it is an enormous quantity, a quantity never reached by any one in the daily consumption of food which is sweetened with saccharin. So, from the evidence of the Report of the Referee Board, saccharin in food products is an absolutely harmless substance.

In attempting to decide whether any substance is harmful or not when taken in food products it is of prime importance to consider the quantity in which such substance is taken into the body. For example, no one would consider that vinegar or dilute acetic acid, common salt and sugar are harmful substances. and yet any one of these substances will prove distinctly harmful if taken in large quantities. Sugar, especially, according to the testimony of many physicians and dentists, when taken daily in large quantities, is one of the most fruitful causes of digestive disturbances and dental troubles. There is no case on record where saccharin has produced harmful effects, while there are many cases on record in which harmful effects have been produced by vinegar and sugar; yet what sane person would on that account prevent the use of vinegar and sugar by law? In the case of saccharin, however, this has been sought to be done.

In addition to the evidence in favor of the harmlessness of saccharin adduced in the report of the Referee Board, there is additional evidence of the same character found in a report of Dr. R. O. Neumann of the Institute of Hygiene, who at the request of Dr. N. B. Lehmann of Wuerzburg carried out a series of detailed experiments to determine whether or not saccharin is harmful, and his conclusions follow:

1. Saccharin is an exceedingly sweet condiment, which in large quantities produces a peculiar irritation of the nerves presiding over the sense of taste. The sensation produced cannot be regarded as sweetness. It is only in very small quantities that the exact sensation of sweetness can be produced by it.

2. Such small quantities produce no influence subjectively upon the general condition or objectively upon the metamorphosis of albumen. The result in the author's experiments applied to quantities as high as 3.5 grams of pure saccharin per day, which would correspond to the sweetness of 1,575 grams of sugar.

3. The quantities of saccharin mentioned did not increase the quantity of urine nor produce diarrhoea.

4. Neither the urea, the quantity of faeces, nor the nitrogen in the faeces were greater when saccharin was taken than before and after its use.

5. The metamorphosis of the food was the same when saccharin was taken as when it was not.

6. Bad symptoms, such as headache, malaise, repugnance to food, and vomiting, were absent.

7. Saccharin is therefore an absolutely harmless condiment which in the quantities in which it is likely to be used can in no way injure the health.

The criticism has been made of the work of the Referee Board and of Dr. Neumann that their experiments were limited to adults and that saccharin might be injurious to children. In answer to this criticism, it may be stated that for a long time saccharin has been and is used in place of sugar to sweeten milk for children suffering from intestinal indigestion and fermentation, where the use of sugar would merely aggravate the condition. This practice is a common one, for example, in the Kinder Hospital in Zurich, Switzerland, under the direction of Dr. Monnier. If saccharin is not harmful to the delicate digestive apparatus of a child it can surely be regarded as proven that it is harmless.

In a recent number of the publication "Vaterland" the statement is made that in the so-called "iron rations" which are given each German soldier and which are to be used only in the case of extreme necessity, there is included a specific amount of saccharin. Is it likely that the German government would equip its soldiers with a harmful food product at the very time when they need the most wholesome food?

Saccharin has never been accorded a square deal. For some reason or other, legislation against it has been sought. With all the mass of evidence in favor of its being harmless it is inconceivable how any unprejudiced, unbiased and fair-minded person, assuming that such a person still exists, can refuse to be convinced of this fact.

In the North Dakota Bulletin referred to at the beginning of this article there is a question as to whether or not a person who eats a food or beverage sweetened with saccharin is receiving the nourishment which he assumes he is getting and to which he is entitled.

As a matter of fact, saccharin has no food value and food value has never been claimed for it. It is a condiment in the same sense that pepper, mustard and all spices are condiments. Saccharin is never used as a food, but is used only to render certain forms of food palatable. Nor does saccharin ever replace sugar in any form of food, which is partaken of for the food value that the sugar in it might possess. From its very nature and intense sweetness it is impossible for saccharin to be used indiscriminately for sugar. One could not make cake and confectionery with saccharin instead of sugar. Saccharin can be used only in such cases where, if sugar were used, the sugar would have to be considered as a condiment even though incidentally it has food value. Such uses of saccharin are in catsups, chili sauces, canned goods, such as canned corn and canned peas, etc., and in that class of beverages known as soft drinks. Now, no one in the wildest flight of imagination would conceive that catsup,

canned goods or soft drinks are consumed on account of the added food value which they possess by virtue of containing a small amount of sugar. The sugar which they contain renders them more palatable and that is the only reason why sugar is added to them. What possible objection can there be to obtaining the same palatability by the use of saccharin?

The manufacturers themselves of such food products would be glad to omit both sugar and saccharin from their wares, but the public demands a certain amount of sweetness, which is furnished equally well, if not better, by saccharin than by sugar.

Looked at from any point of view, it cannot be successfully maintained that saccharin ever displaces sugar in any food which is consumed for the food value which the sugar in it possesses. We are forced at every turn to the conclusion that saccharin is a condiment. The best evidence of this fact is the recommendation and permission which are granted its use by those unfortunates suffering from diabetes. The diabetic desires sweet food as well as the normal individual and he also has to be nourished, even better than the normal individual. He is successfully nourished without the food value of sugar, the condimental property of which is supplied by saccharin. Now, if saccharin is a harmless condiment for diabetics, how much more is this true in the case of normal individuals, bearing in mind that saccharin displaces sugar only where sugar is used for its condimental property of sweetness.

It is further claimed in the North Dakota Bulletin that the manufacturer does not add saccharin because it is superior to sugar, but because it is cheaper, thus yielding him a larger profit and deceiving the purchaser. Granting, for the sake of argument only, that saccharin is not superior to sugar, though it will be shown later that it is superior to sugar in many instances, is there anything criminal in its being cheap? Is there any reason why a manufacturer should not manufacture as economically as possible, provided he turns out a wholesome, palatable food and practices no deception? The ultimate consumer is sure to receive the benefits of decreased cost of manufacture. Why add to the already high cost of living when unnecessary? Let us remove the voluntary or involuntary cobwebs from our eyes and brains and face the question squarely; while economy is no crime, still saccharin was used when it was ten times the price it is today, because manufacturers found it to be a more practical and more desirable sweetening agent than sugar.

This leads to a consideration of those instances in which saccharin has shown itself superior to sugar. Almost every one knows that sugar will ferment, and especially in canned goods is the added sugar liable to produce spoilage by undergoing fermentation. Saccharin, on the other hand, will not ferment and hence no goods sweetened with saccharin can undergo the fermentation which is incident to sugar. This does not mean that saccharin is an anti-ferment or antiseptic or preservative as sodium benzoate is, for it is not. Saccharin is unfermentable, but it will not prevent fermentation. Sugar alone will ferment, sugar and saccharin mixed will ferment, but saccharin alone will not ferment. How could saccharin possibly be a preservative and antiseptic and still be so successfully used for flavoring the food of infants and diabetics, whose digestive apparatus is either very delicate or already impaired? This argument also answers the statement made in the North Dakota Bulletin referred to above that the use of saccharin makes it unnecessary for the manufacturer to conduct as sanitary a place and that it is unnecessary that he sterilize his products as thoroughly because saccharin prevents decay, the same as other food preservatives. That statement is simply not in accordance with the facts, as has been shown by many experiments. The same precautions are necessary with saccharin as with sugar, except that saccharin will not ferment and sugar will.

There exist only two reasons why a substance should be denied use in food products. First, if it renders the food product in which it is used injurious to health, its use should, of course, be prohibited, and second, if its use is fraudulent or if, by its use, frauds can be perpetrated, it should also be interdicted. Viewed from any angle, however, it is impossible to see why saccharin should be denied use in food products, especially when it is used in an amount not to exceed one one hundredth of one per cent and its presence is clearly indicated on the label, and as it has already been shown that it is harmless and that its use is in no sense fraudulent.

Art of Flavoring and Seasoning Food

By C. C. Jenks

IN these days, we hear a great deal about the "psychological moment" and some of us may think it a new thing. As a matter fact, however, so far as human intelligence is concerned, when considered on its broadest plane, every moment since time began is or has been, in a way a psychological moment; the importance and potency of which is largely measured by the capacity, alertness, energy, zeal and pertinacity of one's own "thinker."

"Take Heed How Ye Hear," or in other words, "Take Notice." A fundamental principle of life should be to keenly analyze the mental impressions or experiences received through our physical senses, from the outward world as well as the inward impulses generated by these impressions, and to so discriminate as to choose only the best material to put into our "think tank" for regular use, if we would become artists in any line, or expert and efficient in our vocational activities. The bigness of business and the largeness of men is not due so much to material conditions as to right thinking.

The repetition of errors both in reference and text books as well as in personal instruction, has been the bane of all ages, but the slogan of the man from Missouri, "Show Me" has come to stay; and this idea is largely responsible for the revolution in business methods and improvement of standards in manufacturing conditions and operations of recent years. In other words, to use a common expression, "get down to brass tacks" and know things by experiment and demonstration, proving all things and holding fast to that which is good.

The inquiry may arise in some minds as to why all this talk regarding psychology, mental processes, etc. "What have they to do with the art of flavoring or of making good products?" To which reply can be made that they are in the nature of "guy ropes" that hold the main tent in proper position.

The false notions that the palate is the organ of taste and that flavor is distinguished by the tongue, are errors which should be corrected in the minds of all operatives, as well as managers or superintendents, of plants manufacturing Food Products. If the highest personal efficiency is to be attained; and personal efficiency is now receiving and very properly—more attention in the industrial world than ever before.

The real facts are that the tongue is the organ of taste, but has no faculty for identifying flavor, while through the olfacto or smelling nerve is obtained all the intelligence received concerning the quality and character of aromatics—which include both what we call flavors and well as odors

Even Kant, one of the most noted of philosophers, held the mistaken idea that the sense of smell was hardly worth cultivating, supposing presumably, that flavors were sensed by the organs of the mouth, like the tongue, palate, etc., while a very simple demonstration, which will be mentioned later, would have shown the fallacy of such a belief.

Yet the same belief is still so general that one trying to explain the phenomena, is sometimes laughed at or regarded with suspicion.

The firm of Foote and Jenks have for years devoted much time, study and experimentation in acquiring correct information concerning aromatics, and the application of flavors to food products, manufactured by bakers, bottlers, confectioners, ice cream makers and allied trades. And while we have reason to be gratified with some of the results obtained, the field for investigation is so extensive, we must humbly confess that what we do not know would make much the larger volume.

Referring again to the tongue as the prime organ of taste, we find that those substances commonly called seasonings or condiments, such as sweets, acids (or sours)—bitter things and salt, are distinguished by it through certain nerves and at more or less distinct localities on the tongue about as follows: Sweet is prominently apprehended in the middle of the tongue, while bitter is more intensely discerned through the large "taste buds" at the base or back portion; sour

or acid solutions are detected more acutely at the sides or edge of the tongue near the front, and salt and prickling sensations are most noticeable at the tip.

With the nostrils tightly closed by the thumb and finger, practically no other sensations than these four can be conveyed to the mind by any food product placed in the mouth for mastication. Of course, there are also the general sensations of heat and cold and the mechanical sensations of greasy (slippery) things and mucilaginous (or sticky) things.

By trying out this demonstration with closed nostrils, taking liquor chocolate for instance, you will identify the volume and character of the bitter quanity of the chocolate on the back part of the tongue and by practice learn to match with more ease and accuracy your grades of Bitter chocolate, and thereby maintain your output of chocolate icing, etc., nearer to a given standard.

By keeping guide samples for comparative testing and using this method of tasting you can adjust in any product the sour, sweet or salt sensations with more correctness and dispatch—bearing in mind that a proper balance or equilibrium between these four tongue sensations coupled with the flavor, constitute the highest art of science of preparing delicious food.

It is vastly more important that the right proportion of the various ingredients of your pastry or other products be maintained than to give a large bulk of flavor and condiments put together with little or no discrimination.

It is desirable, therefore, in all food product plants, where there is a genuine desire for increased excellence, to work out definite fixed recipes by the methods outlined, tabulating the experimental quantities used, and when the highest perfection is attained to write out the choicest formula and manner of its manipulation in exact detail as to weight or measure of each ingredient and then to use this standardized recipe continuously so long as the same quality of ingredients can be obtained. By all means do not guess at the quantities put into any recipe or permit of its being done by any employe, no matter how skillful a "guesser may be possessed by any individual.

To return to the phenomena of judging the quality of chocolate—either liquor, coating or powdered cocoa—as to its bitter characteristics by clasping the nostrils with the thumb and finger for 30 to 60 seconds, you will discover that upon releasing the nostrils and slowly exhaling through the nose, that the true flavor of chocolate—which resides mostly in the coacoa butter—will seem richer than usual and more intensified; as the mind is receiving impressions from only one nerve center instead of two or more when food is eaten with open nostrils.

Now, while certain "wise guys" have made the objection that they could not expect their patrons to "hold their noses" while eating their pastry or other products, there is about as much sense in this objection as for a jeweler to expect the man to whom he sells a watch to shut one eye when he wants to know the time of day—but when the jeweler is putting the works together or repairing a hair spring, he not only closes one eye, but puts on his monocle or eye piece, so his mind concentrates through a single nerve, at shortest range possible to obtain the best results.

While holding of the nose in testing the quality of your primary material or judging of the condiment or flavor proportion in your finished product, to see if it is up to standard, may appear to the uninitiated somewhat "freakish" or even undignified, the "Smack" and eating quality of foods prepared after this up-to-date method will in time make the practice good form; so it is worth while to begin at once and retain the habit.

Referring to this same idea, a celebrated scientist wrote a series of articles a couple of years ago, that were published in the Century Magazine. Here are two or three paragraphs:

"Why is it, for example, that we are willing to pay from five to fifteen times as much for candy as for plain sugar? Because the sugar appeals only to the taste, whereas the candy is usually perfumed with the aroma of lemon, wintergreen, vanilla, chocolate, and a hundred other flavoring ingredients, the fragrance of which we enjoy by exhaling through the nose while eating it.

"The emphasis lies on the word exhaling. It is considered a breach of etiquette to smell of things at the table in the ordinary way, because it implies a doubt as to the freshness of the food. But there is a second way of smelling of which most persons are unconscious, although they practice it daily.

"Anatomy shows that only a small portion of the mucous membrane which lines the nostrils is the seat of the endings of the nerves of smell. In ordinary expiration the air does not touch this olfactory region. But when we eat in the right way we unconsciously guide the air, impregnated with the flavors of the food we are munching, into that region, and that is the way we enjoy our food. We do this unconsciously, I say; but now try and do it conscioiusly, guiding the expired air very slowly through the nose, and your enjoyment of a meat will be quadrupled."

Next to chocolate and in some instances preceding it in popular favor, is vanilla—but while a "rose by any other name would smell as sweet"—and vanilla likewise—the awful stuff that for years was—when no food laws prohibited—and still is with the word "compound" or "imitation" added or prefixed—palmed off under the reputation of "vanilla" is an appalling nightmare, which some of the more progressive food product manufacturers are finding they can dispell by the intelligent use of pure extract of vanilla—of not less than 10 per cent bean strength.

Within the past few days, we have had experiments tried out at a large, well-appointed commercial bakery in the city—the Jackson Baking Co.—in which three different samples of our vanilla extracts—all pure vanillas—were used for flavoring a white cake, and all three came through the trial successfully. Each cake had as fine a flavor as any "that mother used to make." With these was baked from the same dough for purpose of comparison, a blank cake to which no flavor was added. It is worth noting that this blank or unflavored cake, although the shortening used was a purified cotton seed oil product, thought to be devoid of odor, showed, in the baked cake, the objectionable flavor usually observable when a fixed oil has been subjected to heat.

It should be understood at the start that flavor of any sort is not the major ideal in a food or a beverage as the flavor adds no food units in the way of nutrition; but flavor is the most important minor ideal in all foods or beverages; its functions being first, by its agreeable odor to stimulate the desire to eat, and increase the relish of food when eaten. It also tends to neutralize the odor of the shortening, gluten, etc., generated sometimes by heat of baking or cooking, and further in connecion with the condiments to give zest and pleasure to the mind while mastication proceeds, so that the flow of saliva and gastric juices may be produced in sufficient quantities to properly digest the meal.

Lemon, originally, was the leading flavor in the old days, thirty to fifty years ago, when the housewife did practically all the fine cake and pastry baking, but on account of the tendency of the (then called) "Lemon Essence" turning to turpentine and spoiling otherwise fine sweet goods, its use was gradually superseded by Vanilla or Chocolate and "Lemon" became almost, if not quite a "byword," as we still often hear of people being "handed a lemon."

However, something more than thirty years ago, when the firm of Foote & Jenks (then retail druggists and chemists) was less than six months old, they were most fortunate in the discovery, during a series of experiments, of a method of removing the terpenes (or turpentine) from Lemon Flavor and called the product Terpeneless Lemon Extract, since which time we have with a considerable degree of success endeavored with the aid of some good friends and patrons in the food products line, to put Lemon flavor again on the "map."

In closing this article, which I fear may have been too long, or too dry and uninteresting, it may be added that the volatility or non-volatility of any flavor is more or less dependent on the nature of the vehicle or menstrum in which it is in solution. Therefore as pure Glycerine is practically non-volatile, it will tend to prevent evaporation of the aroma by combining it with lemon or other flavors in about equal proportions when preparing any "mix" for baking. Glycerin moreover, has large food value and also tends to keep pastry or cakes from drying out.

In cake or cookie baking the flavor is best mixed with the sugar, butter, eggs or other trimmings and well stirred or beaten together before putting into the general batch.

Terpeneless lemon flavor can be used to improve or enrich vanilla in any food product if used in the proportion of one part lemon to about seven parts of vanilla.

Foote & Jenks maintain a well equipped analytical department, and also make a special study of blending flavors—as well as of odors—and information and service of this nature are freely extended to all patrons, or members of the various Food Manufacturers' Associations, feeling that such co-operation in solving these problems will redound to the progress and prosperity of all concerned.

Proper Preparation of Poultry

Compiled by Wm. H. Harrison

Note.—During the past five years much work has been done by experts of the United States Department of Agriculture on the subject of the killing and marketing of poultry. Information obtained by a careful study of poultry establishments and their methods has been published from time to time, in bulletin form, by the Department of Agriculture.

It is with a view of placing the gist of this information in a form more readily available to the citizens of this state that this bulletin has been written. Those who wish a more detailed discussion of the subject are referred to the bulletins issued by the United States Department of Agriculture, listed on the last page of this bulletin.

W. SCOTT MATTHEWS,
Illinois State Food Commission.

POULTRY should be starved twenty-two hours before slaughtering. Allow, however, a liberal supply of clean water only during this period. This practice results in almost completely emptying the intestinal tract of foods in process of digestion and of the waste products to be thrown off.

The fowls should be killed in such a manner that they may be thoroughly bled and permit of the easy removal of the feathers without the use of hot water. The most satisfactory method of killing is that recommended by the United States Department of Agriculture and consists in as follows:

The birds are hung by the legs at such a height as will be most convenient for the operator.

Kill the chicken by making a cut with a small sharp-pointed knife on the right side of the roof of the chicken's mouth, just where the bones of the skull end and then brain for picking by thrusting the knife through the groove which runs along the middle line of the roof of the mouth until it touches the skull midway between the eyes.

The killing and braining are easily done in the following manner:

The head of the chicken is held in the left hand in the manner shown in Fig. 1.

The thumb of the killer is pressed firmly down on the head just below and behind the ear.

Just above the angle of the jaw, that is, about at the chicken's ear, there is a smooth, strong area of bone large enough to support the thumb on one side and the forefinger on the other, and this is where the head should be held while killing.

Here, too, is the hinge of the jaw.

Pressure of the thumb on one side of this portion of the skull and on the other side at the same place with the forefinger, or with the forefinger and second finger, will result in opening the chicken's mouth and holding it open while the operator makes the cut.

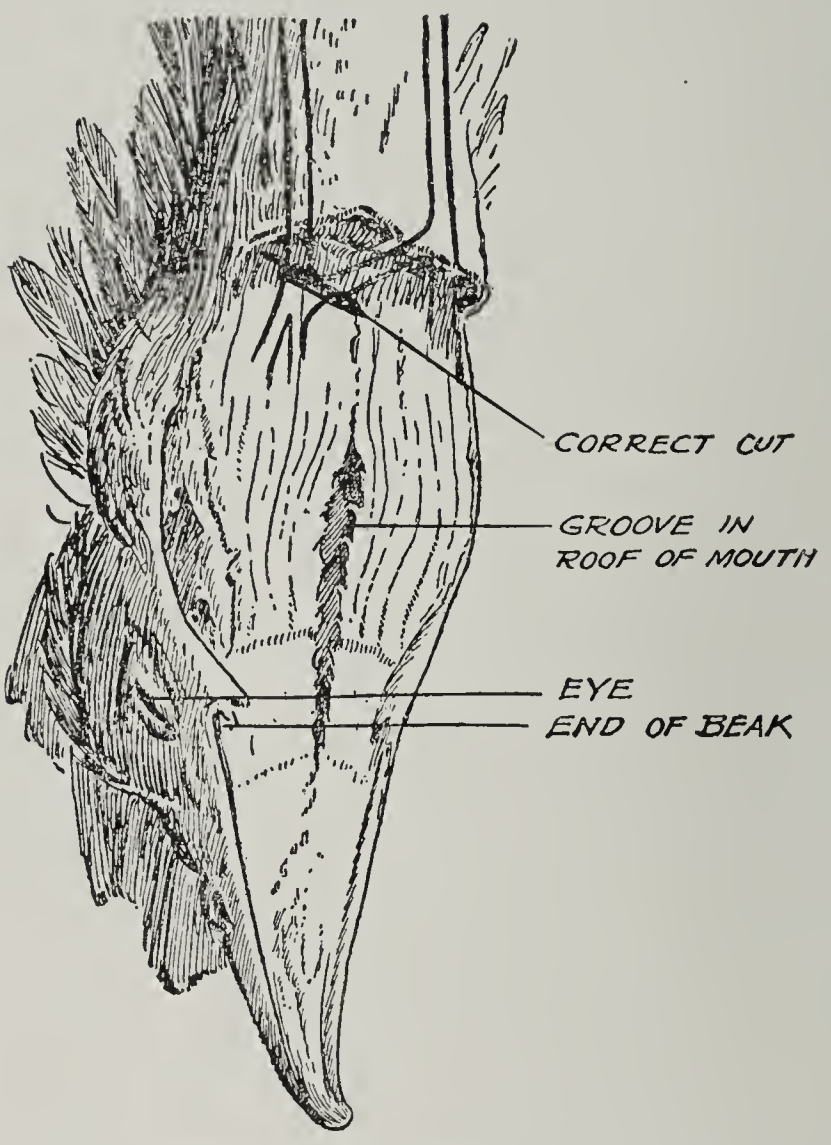
The pressure against the jaw makes accurate cutting of the veins easier, since the bird can not close its mouth until the pressure is removed.

Of course, care must be taken not to stretch the neck unduly, else the vessels will be pulled to such a narrow diameter that they are more difficult to find and also more difficult to empty.

The position of the knife in the mouth, which is shown by the dotted lines in the cut, needs no further explanation.

The knife itself, however, is very different from that ordinarily used for the purpose.

It should have a blade not more than two inches long, one-fourth inch wide, with a thin, flat handle, a sharp point and a straight cutting edge.



SHOWING CUTS PROPERLY MADE.

The working space in the back part of the mouth of the chicken where the blood vessels lie is very small and will not permit of the entrance of a larger knife.

Fig. 2 shows how far back the knife must go if the veins are to be properly cut, and it will also be seen that when they are cut in this position the knife will have a bony backing which will prevent it from going too deep.

This manner of cutting of the blood vessels permits the blood to drain out of the carcass until it is practically blood free.

The "braining" referred to above destroys that portion of the brain tissue which controls the muscles holding the feathers and they are so loosened that they are easily pulled out.

Do not scald the chickens.

Scalded birds do not possess the finished appearance nor do they keep well as the dry picked fowls.

After the chickens are picked they are then "pinned;" the feet scrubbed if they are dirty, and at once placed in a mechanically refrigerated room, where the temperature is about 32° F.

If refrigeration is not available and water chilling to remove the animal heat is resorted to, the bird should be placed for a few hours in water in which pieces of ice are floating, then packed in fine ice in a container which will permit of prompt drainage.

The water chilled chicken may become a fraud to the buyer because it absorbs water, which is charged for at the price of the chicken.

Further, water chilled poultry shows blistered areas and an unsightly drying out after a short time.

Poultry should be kept at a temperature of as near 32° F. as is possible until it reaches the consumer.

When it is recalled that the time required by the commission man to dispose of his stock, the time that the retailer keeps his goods before being sold, and the day or two that the housewife may keep the fowls before cooking them, it will be recognized that every step in the handling of dressed poultry demands perfection of detail if the product in our markets is to be good.

Many retailers adopt the practice of obtaining a fresh supply of chickens daily from the wholesaler.

This practice is a good one and generally insures the ability of the retailer to supply the consumer with birds of good quality.

Poultry does not keep in prime condition in the average ice box where the temperature is about 45° F., and poultry held at this temperature should be disposed of in a day or so.

Cabinets offer a good method of displaying poultry.

These cabinets when properly made are sanitary and the poultry is kept well chilled until sold.

Do not place the fowls on a counter or in a window where they may become contaminated with dust and dirt and where they become too warm.

This department urges the housewife to buy their chickens undrawn and with their heads and feet still on.

An undrawn chicken shows its lack of freshness or its unfitness for food more clearly than does a fully dressed bird.

In dressing of poultry certain significant signs of unwholesomeness can easily be removed by a crafty dresser.

Undressed poultry is far less likely to be contaminated by harmful bacteria than is dressed poultry.

As a result of extensive work done by the experts of the Department of Agriculture it has been shown that undressed poultry keeps better, is more resistant to decay and is less likely to become contaminated with objectionable bacteria than are the dressed birds.

When the feet of chickens are removed, the housewife loses one of the easiest methods of determining whether the bird is young or old. Young chickens have smooth, clean feet and shanks.

Old birds have scaly, rough legs and buttons or spurs.

The head of a chicken will show a greenish color below the bill, sunken eyes, a darkening or discoloration on the neck, all of which indicate decay.

The housewife should require that the entrails of a chicken be not drawn, or at least should have the butcher draw them in her presence. Moreover, the entrails of the chicken often show diseased conditions that are not evident after the bird the chicken is fresh and whether it has been properly handled.

Entrails in a good chicken should be almost empty, round, firm in texture and showing little red veins here and there.

The appearance of the entrails will help her to tell whether is fully drawn.

If the intestines are full, the bird was not starved for 24 hours before killing, as it should have been, or else sand was fed to it to increase its weight and work a fraud on the buyer.

If the animal heat was not removed quickly and promptly, the roundness of the intestines will be lost and the folds of the intestines will stick together.

There also will be an undue amount of sliminess and an unpleasant odor which is not found in a properly chilled bird. There is, of course, always some odor when the body cavity of a bird is opened, even if it is just killed, but this odor is quite different from the pronounced smell which comes with decay.



PROPER METHOD OF CUTTING JUGULAR VEIN.

An unscrupulous dealer can not foist bad birds on the housewife who dresses the chickens herself and knows how to interpret what she sees and smells.

The skin of a chicken will tell the housewife whether the bird has been properly "dry" picked and "air chilled," or whether it has been "scalded" in order to remove the feathers.

The skin of a dry picked chicken is flexible, translucent, with the feather papillae plainly visible and short hairs which have to be removed by singeing.

If a chicken has been scalded the skin is hard, thick, close to the muscles underneath and almost free from these hairs.

The skin of a dry picked chicken which has been chilled in water has lost the powdery look which is characteristic, and is shiny, thicker than when air chilled, and it is scarcely possible to see the pink muscles underneath as one should be able to do.

A water chilled chicken is also a fraud to the buyer because it absorbs water, which is charged for at chicken prices.

Housewives should insist on a dry-picked chicken, because any wetting of a chicken, and especially scalding, lessens or destroys the delicate flavor of the meat.

A very large proportion of the unsightly poultry in our markets, aside from the rubbing and tearing of the skins, is caused by an incomplete removal of the blood.

This is evidenced by red dots which frequently occur where the feathers have been removed, especially over the thighs and wings; or by the small veins which are seen over the breast and in the angles of the wings, or larger veins, which mar the appearance of the neck.

Generally it is the neck which shows most plainly the presence of blood in the fowl, or that a wrong method has been used in cutting the blood vessels in an attempt to empty them.

The neck is the first part to discolor, becoming first red, then bluish red or purple, and finally green as aging progresses.

Often there are discolored areas on the sides of the neck close to the head which look like bruises.

These are commonly caused by the killer holding the neck of the bird when cutting the veins, and thereby preventing the blood from escaping.

Not only are the results of bad bleeding observed in certain parts of the body, but the clear, bright color of the flesh for which every poultry dresser tries is never at its best unless the blood has been completely drained out.

Incompletely bled chickens are very inferior in their keeping qualities.

The flesh loses its firmness sooner; its flavor is not as good; and in every way the product is inferior.

The following circulars treat at greater length on the subject of dressed poultry. These circulars are available for distribution by the Superintendent of Documents, Washington, D. C. The price is five cents each.

The Handling of Dressed Poultry a Thousand Miles from Market. Year Book Separate 591.

How to Kill and Bleed Market Poultry. Circular No. 61, Bureau of Chemistry.

Studies of Poultry from the Farm to the Consumer. Bureau of Chemistry Circular 64.

The Comparative Rate of Decomposition in Drawn and Undrawn Poultry. Bureau of Chemistry Circular No. 70.

It is the peculiarity of the American consumer to judge values by appearance more than by any other standard. This is the case particularly in the purchase of foodstuffs. It is an axiom of the orchardist that the appearance which fruit presents when offered for sale is the most important element in fixing the price which the consumer will pay. The same rule applies with many other articles of food. The final refinement of sugar to the last point of whiteness, to meet the demands of the American consumer, not only adds to the cost, but actually detracts from the sweetening value of the sugar. The brushed, scoured and polished rice which the American consumer demands has been robbed of much of its nutritive value. In China and Japan rice so treated is called "robbed," and is denied a place in the dietary of the armies of those countries. The ultra-white flour for which the American consumer pays the highest market price has been deprived of nearly all of the minerals which are essential to a perfect dietary. And so it goes down through a long and daily lengthening list. The eye continues to be the main test considered worth while.

LIFTING CATTLE EMBARGO.

Cattle may be shipped for immediate slaughter in all areas of the United States which have been under quarantine on account of the foot and mouth disease epidemic, the secretary of agriculture has ruled.

Quarantine as to shipments of cattle either into or out of specified areas was lifted from twenty-eight counties in Indiana, twelve counties in Kentucky and portions of five others, the entire state of Michigan except twenty-four counties, twenty-three counties in Ohio and portions of the two quarantined counties in New Hampshire.

Uniformity of Pure Food Laws

By T. B. Wagner

Note.—The following able address, delivered before the American Specialty Manufacturers at their annual meeting in November, has elicited so much comment and inquiry that it is herewith reproduced for the benefit of our readers, notwithstanding the fact that it appeared in an earlier issue of this journal.—Editor.

At all the meetings of food manufacturers which I have attended during recent years, one of the most important and most universally discussed subjects was the uniformity of food laws, that is to say, the desirability, if not necessity, of having the states so amend their individual food laws as to bring them into conformity with the Federal Food and Drugs Act and its amendments. Ever since the passage of the federal act in 1906 more stress was laid upon this subject and more energy was spent upon it, at least in so far as oratory is concerned, than on any other problem connected with the general subject of food laws, yet it cannot be said that any material progress has been made. It is true that a number of southern states have adopted, within recent years, food laws which are patterned after the federal act, but while this indicates progress in the right direction, it is offset somewhat by a rather strong opposition which has developed among a number of food commissioners who decry uniformity, claiming that their own laws are better than the federal act, and if anything, the latter should be amended so as to become practically a copy of their law. In fairness to these commissioners I would say that I do not believe they really understand what a burden they impose upon food manufacturers and consumers by enforcing not only their special laws already on the statute books, but by causing additional special laws to be enacted. Nor are the manufacturers, as a whole, alive to the situation. Immediatley after the passage of the federal law a large number of commissioners went on record as favoring the enactment of state laws patterned after the federal law, and because of this attitude Senator McCumber of North Dakota was prompted to say the following in the North American Review of April, 1907:

"The honest manufacturer has heretofore suffered great inconvenience because of the diverse state laws on the subject of labeling, etc. Not only did the laws of the states differ materially from each other, but the constructions placed on similar laws by food commissioners of the different states were inharmonious and antagonistic. Goods properly labeled to meet the requirements in one state would be improperly labeled for admission into another state. In the near future manufacturers will be free from the necessity of making labels in accordance with forty-five different kinds of laws, as they have been practically held to do in the past."

A careful perusal, however, of the resolutions adopted at the meetings of the Association of American Dairy, Food and Drug Officials fails to reveal any reference to a movement for uniform food laws. This situation reminds me of the much discussed "co-operation"—another "problem" under the food and drugs act. I fear there is quite a misapprehension on the part of food manufacturers as to what the object of this co-operation is. They take it, of course (at least I heard it so explained), that it means a co-operation between the food officials and food manufacturers for the ultimate benefit of the consumer. So far, however, it would seem that the sole object of this so-called "co-operation" is for the state and federal officials to get together and assist each other in going after the food manufacturers.

I said before that it is my impression that even the food manufacturers do not fully appreciate the consequences of the lack of uniform laws. These I want to point out to you, and after I have presented the situation as I see it I believe you will agree with me that special state laws are not only unwarranted, but they are an unnecessary burden upon the manufacturers and fail to benefit the consumer in any way whatsoever. My criticism of the special laws is not limited to any one class of food products, but I shall select for illustration a line used in practically every household in this country and consumed in very large quantities—table syrups, because I can speak to you more particularly about them, as it is a line with which I am especially familiar, having been engaged in the manufacture thereof for many years.

There is no question but that much sophistication has been practiced in days gone by in this very important article of food. Syrup made from granulated sugar was generally used for adulterating maple syrup, and corn syrup was used in no less degree in the adulteration of molasses and other syrups. The statute books of the different states contain, therefore, a large number of laws aimed at the suppression of these sophisticated syrups. This is very proper and surely not open to criticism. A perusal, however, of the notices of judgment, issued by the United States Department of Agriculture, furnishes overwhelming proof that the federal act is fully sufficient to cope with the situation and render impossible the putting out of mixtures of this class under misleading names. This being so, there is no need for any special syrup laws. You might say: Granted that they do no good, of what harm are these special laws to the manufacturer? Let me explain. To add a solution of granulated sugar to maple syrup and sell this mixture under the name of "Vermont Maple Syrup" is a gross form of misbranding and adulteration. The sale of a mixture of corn syrup and molasses or sorghum under the name of "Genuine New Orleans Molasses" or "Pure Country Sorghum" is a flagrant case of adulteration and misbranding and must not be tolerated. However, it is perfectly legitimate for a manufacturer to sell a mixture of granulated sugar syrup and maple syrup under the name of "Sugar and Maple Syrup," and likewise it is perfectly proper to sell a mixture of corn syrup and molasses or sorghum under the name of "Corn Syrup and Molasses" or "Corn Syrup and Sorghum," as the case may be. Furthermore, it is entirely within the federal law to sell a food product under its own distinctive or proprietary name without disclosing upon the label the actual nature or contents of the package, provided the article itself is wholesome and contains no substances injurious to health.

It would seem that there was little room for a controversy as to how these mixtures should be labeled. Unfortunately, however, most intense disputes have centered around these mixtures and I can illustrate the extent of these contentions by showing how these special laws affect the labeling and sale of these products. We find that the law of Michigan, for instance, makes it impossible for the manufacturer to sell his product under its own distinctive name; he is obliged to imprint, in addition to the name of the brand, the words "Corn Syrup" in type not less than three-eighths of an inch square Gothic letters. Then, this not being sufficient, he is compelled to state the ingredients and their percentages in type not less than one-fourth of an inch square Gothic letters. After the manufacturer has done this he finds that the product is not legally labeled under the federal food and drugs act, because that law prescribes that an article of food, being a mixture of two or more ingredients, may not be named after any one of its ingredients. It is wrong, therefore, and illegal under the federal food and drugs act to label a mixture of corn syrup and refiner's syrup "Corn Syrup," yet to make the product salable in the state of Michigan the manufacturer is compelled to label it in that manner and to thereby deliberately violate the federal law. It might be argued that if the product were labeled "Corn Syrup With Cane Flavor," as indicated in Food and Drug Inspection Decision No. 87, this would meet the requirements of Michigan. However, upon studying the corn syrup law of Michigan, Act No. 123, Public Acts, 1903, it will be found that the law especially provides that "such mixtures or syrups shall have no other designation or brand herein required that represents or is the name of any article which contains a saccharine substance." This makes it impossible to employ the qualifying phrase "With Cane Flavor." This lack of unformity led to peculiar conditions in the trade and for the purpose of illustration I shall recite our experience.

The manufacturer takes the trouble of using special labels on goods intended for the state of Michigan, and takes a chance of being prosecuted by the federal government for doing so; he cannot, however, prevent a jobber having his principal place of business, for instance, in Wisconsin or Illinois, from shipping into Michigan goods not having the special Michigan label, but being labeled in conformity with the federal food and drugs act—this is absolutely beyond the control of the manufacturer, and I am informed by the commissioner of that state the out-of-the-state jobbers continue these shipments regularly and in large quantities. The within-the-state jobber receives his goods direct from the manufacturer, and

of course they are labeled to meet the requirements of Michigan. This brings me to the final argument of this situation. Notwithstanding the fact that the manufacturer has gone to all this trouble, including the sending of notices to the jobbers in adjoining states that they must not ship goods into Michigan unless especially labeled, the consumer does not derive any benefit from the special law because when he makes his purchases at the retail stores he will receive, in many cases (particularly in small towns located near the state line), goods not labeled in conformity with the law of his state, which is supposed to provide for his better protection against fraud than the federal law.

These laws may, therefore, be justly looked upon as inoperative and non-enforceable, particularly in view of recent decisions by the United States supreme court, notable the Grady-McDermott cases, which may be found reported in 126 N. W. 888, 143 Wis. 18 and in 228, U. S. 115. Laws of this kind are not limited to Michigan, but are found in other states as well, for instance, in Nebraska and Wisconsin, but it is not necessary for me to dwell upon them, as it would be largely a repetition of what I said about Michigan.

I do want to say something, however, with reference to Virginia and Minnesota. It is plain that it is the desire of large corporations engaged in the manufacture of food products to meet not only the letter, but the spirit of the law, and to court the good will of the food officials. A trade-mark is a valuable asset and it is the duty of every corporation towards its stockholders to do everything within its power to increase the value of its trade-marks and to thereby strengthen the assets of the company. A manufacturer will, therefore, go a long way toward meeting not only the law, but also the wishes of food officials rather than incur their displeasure and possibly jeopardize the standing which his trade-marked product enjoys among the people. One of the most striking examples which I can quote was furnished by one of the southern states. The food law of that state is substantially identical with the federal law and some of our labels which are considered by other manufacturers models to pattern after were, much to our surprise, not found satisfactory by the commissioner. We sell in that state a mixture of corn syrup, molasses and sorghum under the name of "Mary Jane," and we state the composition of the product in a panel by itself in a conspicuous part of the label. This place happens not to be exactly in the center of the label, and this deficiency was the subject of an energetic protest on the part of the commissioner. He insisted that the statement as to the ingredients be placed squarely in the center of the label. It is difficult to figure out in what way this placing of the statement in the center is a benefit to the consumer. The product is not sold as molasses, or sorghum or sugar syrup, but simply as "Mary Jane," and without being required under the law to state the ingredients, we do so voluntarily in what we believe to be a plain and conspicuous manner. Such notions make it necessary for us to have four different sets of labels for the same product, where one label, legal under the federal act, would be entirely sufficient and would convey fully as much information to the consumer as any of the special labels.

The state of Minnesota has the severest laws of all with respect to sorghum mixtures. Our ordinary brands are labeled in bold type "Corn and Sorghum Syrup, Corn Syrup 80 Per Cent, Sorguhm 20 Per Cent"—a plain and truthful statement giving the consumer the most specific information. Under the law of Minnesota it must be labeled "Sorghum Syrup Substitute" (in 36 point bold faced Gothic capitals), although it does not pretend to be a substitute for any syrup in any sense. The "rulings" of the food department are less severe and under these it is permissible to sell the product as "Sorghum Flavored Syrup," provided this statement as well as the ingredients and their percentages are imprinted in type not smaller than 18 point bold faced Gothic capitals, likewise the name and address of the manufacturer.

It will be clear to you that these requirements make it impossible to put out an attractive label, and furthermore the label being so filled up with reading matter in large type, it really becomes difficult for the consumer to figure out what the product is. I shall illustrate this now by reproductions which I shall throw upon the screen from slides which I had especially prepared for you and which are exact facsimilies of the labels:

The first is the standard Karo label. It clearly sets forth the composition, viz., the highest grade of corn syrup and a selected quality of refiners' syrup. The name and address of the manufacturer is given in prominent type, likewise the net weight.

May I be pardoned for stating in this connection that immediately after the enactment of the net weight amendment to the federal act a series of weighings numbering close to 20,000, which were conducted by representatives of the Department of Agriculture and by ourselves, established the fact that fully 94 per cent of the cans of syrup put up under this brand were full and above full weight and only 6 per cent were found to be slightly below the indicated weight. I think this is a remarkable record for an article of food produced in enormous quantities and having the physical properties peculiar to syrups.

While the product is sold only under the name of "Karo," the consumer is not in ignorance as to the exact nature of the article, because the first statement on the label gives its composition. One would think that this label would be acceptable everywhere, but we find that it cannot be sold in Nebraska, for, under the accepted interpretation of the syrup clause of the Nebraska law, the percentages of the ingredients must be stated. This requires a special label.

The old Wisconsin law prescribed that syrups of this kind must be sold under the name of "Glucose Flavored With Refiners' Syrup," and that no other designation may appear upon the label. This law was contested by us and I am glad to say that the supreme court of the United States, upon a final review of the case, held that the syrup section of the Wisconsin food law was unreasonable and void. Subsequently, and at the request of the food commissioner, the legislature enacted a new law which presents the anomalous situation that while the product may be labeled "Corn Syrup," the word "Glucose" must appear in addition on another part of the label separated from all other reading matter. This law is now in litigation, but we meet its requirements in every respect, except that having in mind the decision of the United States supreme court, alluded to, we refuse to imprint the word "Glucose." Even so, however, a special label is required.

The fourth variety of Karo labels is that required by the state of Michigan. You will observe that the product is offered under the name of "Karo Corn Syrup," printed in three-eighths of an inch type—the ingredients and their percentages being given in one-quarter of an inch type, as required under the law. As pointed out to you before, this label is illegal under the federal food and drugs act, but it meets literally the requirements of the Michigan law. I fully realize the risky situation in which I find myself by making this admission, for I am giving a hint, as it were, of this illegal label to the authorities in Washington. However, I have wrestled so long with this situation that I am perfectly willing to let them have their turn.

What I said about the blue Karo labels applies also to the red Karo labels, which I shall now throw upon the screen.

Now as to little Mary Jane. The label clearly sets forth the fact that Mary Jane is prepared from corn syrup, molasses and pure country sorghum. Even this frank confession did not save her from the clutches of the law of one state, and poor Mary Jane was jailed and is now awaiting her day in court.

Mary Jane may wander all over this country without molestation, but she must beware of Virginia, Minnesota and Nebraska.

Virginia insists that her pedigree must be imprinted right in the center, whereas Nebraska and Minnesota are not satisfied in knowing what Mary Jane is prepared from, but they want to know exactly the percentages of ingredients which go to make up Mary Jane. Law abiding citizens that we are, we meet the demands of these various states by using special labels for each of them.

The companion to Mary Jane is our "Lassies," and the "Lassies," of course, fared the same fate as Mary Jane.

One of the oldest brands of sorghum mixtures is "Our Pride." It is an old fashioned label, but clearly sets forth that it is "Corn and Sorghum Syrup" and composed of 60 per cent of corn syrup and 40 per cent of sorghum. It is needless to state that it meets the requirements of the federal law. When readjusted to meet the requirements of Minnesota, it almost ceases to be "Our Pride," for who could be proud of such a mutilated label as this?

We now have before us a label representing the "Tennessee" brand of corn and sorghum syrup, also plainly setting forth the fact that it is composed of 80 per cent of corn syrup and 20 per cent of sorghum. By the time the requirements of the state of Minnesota have been met the label looks as though a cyclone had struck it.

"Aunt Sally's Corn and Sorghum Syrup" furnishes another striking illustration of the cyclonic effect of the Minnesota laws.

However, the fallacy of these special laws can best be illustrated by the next label which we are going to see on the screen.

A mixture of corn syrup and cane ("Refiners'") syrup may be sold in Michigan as "Corn Syrup" if this name is imprinted in type not less than three-eighths of an inch square Gothic letters and the ingredients and their percentages are stated in one-quarter of an inch type. If the mixture consists of corn syrup and molasses, however, the product must be labeled "Glucose Mixture," which name must be imprinted in type not smaller than one-half of an inch in height and, in addition thereto, the word "Glucose," together with the percentage in which it is present, must also be imprinted in one-half of an inch type. This label does not indicate anything as to the nature of the mixture, beyond the fact that it consists of 80 per cent of glucose. The name itself is misleading and I do not believe would be tolerated under the federal law. The term "Glucose Mixture" does not permit of any interpretation other than that of being a blend of different kinds of glucose and nothing else; no one in the world could imagine that it was a mixture of glucose and molasses. So here we have another instance where a manufacturer, in order to comply with the requirements of a state law, is compelled to violate the federal food and drugs act, not to mention the fact that two laws of a state upon practically one and the same subject are in conflict.

In this connection I would ask your permission to digress for a moment from the labeling of syrups and say a few words about the guarantee legend—another "problem" under the food and drug law. Preceding its enforcement, a commission was especially appointed for the purpose of drafting a number of regulations which were published for the guidance of food officials and manufacturers alike. Among these regulations was one pertaining to the guarantee, and various forms of guarantees were suggested by the commission representing the United States Department of Agriculture and adopted by the manufacturers. Subsequently the claim was set up that the consumer was being misled by those guarantee legends into believing that the government guaranteed the purity and wholesomeness of the food in question, and the Department of Agriculture proceeded, therefore, to notify the manufacturers that after a certain date the guarantee legend on labels would have to be discontinued. It may be taken for granted that the guarantee legend may have been abused by a certain class of food manufacturers, or more likely by manufacturers of drug preparations, but this does not seem to justify the abolition of the guarantee. Let us look at the guarantee as we have it before us on this label:

> "Guaranteed by Company to comply with the Food and Drugs Act, June 30, 1906. Registered under Serial Number"

I defy anyone to prove that this statement deceives the consumer, for it is simply a notice that the manufacturer guarantees to him that the product complies with the Food and Drugs Act and that the product has been registered under a certain serial number. As a matter of fact, I question the authority of the Department of Agriculture to enforce the removal of this statement, for what is stated there is a plain fact and nothing else; it is the truth. A compliance with this new ruling of the department places the manufacturer in an embarrassing situation towards the consumer, for the latter knows nothing of the rulings of the department, and he most naturally makes the pertinent inquiry whether the product was found not to comply with the pure food law and whether it had ceased being guaranteed. I am not going too far when stating that the obliteration of the guarantee legend prompted some consumers to discontinue the purchase of certain brands of food for no other reason than that they assumed that something was wrong with the product, otherwise the guarantee legend would still be on the label.

Returning to the question of special laws and how to improve the situation, I would say that the remedy lies, of course, in the legislatures, for they, and they only, have the power to enact laws and to repeal laws. The American Specialty Manufacturers' Association is a powerful and respected organization and it has at its command a very able legislative committee, assisted by counsel of large experience. This committee can render the association an invaluable service by bringing these discriminatory laws to the attention of the leading business men of the different states and by explaining to them the effects of the anactment of such laws. Emphasis should be laid upon the fact that these unfair special laws do not operate only against the manufacturer, but particularly against the jobber doing business in a state thus visited, for it is he who has to bear the brunt of it, as the out-of-the-state jobbers may seemingly disregard the state laws and ship articles of food into his state without further ado so long as they comply with the Federal Food and Drugs Act. These special laws are enacted supposedly for the benefit of the consumer, but would it not seem as though they had been enacted at times for the benefit of one class of trade against a rival class of trade? If these laws prove to be of no benefit to the consumer, as I believe I have shown, there is no excuse for having them remain on the statute books. It is therefore the plain duty of the legislature to repeal these discriminatory laws, and I do not know of any legislature that will not heed the wishes of an organized body of business men, such as is represented by this association. Unfortunately, the intentions of business men are often thwarted by their hesitancy to go before the legislatures, and this hesitancy is caused by an apprehension that they might be placed in a wrong light before the public. A business man shrinks from being looked upon as a "lobbyist" or a "legislative agent," but luckily the public is awakening to the fact that the business man is often driven to the necessity of protecting his business by fighting the enactment of unfair laws, and begins to understand that in undertaking this odious task he is rendering the public invaluable service.

In closing, permit me to say that I have come here without a grievance and without any ax which is especially my own, for what I have said about syrups may be repeated with even more emphasis about other articles of food. I have come before you not as a chemist nor as a lawyer—simply as one of the great brotherhood of manufacturers. I beg to thank you, Mr. President and gentlemen of the association, for the opportunity you have given me to discuss one of the great "Problems Under the Pure Food and Drug Law," to explain the nature and the workings of special laws which bring to naught all efforts at uniformity and to demonstrate the injustice they work alike upon the manufacturer, the trade and the consumer.

PROFITABLE YEAR FOR SWIFT & CO.

The report of Swift & Co. for the year ended September 26, 1914, shows net profits of $9,450,000, against $9,250,000 the previous year. The report states that, notwithstanding the serious shortage in the receipts of live stock in the early part of 1914, Swift & Co. have been able, by the development of other lines, to maintain their volume for the year at a total of more than 2,000,000 tons of meat and by-products, having a value of over $425,000,000. On this volume Swift & Co. earned 2⅕ cents on each dollar of sales. From these profits the company is paying its shareholders 7 per cent on their shares and are pulling away a satisfactory amount in the surplus account. In thus giving their investors an adequate return, the company has not imposed any appreciable burden on either the live stock raiser or the consumer.

The income account for the fiscal year compares as follows:

	1914.	1913.
Net profits	$ 9,450,000	$ 9,250,000
Dividends	5,250,000	5,250,000
Surplus	$ 4,200,000	$ 4,000,000
Previous surplus	33,000,000	29,000,000
Total surplus	$37,200,000	$33,000,000

President Louis F. Swift says: "I have just completed a trip to the Pacific coast and the western states, returning through the southern states; from observation, I believe this country, as a whole, is facing a year of prosperity. Certainly the farmers (and they are the backbone of prosperity) are realizing on the greatest crop the best prices ever known.

"There is, however, the exception of the cotton industry, which has had a great handicap; but this, I believe, is fast being adjusted, and will soon be overcome.

"Swift & Co. did what they could to relieve the situation by increasing as much as possible the use of cottonseed oil and other southern products, including bags, sheeting and covers for meat. Our purchases of cotton goods amounted to over 10,000,000 yards last year."

President Swift adds that the spread of the foot and mouth contagion is practically over, and that the federal and state governments are to be commended for the effectiveness with which they have handled this trouble, in many states dividing the loss occasioned through condemnations for slaughter—and it is generally understood that the other states will make appropriations to take care of the matter in a similar way so that the producer will be reimbursed for the meat value of the animal. He calls attention to this as another indication of the value of live stock as a collateral security, both to the banker and to the individual.

In the Wholesale Grocery Field

ACCORDING to Bradstreet's, the increase in the prices of commodities since the outbreak of the war is 4 per cent in the United States.

It has been a memorable year in the grain trade. The wheat crop has been the largest ever raised in the history of the country, amounting to 891,000,000 bushels and exceeding the next largest, that of 1913, by 127,000,000 bushels. Prices declined from around 90 cents a bushel to 76½ cents on July 14. Later in the same month the war broke out and prices jumped 16 cents in two days. There were some later reactions, but the upward movement again got under way and prices continued to advance with the retreat of the allies toward Paris. It culminated when May wheat sold at $1.32 on September 5. Then began the German retreat and prices dropped to $1.10½. There was an unsettled market for the next three months, but late in December an upward movement again set in owing to the continued heavy export buying and the realization that the American exportable surplus would be exhausted by April if the same rate of export kept up. May wheat rose to $1.31½ on December 28, at which point the advance was checked.

The sugar market experienced the sharpest flurry since 1911, the war forcing prices some 3 cents a pound higher under the stimulus of foreign buying, Great Britain being anxious, since its usual source of supply is Germany and Austria. Raw sugar in a few weeks touched 6.51 cents, but with the collapse of the scare speedily lost almost the entire gain to 3.51 cents. Refined sugar, in sympathy with raws and under the influence of a wild demand from the country, soared to 7.50 cents, only subsequently to react to 4.75 cents. The close was, however, better.

Conditions in the dried fruit and canned goods markets were normal during the first half of the year. Business was carried on along the usual lines, and while prices, based on crop conditions, were in some instances below the average, the general range of prices showed comparatively little variation from those of 1913 at the corresponding time. The outbreak of the European war early in August upset all calculations and for a time created an excited condition, especially on imported goods supplies, which it was feared would be entirely cut off. Prices rapidly advanced, and in many lines reached almost prohibitive figures, especially during the time when German cruisers were capturing and destroying the commerce of adversaries and risks were extremely high. But as time passed, and it was found that there was to be little interference with shipments by neutral vessels, or even those of some of the belligerents, confidence was regained and the orderly routine of business restored. Prices gradually dropped back, until at the end of the year, they were on a normal level, affected only by the conditions of supply and demand, such as have prevailed in other years.

In California prunes the probability of competition from France was removed early in the fall campaign by the war. Prior to that time it looked as if France would be able to again invade this market, as her packers at that time were offering to sell at laid down New York prices fully a cent a pound below the best that any of the Pacific coast shippers seemed able to do. But the war soon settled that and instead of importing French fruit this country has been called upon to furnish additional supplies for export. England has been the largest buyer, but Holland and Scandinavian markets have placed big orders here, which to a considerable extent have compensated for the shutting off of demand from Hamburg and other German markets which could not have got the goods through had they bought them. It is suspected, however, that not a little of the stock purchased ostensibly for neutral countries on the other side has found its way into Germany.

Nearly 40 per cent more butter was carried over from 1913 than for the previous year, and with largely increased receipts the market broke badly in January, and from that time until the opening of the new crop fluctuating values and unsatisfactory trading were the features of the situation. Conditions were also aggravated by considerable arrivals from Denmark, Russia, New Zealand, Australia and Argentina—close to 2,000,000 pounds during January, February, March and April. Prices fell so low here during that period that very heavy losses were sustained and nearly 10,000,000 pounds were carried over in forty-six warehouses in different parts of the country. Naturally a conservative feeling prevailed at the opening of the new season and this continued until the war broke out in Europe, which practically removed all thought of securing supplies from there. Prices at once turned upward, and each month thereafter the average was higher than the same month in 1913. The fall make of butter in the United States was somewhat below the previous year, and the few thousand tubs less received in New York rather more than offset the decreased consumptive demand, and the market ruled firm right up to the close. It was a very profitable season for the speculative operators who stored stock during the flush of the make.

A small storage reserve of eggs was carried into 1914 and this was exhausted during January and February at comparatively high prices. Early spring production and storage accumulations appeared about normal, but were somewhat less in May and June. The cost of spring accumulations was about even with 1913, and at their height the quantity of reserve was not excessive. The opening of war in Europe and the belief that importations would be impossible during our later season of deficiency led to active speculative trading in stored eggs in August and an unprecedented summer advance to 25 to 27 cents. Fresh eggs also ruled higher than usual in August and early September, but consumption was unduly curtailed, the output of storage reserves was relatively small and prices fell back in later September, ruling considerably lower than in 1913 up to December and, as to storage goods, to the close of the year. By November 1 the reserve had become largely in excess of previous years, but export movement to Great Britain, which had begun in October, assumed sufficient proportions to stimulate a more confident holding and some final recovery in prices, although the quantity to be carried over into 1915 is relatively liberal.

With the conclusion of hostilities in Europe, Californians may well look forward in anticipation of a largely increased volume of business from European markets in all lines of dried fruits, which is one of the chief industries on the Pacific coast, where some 250,000 tons or thereabouts are cured annually. Figures compiled by the Department of Agriculture show that approximately 75 per cent of the cured apricots and 50 per cent of the cured prunes produced within the state of California seek foreign markets, and have for several years past; hence with the conclusion of the war and the facilities afforded by the opening of the Panama Canal, thereby resulting in lower freight rates than ever, the markets of Europe will take a greater tonnage than heretofore. This can well be imagined when one realizes that the freight rates via the Panama Canal, thence direct to Germany, England, Italy, France, and practically all other foreign ports, are lower than the rail rates from the Pacific coast to Colorado, Nebraska, Kansas, Illinois, and practically all states of the union.

The east-bound shipments of dried fruit from California via Panama since July last have approximately some 28,000 tons. This tonnage in every likelihood would have been doubled had the shipments to Europe not been restricted by the war.

With the exception of prunes, the 1914 harvest of dried fruits was of large proportions, in fact in some instances greater than ever before, the output this year approximating:

About 20,000 tons of apricots.
About 6,000 tons of figs.
About 30,000 tons of peaches.
About 50,000 tons of prunes.
About 90,000 tons of raisins.

Not to mention such items are apples, pears, plums, silver prunes, and other varieties of fruit which are produced in lesser quantities.

The year just closed will long be remembered as one of nerve-wrecking results. The unfortunate war in Europe wiped out over night the value of apricots and prunes to such an extent that the losses sustained for sixty days thereafter were enormous, and the most unfortunate affair started just at the time the crops were about to be delivered. However, the past sixty days a large tonnage of both has been exported and the markets on prunes at present are close to prices prevailing prior to the war, with apricots fully 1 cent per pound higher than a month ago and every indication of ultimately reaching fully as high if not higher values than previously.

Mistaken Policy of Certain Jobbers

By a Salesmanager

IN measuring up the success or the failure of a given individual, we have a way of discounting, of setting aside as unworthy of serious consideration, the conditions and causes surrounding the struggle.

This habit is as baseless in sound logic as it is unjust and unfair to those concerned.

If a man succeeds, he is accounted a lucky dog.

If, on the other hand, he fails, the methods used by him for the attainment of success are attacked and criticised by the wise ones.

Perhaps it is human nature. Whether or not, it is a fact, nevertheless, that too many people are eager to overlook the contributing causes of failure.

I have in mind a policy indulged in by some very estimable and highly honorable grocery jobbers in the matter of "hiring and firing" salesmen.

There is perhaps no field of commercial endeavor which registers a greater pro rata number of try-outs and failures than will be found in the annals of the selling branch of the wholesale grocery business.

And this fact exists simply because the jobbers themselves are at fault. That is to say, their system or policy of employing salesmen is wrong and faulty.

John Jones is a bright, promising young fellow who has lately migrated from his little home town to Chicago.

He scouts about a while and finally is stung by an ambition to become a grocery salesman.

Straightway and forthwith he hies him to the applicants' chair beside the desk of the sales manager and almost as quickly is he enrolled as a salesman, to sell on commission with a drawing account of $15 or $20 per week.

A rosy, promising future has unveiled itself to the delighted eyes of our young man.

The sales manager has pointed out to him a number of prosperous looking fellows smoking good cigars and cracking jokes with friends and customers.

"The big man in the blue suit cleared $8,000 last year; this year he'll beat it by a thousand. The little man talking to him calls on the trade in his own car. He never makes less than $7,000 a year."

The young man from the small town gazes in mute admiration at these men, without giving a thought to the long years of persevering effort which were devoted to their struggle for success.

"Wonderful" he tells himself, and on his way home he thanks his stars that he followed his promptings and invaded this El Dorado of commerce.

He will win, he assures himself; surely he will win!

These are but the first moments of elated impulse succeeding high promise.

Soon the after-effect will follow, when the embryotic salesman will discover that full-blown success and the long and arduous struggle which precedes it are far indeed from being akin.

On the following day he will grip his samples and tackle cold reality.

He is given the entire city for territory—but not an atom of trade as a foundation upon which to build.

"Go forth," he is told, "and reap the coveted sheaves!"

The enthusiasm of some endures well on into the week, when it begins to wane and weaken.

Others fall down towards sunset of the first day.

Few, exceedingly few, persevere to successful attainment.

And this by reason of the fact that the start on a long and bumpy road has been made under the disadvantage of misconception and misunderstanding.

Again I want to say that the false view of the momentous undertaking is not created in the mind of the salesman by the slightest intention or willingness to deceive on the part of the jobber or the sales manager—but it *is* due to an amazing lack of studious thought and careful analysis of the very rudiments of the business.

I believe the failure of so many likely young fellows entering upon the career of grocery salesmen may very properly be traced to one or all of these causes:

First—The unreasonable anxiety of the jobber or his sales manager to see the new salesman make good in one bound. If this were possible, successful salesmen would not and could not make incomes of from three to eight thousand dollars per year, since selling goods would then be a much easier proposition and consequently deserving of a lower rate of compensation.

Second—The need of tutorship for young salesmen just starting out. Instead of being left to their own undeveloped resources, they should be taken in hand and coached until the rudiments of the art of salesmanship and the elements of the food business have been absorbed by them.

Third—The failure on the part of the employer to start the salesman on the right road by giving him, as a base for future operations, a few accounts for a beginning.

This would tend strongly to create confidence in the novice—and confidence is the greatest asset of the successful salesman.

SACCHARIN IN FOODS AND BEVERAGES.

The question is frequently asked us as to whether saccharin is harmful in food products or whether it serves any value in nourishing the body. In discussing this question in part the Connecticut Agricultural Experiment Station in their report for 1913 quoting the claims made, say:

"Guarantose is more wholesome, cleaner in taste, more uniform in effect, and much cheaper to use, than sugar. Guarantose is absolutely harmless. . . . 550 times as sweet as the best sugar."

"There certainly is no justification in the claim that a non-assimilable material like saccharin is more wholesome than a nutritious food such as sugar, except in the case of the diabetic, and this sweeping claim is entirely incorrect as referring to its general use of a sugar substitute. Moreover the claim that it "is absolutely harmless" is not supported by the facts. It is true that the Referee Board in its report made the guarded statement that 'saccharin in small quantities (0.3 gm. per day or less) added to the food is without deleterious or poisonous action and is not injurious to the health of normal adults, so far as it is ascertainable by available methods of study.' They further found, however, that 'saccharin in large quantities (over 0.3 gm. per day and especially above 1 gm. daily added to the food, if taken for considerable periods of time, especially after months, is liable to induce disturbances of digestion.' To call such material 'absolutely harmless' is quite unjustified."

It is not alone a question of whether or not the product is harmful but there is a further question as to whether the person who eats a food or beverage sweetened with saccharin is receiving the nourishment which he assumes he is getting and to which he is entitled.

"One pound of saccharin furnishes as much sweetness as 550 pounds of sugar," yet, the saccharin furnishes no nourishment nor does it furnish heat energy, while the 550 pounds of sugar have great food value and produce a great amount of heat energy in the body. In other words, one, from the sweetness of the product "sacccharin," might assume that he is receiving 550 pounds of sugar, whereas he is receiving nothing.

The manufacturer does not add saccharin because he believes it superior to sugar, but he does so in order that he may save money and so make a greater profit, deceiving the purchaser. One pound of saccharin would at most cost him not to exceed $3.00 or $3.50, while 550 pounds of sugar at 7 cents per pound would make a cost of $38.50; that would be a saving of at least $35.00 for the manufacturer. More than that, by the use of saccharin it is not necessary that he conduct as sanitary a place; it is not necessary that he sterilize his products as thoroughly; because the saccharin is of itself an antiseptic and prevents decay the same as other food preservatives. It is for these reasons and these alone that the manufacturer persists in endeavoring to use saccharin where sugar should be used and the public are deceived into believing that they are receiving food where there is none to be had.
—*North Dakota Food Dept. December Bulletin.*

Lenten Salt and Canned Fish Message

By David Horace Lane

THE harvest season of the salt fish business is now in full bloom for the wholesaler, and with the arrival of Ash Wednesday, on February 17th, the Lenten season will begin and the retail dealers will have their inning.

Due to some church rules, governing this period, a few extra millions will eat fish with a greater degree of regularity than heretofore, and this will result in an increased sale of all of the various items of fish food.

An early Lent usually means a good fish trade.

The weather being cold, and the hens a little tardy in laying their eggs, means a high price for eggs. These conditions help the fish business.

Few people realize that salt fish is one of the lowest priced commodities of food obtainable.

In fact, it is possible to prepare a good wholesome meal with a pound of salt codfish, the choicest grades of which can be bought from the retail merchant at fifteen to eighteen cents, and the poorer grade as low as ten cents per pound.

This with a few potatoes constitutes a good dinner for a family in average circumstances.

But what kind of a meal could be supplied with ten or twenty cents' worth of porterhouse steak, at present prices? But what about the mackerel, the king of fish? The finest "bloater mackerel" are being sold to the wholesale trade today at about eighteen dollars a barrel of two hundred pounds, an average of nine cents a pound.

The quality has never been better.

White in color, thick, fat and juicy, what a feast! yes, indeed, a luxury, if you please, from the view of food value; but in price never.

Of this greatest of fish foods, two full pounds of clear, eatable meat can be had for the poor man's table at a not greater cost than thirty cents, or less than the price of one pound of the choicer cuts of beef.

One reason why more fish is not eaten, is that the rank and file of the American people have yet to learn that it is within their reach in price, and is really an economical article of food. Another is that a large percentage of the American housewives do not know how to cook and prepare fish for their tables.

It appears to be as much a matter of education as of taste.

The producers of fish, as well as distributers, should work together to overcome this, and I would suggest that the proper methods of preparing fish foods be taught in all domestic science schools and also exploited at pure food shows in general.

It would be interesting and of great economic value to all concerned.

In the countries of Europe, fish is a common article of food. Why? Because it is economical and even the poorest cook understands its food value and preparation.

Many retail dealers who handle fish are unsuccessful in getting either volume in sales, or profit out of what they do sell.

The best results in selling fish of any kind are had by its proper display. How uninviting is the average salt fish barrel; but if the items of fish are displayed in a tempting way, the undecided customer will patronize the fish department more and more and, led by his curiosity and taste, become a regular buyer of fish.



DAVID HORACE LANE.

Some years ago in a little town in Colorado I found a merchant who was a jolly good fellow.

I was glad to meet him, but when I tried to sell him an invoice of fish he told me very seriously that he positively could not sell fish—that, in fact, he had a barrel of fish that he bought over a year ago.

Upon asking him to let me examine the package, to see what condition it was now in, he told one of the clerks in the store to light the lantern and take me to the barrel of fish.

We descended into the cellar, and after stumbling over boxes, barrels and cases we finally found the object of our search in the far away corner of the dark cellar.

It was literally buried under old boxes and barrels.

We dug them away, and finally got the barrel out in the daylight. On examination it proved that the first layer or two of this mackerel was rusty.

We removed this and took the rest of the contents of the barrel out and put them in a wooden wash tub and made a new brine and placarded them with this sign: "Fine Fancy Mackerel, two for 25c."

The merchant would not purchase any more fish.

I went on my way, but returned again about a week later, and upon entering the merchant's store found the tub had been removed. Upon inquiry I was informed that they had had a very brisk sale of mackerel and had sold them all, something like three-quarters of a barrel, I should judge.

This demonstrates the fact that fish will sell when they are placed where they can be seen, and in an inviting way.

The result was that I secured a nice fish order, and this merchant developed into one of the best patrons as well as friends that I had for some years afterwards.

My object in telling the above is to prove my point—that fish when properly displayed, no matter where, are bound to sell.

On the other hand, if they are stored away for safe-keeping in the cellar or in the woodshed, or in the barn, they won't sell.

Fish cannot sell themselves unless seen.

Now there are many items of fish that are produced in Europe which are in great favor in this country, and the importations are growing greater every year. This shows that the United States is becoming a better market for the varieties of fish food produced in Europe.

Why? Possibly because of our foreign population, when items such as Holland, Norwegian and Scotch herring are considered.

But the great increase in the sale of Norwegian sardines can be charged up to the fact that Americans are eating them almost universally.

They are dainty, palatable, and attractively put up, and really, when price is considered, a luxury.

But that seems to make no difference. The fact is, they are "all ready to eat," and have been extensively advertised. Hence the demand.

It is interesting to review the conditions existing at the opening of the present European war, and its effects on the fish business since.

During the hot summer months the fish business is always at its lowest ebb.

During last July the demand for fish foods produced in Europe was normal. But with the very first war developments the market became very firm, then excited, and by the middle of August buyers were taking everything offered —and at war prices.

Dealers with spot stocks sold out completely in some cases, and in fact for a while some of the more desirable items were not obtainable.

Business was being done with great speed and wonderful volume; but it did not last long, and by degrees conditions returned nearly to normal.

Prices came down again, relief of the situation was in sight, and with the exception of the importers, all hands "slowed down," and the scare was over.

Still the importers experienced many inconveniences and delays, and even yet the atmosphere is not clear, nor will it be until the war has ended.

This condition has played havoc with the French fisheries, and the result is that French goods are, and will continue to be, in light receipt.

In England, the herring industry has been disturbed, but not seriously crippled. Holland was affected materially; still to date there has been no shortage of Holland herring—due, perhaps, to the high prices that have been maintained.

However, it seems but a question of a short time before their stocks will be entirely cleared.

Strangely enough, the Norwegian fish products were affected, notwithstanding the country remained neutral. At present their markets are almost bare on items of mackerel, herring, stockfish and sardines.

The pack of their better grades of sardines are sold up entirely, and the stock of the cheaper qualities are fast becoming depleted.

It is safe to look for higher prices, and much smaller importations, than usual, not that the goods are not wanted here, but the receipts are below normal and the demand is much greater in Europe.

It is possible that England, France and Germany are heavier buyers of these goods than they would be if conditions were different.

At the best the outlook is not any too bright for the American importers of European fish foods.

As a matter of fact, Canada and the New England states are exporting more domestic fish than usual, with the exception of canned lobsters.

The canned salmon business has been unusually good, due to the war.

Nineteen-fourteen was full of uncertainties in the fish business, but ended happily and may be viewed as a satisfactory year, after all, but just what may be said of the prospects of the present year is a problem, for if the war continues throughout the year the herring, mackerel and sardine business is sure to suffer.

It seems to me that the producers along both coasts of the United States will benefit as a result.

When our consumers wake up to the fact that fish foods are more economical, beneficial and palatable, the volume consumed will be all that may be desired.

Fixing Legal Responsibility for Fires

By "Grocery Jobber"

I AM firmly of the opinion that if the assured were made legally responsible for damage to adoining property on account of fire originating within their premises, due to carelessness and neglect, the loss ratio in the United States would be reduced anywhere from one-third to one-half within twelve months, and as a result rates would come tumbling down in the same proportion.

The loss ratio in the United States as compared with European countries is appalling to say the least. For years our loss ratio has been approximately $250,000,000 annually or over $2.50 for every man, woman and child, and to this must be added a like amount for fire insurance operations, maintenance of salvage corps and innumerable fire departments, bringing the grand total up to $500,000,000 or $5.00 apiece for each and every one of us, against an average of less than 33c per capita in France, Germany, Switzerland, Italy, Austria and Denmark. In Italy the loss ratio per capita has been made as low as 12c, and in Germany it has never been over 49c, while in this country it has run as high as $2.72 per capita.

Our great law-making bodies can make all the laws they want to govern fire insurance companies, the rating bureaus and method of arriving at adequate rates, but not until the loss ratio has been materially reduced will there be any material reduction in fire insurance rates, for there are more companies going out of business on account of unprofitable underwriting than are being organized.

A step in the right direction has been the election of fire marshals in a great many different states and we believe that if every state in the Union will elect a competent fire marshal and provide sufficient funds for the work to be carried on in an intelligent and systematic manner that this enormous waste can be materially curtailed. A sufficient force of deputies should be maintained to inspect every risk in every state of the Union from three to five times annually for at least five years to come, and arrest every property owner who neglects to make the improvements recommended. A few arrests and heavy fines or a few days in jail would make them clean house. A lot of our best merchants in the United States today lean almost entirely on their insurance policies for protection, never giving a thought to fire prevention. I know some wholesale grocers who carry stocks of from $75,000 to $100,000 and upward and haven't a water pail or extinguisher in the warehouse, and if an inspector makes a few suggestions the first thing they say to him is, "How much will it reduce my rate?" They do not seem to care whether they burn out or not and have absolutely no regard for the safety of their neighbors.

I also believe the decision of the Appellate Division of the Supreme Court of New York, holding the assured in whose premises the fire started (due to their own wilful neglect) would have to pay the cost for fighting their fire, is a move in the right direction. Property owners who refuse to make the necessary improvements to keep from having fires, after notice has been given, should at least pay the cost of fighting them. The community certainly should not be called upon to pay for the carelessness of some pig-headed merchant.

If all the energy, oratory and newspaper space that has gone to waste in the last five years, talking about fire insurance rates had been devoted to fire protection, the loss ratio would have been anywhere from 20 to 40 per cent lower in the United States than it is today.

If the joint stock companies would refuse to write insurance for those who refused to comply with improvements recommended by their inspectors, and those who collect $1,000 for a $100 fire, the loss ratio would be materially reduced.

According to reports from insurance authorities, in three cases out of five losses are over-paid. Companies would rather pay unjust claims than to get into a lawsuit, and we do not blame them, for as a rule jury decisions are against the corporations, but we do blame the companies for re-insuring those who make unjust claims.

There are a great many different angles from which to look at fire insurance rates and losses, but the loss ratio in the European countries is sufficient proof that if every state in the Union would pass a law providing for a fire marshal to investigate crooked losses and fixing the responsibility for fires on the property owners in whose premises the fire originates that inside of one year our rates would be materially reduced.

Those familiar with the eastern mistletoe only have no idea of the great losses due to this parasite in the forests of the west, where it counts next to fire and insects in the amount of damage done.

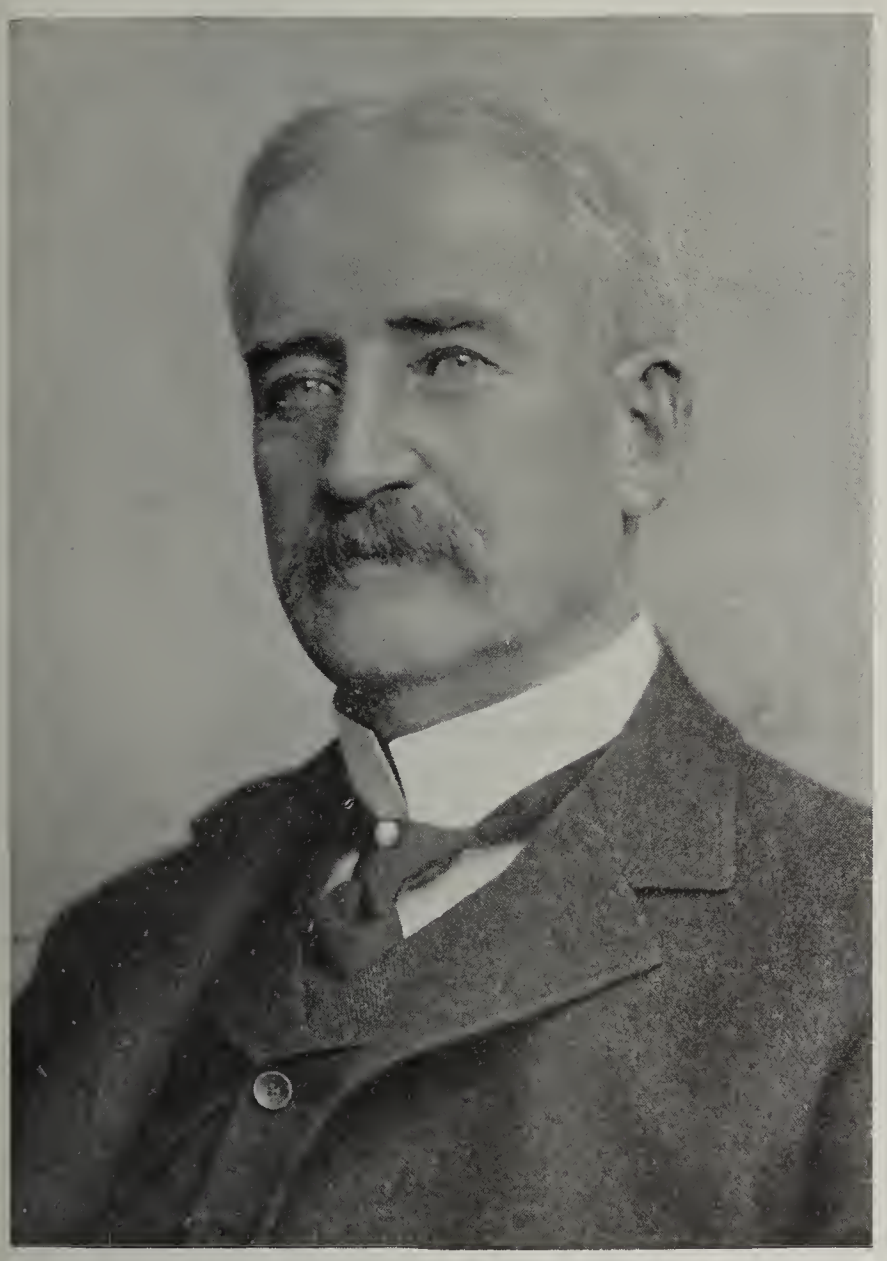
Death Summons A. A. Sprague

ON the night of Sunday, January 10, Albert Arnold Sprague, founder and senior member of the Chicago wholesale grocery firm of Sprague, Warner & Company, died suddenly of heart failure at his home, 2710 Prairie avenue.

The deceased had reached the ripe old age of 79.

The commercial life and career of this great pioneer merchant ran an even race, in successful growth and expansion, with the city which he had chosen for his life work.

From the start of his career, an humble venture in the retail grocery business on State street, the methods and policies of the future merchant prince made for that quality of success which is not blown away upon the first wind of adversity, but stands impregnable and endures through the ordeals of time.



THE LATE A. A. SPRAGUE.

A graduate of Yale, he chose the career of his liking, and, having made his choice, proceeded at once towards the goal of achievement.

In 1863, with Ezra Warner, he started the little State street grocery. Later, Otho Sprague, a brother, was taken into the firm.

From the beginning prosperity attended the young firm, until, in 1872, it removed to larger and more commodious quarters at Lake street and North Michigan avenue.

All promised well now for the growing business, when the big fire sweeping over the city made no exception of the Sprague, Warner store and stock, which were totally destroyed.

But another store sprang up at Michigan avenue and South Water street.

In 1876 the spread of the business necessitated another removal and the firm moved into quarters bigger than ever at Michigan avenue and Randolph street.

The firm had hard pushing for a time, the young partners each working from early morning until late at night. But the growth of the house never stopped. Sprague, Warner & Company, the present day "Sprague & Warner," have an annual business of about $14,000,000.

A. A. Sprague's personal estate, taking away all his gifts to charity, is estimated at more than $3,000,000. Otho Sprague Sprague left $1,000,000 to the Presbyterian hospital when he died—another million made out of the humble beginning in State street.

Besides his interests in Sprague, Warner & Company, Mr. Sprague was a director of the Chicago Telephone Company, the Edison Electric Light Company and of the Northern Trust Company, of which he was one of the organizers.

In the field of charity, in which he was active, Mr. Sprague was a director of the Relief and Aid Society and at one time was president of the organization. He was a trustee of the Presbyterian hospital and Rush Medical college, and a director of the Art Institute.

Among the clubs to which he belonged were the Commercial, the Chicago, the University and the Onwentsia, He was a charter member of the Commercial Club, and one time was its president.

Although he never let the active management of Sprague, Warner & Company slip from his hands, Mr. Sprague had been in the habit in recent years of spending considerable time in Pasadena, Cal., where he had built a magnificent home.

Mr. Sprague was a member of the Annandale Golf Club at Pasadena and held a membership also in the Country Club at Pittsfield, Mass., where he golfed while visiting his daughter, Mrs. Elizabeth Coolidge.

"In the old days, before the business had grown so large that the personal contact with all employes was an impossibility," said A. A. Sprague II, "my uncle was in the habit of following closely the affairs, the ambitions and the little workaday achievements of his aids.

"Almost every day he would hold a council in his office attended by all who worked for him. At the councils he would deal out homely advice, encouragement, chiding as was needed and the atmosphere of the office was more that of a family than a business house."

Besides being a patron of the arts—he not only was a director of the Art Institute, but had filled his home with a wonderful collection of costly paintings and objects of virtu —Mr. Sprague was a patron of science. He had devoted a great deal of his time lately to administering a fund for research work left by his brother, Otho, and had taken a deep personal interest in the experiments at Rush Medical college and the University of Chicago.

Mr. Sprague's charities were many, varied and unlisted—unlisted because it was his practice to give secretly, so that often not even the beneficiary knew whence came his succor.

With the passing of Mr. Sprague, the last of the three original members of the firm, the destinies of Sprague, Warner & Company are left entirely in the hands of the younger generation. Ezra Warner, the last of the old time partners, died last year.

The last official act of Mr. Sprague took place on the day before his death. He ordered into effect a pension plan for Sprague, Warner & Co. and selected three persons who have been in his employ more than thirty years to be the first beneficiaries.

More than two years ago a committee was appointed by the directors to work out a pension plan to embody Mr. Sprague's idea of no assessment on the employes. A fund was set aside on Jan. 1, 1914. The board of directors met Jan. 6. The pension plan was approved and Mr. Sprague picked the three persons who were the first to retire.

A. A. Sprague II. announced the plan of the pension recently. The fund was supplied by the corporation and was not provided for in the will of Mr. Sprague. Participation of the employes in the fund lies somewhat in the discretion of the management, but the general plan divides the employes into three classes.

Employes who have been with the firm from twenty to twenty-four years receive 50 per cent of the average salary for the five years preceding participation in the pension. Employes from twenty-five to twenty-nine years will receive 55 per cent, and those who have been connected with the firm for thirty years or more will receive 60 per cent.

Bills Now Pending in Congress and in Legislatures of Various States

CONGRESS.
SENATE BILLS.

SENATE BILL 1.

To establish a National Department of Health, and for other purposes.

Referred to Committee on Public Health and National Quarantine.

SENATE BILL 279.

To establish a Public Health service.

Referred to Committee on Public Health and National Quarantine.

SENATE BILL 1034.

Relating to commercial feeding stuffs.

Referred to Committee on Agriculture.

SENATE BILL 2269.

To fix standard barrel for fruits, vegetables and other dry commodities.

Referred to Committee on Standards, etc.

SENATE BILL 4249.

To amend the Food and Drug Act.

Referred to Committee on Manufactures.

SENATE BILL 4295.

To prevent the manufacture and sale of misbranded linseed oil, regulating traffic therein, establishing standards, etc.

SENATE BILL 4523.

To prevent monopolies and unlawful restraint of trade.

Referred to Committee on Judiciary.

SENATE BILL 4571.

Relating to products of child labor.

SENATE BILL 5195.

To prevent discrimination in prices and to provide for publicity of prices to dealers and to the public.

SENATE BILL 5762.

Relating to monopoly and restraint of trade.

Referred to Committee on Interstate Commerce.

To protect owners of trade-marks and similar property.

CONGRESS.
HOUSE BILLS.

HOUSE BILL 1683.

Relating to imitation or misbranded articles of commerce.

HOUSE BILL 1818.

To regulate interstate transportation of immature calves.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 1869.

Relating to refund of tax paid government on distilled spirits that are destroyed by fire.

Referred to Committee on Ways and Means.

HOUSE BILL 1969.

To impose a tax upon the production, sale and distribution of opium, morphine, coca leaves, cocaine, their salts, derivatives or preparations.

Referred to Committee on Ways and Means.

HOUSE BILL 1981.

To prevent obstructions and injurious deposits within the harbors and adjacent navigable waters of the city of Chicago, Ill., by dumping or otherwise.

HOUSE BILL 2875.

Relating to the issuance of permits or special tax stamps for sale of intoxicating liquors in communities where the state or local laws forbid the sale thereof.

Referred to Committee on Ways and Means.

HOUSE BILL 2954.

Relating to traffic in drugs—Mann Act—to regulate the transportation of habit-forming drugs in interstate and foreign commerce.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 2970.

To require nature of material and name of manufacturer on all articles of commerce.

HOUSE BILL 3987.

To extend franking privilege to literature published by boards of health of states and territories in the United States.

Referred to Committee on Post Offices and Post Roads.

HOUSE BILL 4233.

To prohibit rectifiers using pomace wine on which tax on alcohol in pomace wine has not been paid.

Referred to Committee on Ways and Means.

HOUSE BILL 4358.

To protect and regulate extracting of distilled spirits from empty barrels.

Referred to Committee on Ways and Means.

HOUSE BILL 4322.

Relating to common carriers, bills of lading, damages, etc.

Referred to Committee on Post Office and Post Roads.

HOUSE BILL 4385.

To increase tax on distilled spirits and fermented liquors.

Referred to Committee on Ways and Means.

HOUSE BILL 4582.

To levy and collect an internal revenue tax from manufacturers of tariff-protected articles who do not pay living wages and maintain certain labor conditions in their factories.

Referred to Committee on Ways and Means.

HOUSE BILL 4608.

To fix price on foodstuffs contrary to rules of competition shall be guilty of felony and providing for punishment.

Referred to Committee on Agriculture.

HOUSE BILL 4653.

To amend present National Food Law.

Referred to Committtee on Interstate and Foreign Commerce.

HOUSE BILL 4931.

To prevent false advertising in District of Columbia.

Referred to Committee on District of Columbia.

HOUSE BILL 4982.

Relating to wines (objectionable).

Referred to Committee on Ways and Means.

HOUSE BILL 5149.

To amend Food and Drug Act.

Referred to Committtee on Interstate and Foreign Commerce.

HOUSE BILL 5695.

Relating to cold storage.

HOUSE BILL 6204.

Relating to public health service.

Referred to Committtee on Interstate and Foreign Commerce.

HOUSE BILL 8422.

Relating to the employment of counsel and others who for compensation attempt to secure or defeat legislation before Congress.

Referred to Committee on Judiciary.

HOUSE BILL 8828.

Relating to pollution of navigable streams and waterways of the United States.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 8858.

To prohibit the pollution of navigable waters or their tributaries and in the interest of public health.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 9113.

Relating to poisonous and non-poisonous tablets, lozenges and troches.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 9266.

Relating to cold storage.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 9300.

To prohibit and prevent unfair competition.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 9301.

To protect commerce against monopolies.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 9373.

Oleomargarine.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 9418.

Requires name of manufacturer, etc., on labels.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 9530.

Relating to cold storage.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 9832.

To require formula, date of packing, etc.

HOUSE BILL 9987.

To prohibit shipment or transportation of certain food products. To define and prohibit transportation and sale of adulterated or misbranded food products.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 10145.

To prohibit any office of the United States to collect internal revenue tax or grant a license to any person to engage in the manufacture or sale of spirituous or malt liquors in any state, county or city in which manufacture or sale is prohibited by any state or city law.

Referred to Committee on Ways and Means.

HOUSE BILL 10944.

To prohibit false and misleading advertising.

Referred to Committee on Post Office and Post Roads.

HOUSE BILL 11016.

To prohibit fraud upon the public by making or disseminating false statements or assertions concerning any merchandise.

Referred to Committee on Judiciary.

HOUSE BILL 11024.

To require dating formulas, etc.

HOUSE BILL 11757.

Relating to restraint of trade.

Referred to Committee on Judiciary.

HOUSE BILL 11817.

To establish an experiment station in Grady County, Ga., to standardize the grades of table syrup made from sugar cane, and to study by-products of sugar cane.

HOUSE BILL 12123.

To prescribe the conditions under which corporations may engage in interstate commerce.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 12236.

Relating to restraint of trade. An act to protect trade and commerce against unlawful restraint and monopolies.

Referred to Committee on Industry.

HOUSE BILL 12303.

To amend existing internal revenue laws with respect to recovering tax paid spirits from dregs of vanilla beans, etc.

Referred to Committee on Ways and Means.

HOUSE BILL 13305.

To prevent discrimination in prices.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 13492.

To prevent the manufacture, sale, etc., of misbranded articles.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 13723.

Relating to the redemption, shipment, purchase or exchange of coupons, prize tickets, tags, bands or other articles given with manufactured tobacco, cigars, cigarettes or snuff, and forbidding the packing of things into packages of tobacco, cigars, etc.

Referred to Committee on Ways and Means.

HOUSE BILL 14493.

Relating to the securing of uniform grading of grain, etc.

HOUSE BILL 14547.

To prevent using the mail and common carriers for transporting advertisements, etc., regarding false and fraudulent cures, remedies, etc.

HOUSE BILL 14802.

To amend Section 3246 of Internal Revenue Laws.

HOUSE BILL 15403.

Relating to trade-marks.

Referred to Committee on Patents.

HOUSE BILL 15695.

To amend present net weight provision of National Food Law, to exempt cheese less than 5 lbs.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 16024.

To prohibit the sale or shipment of baking powder containing albumen.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 16513.

Relating to net weights on drugs.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 17542.

To prohibit the use of albumen in baking powder.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 19438.

To repeal the war tax.

Referred to Committee on Ways and Means.

HOUSE BILL 20343.

Relating to distilling of brandy from fruits.

Referred to Committee on Ways and Means.

HOUSE BILL 20349.

To amend act October 22, 1914—"War Tax"—relating to validity of documents unstamped.

HOUSE BILL 20525.

To establish a standard of weight for various commodities.

Referred to Committee on Coinage, Weights and Measures.

HOUSE BILL 20526.

To establish the metric system as standard weights and measures.

Referred to Committee on Coinage, Weights and Measures.

HOUSE BILL 20529.

Relating to cheating and swindling.

Referred to Committee on Interstate and Foreign Commerce.

HOUSE BILL 20557.

To amend an Act of Congress, the Internal Revenue and other purposes, known as the War Tax Bill.

Referred to Committee on Ways and Means.

HOUSE BILL 20605.

Relating to Oleomargarine.

Referred to Committee on Agriculture.

HOUSE BILL 20816.

Relating to macaroni, spaghetti, vermicelli, noodles, etc., containing artificial color.

Referred to Committee on Interstate and Foreign Commerce.

STATES.

California.

SENATE BILL 61.

Relating to dairy products, particularly pasteurized milk and cream.

Referred to Committee on Agriculture.

SENATE BILL 145.

To amend the poison laws of the state of California.

SENATE BILL 218.

To amend the present net weight law of the state of California.

SENATE BILL 220.

Relating to advertisements.

Referred to Committee on Judiciary.

HOUSE BILL 47.

To amend sanitary law of California relating to food products shipment.

Referred to Committee on Public Health and Quarantine.

HOUSE BILL 238.

Relating to preparation and sale of pasteurized milk.

Referred to Committee on Public Health and Quarantine.

HOUSE BILL 222.

Relating to advertisements.

HOUSE BILL 240.

To amend the net weight law of the state of California.

Referred to Committee on Judiciary.

HOUSE BILL 271.

Relating to live stock and dairy matters, etc.

Referred to Committee on Live Stock and Dairy.

Colorado.

SENATE BILL 4.

Relating to the sale of merchandise and stocks of goods in bulk.

SENATE BILL 15.

Relating to advertisements.

Indiana.

HOUSE BILL 99.

Relating to medical tablets containing poisonous substances.
Referred to Committee on State Medicine and Health.

Kansas.

SENATE BILL 63.

Requiring manufacturers to state name of city and state in which goods are manufactured on all foods and merchandise.

SENATE BILL 159.

Relating to advertising.

SENATE BILL 229.

Relating to advertising.

HOUSE BILL 306.

Relating to the sale of medicine.

HOUSE BILL 313.

Relating to advertising.

HOUSE BILL 352.

Relating to advertising.

HOUSE BILL 388.

Relating to the labeling of certain food products.

HOUSE BILL 389.

To amend certain sections of the Food Law of the state of Kansas.

HOUSE BILL 400.

Relating to the use of certain measuring devices.

Maine.

HOUSE BILL 2.

Relating to hours of employment of women and employes.
Referred to Committee on Reference.

Massachusetts.

SENATE BILL 78.

Relating to dairy products, particularly to the sale of milk and cream.
Referred to Committee on Public Health.

HOUSE BILL 145.

Relating to the sale and distribution of poisonous drugs.

HOUSE BILL 309.

To amend the present law of Massachusetts relating to advertisements.
Referred to Joint Judiciary Committee.

HOUSE BILL 746.

Relating to the sale of fruit syrups and flavors.

HOUSE BILL 890.

To prohibit the use of excessive amounts of glucose in foods and beverages.

Minnesota.

SENATE BILL 26.

A prohibition bill.
Referred to the Committee on Temperance.

HOUSE BILL 1.

Relating to the sale of narcotics.
Referred to Committee on Public Health and Pure Food.

HOUSE BILL 14.

Relating to cold storage.
Referred to Committee on Public Health.

Missouri.

HOUSE BILL 5.

Relating to stock food.

HOUSE BILL 88.

Relating to medical stock foods and remedies.

HOUSE BILL 144.

Relating to weights and measures.

HOUSE BILL 232.

Relating to advertisements.

Nebraska.

SENATE BILL 7.

Relating to habit-forming drugs and preparations containing them.
Referred to Committee on Judiciary.

New Hampshire.

HOUSE BILL 99.

To prohibit food manufacturers from employing persons infected with communicable diseases.

New Jersey.

SENATE BILL 4.

To amend present food law of the state of New Jersey.
Referred to Committee on Judiciary.

HOUSE BILL 91.

To require statement of net weight on food package.

HOUSE BILL 6.

To amend the present food law of the state of New Jersey
Referred to Committee on Judiciary.

New Mexico.

SENATE BILL 241.

To prohibit the distribution of samples.

New York.

SENATE BILL 37.

To amend the narcotic law of the state of New York.

HOUSE BILL 33.

To amend the narcotic law of the state of New York.
Referred to Committee on Public Health.

HOUSE BILL 70.

To amend Section 245.

HOUSE BILL 86.

To amend net weight law of the state of New York.
Referred to Committee on General Laws.

Oklahoma.

SENATE BILL 176.

To amend the pharmacy law of Oklahoma.

HOUSE BILL 96.

Relating to the sale of drugs, medicines and lotions for internal use.

HOUSE BILL 213.

Relating to advertisements.

HOUSE BILL 281.

Relating to advertisements.

HOUSE BILL 291.

Relating to advertisements.
Referred to Committee on Criminal Jurisprudence.

Oregon.

SENATE BILL 22.

Relating to exemption of canning and preserving industry from operation of certain state laws.

HOUSE BILL 49.

Relating to use of eggs shipped or imported into the state of Oregon.

Pennsylvania.

HOUSE BILL 22.

Relating to an amendment of an act defining food, and the selling of adulterated, misbranded or deleterious foods, and prescribing certain duties of commissioner.

South Carolina.

HOUSE BILL 54.

To prevent false advertisement.
Referred to committee on Judiciary.

South Dakota.

SENATE BILL 23.

Relating to narcotics.

Tennessee.

HOUSE BILL 50.

To prohibit sale of any compound containing more than ½ of 1 per cent of alcohol within four miles of any school.

HOUSE BILL 132.

Relating to cold storage.

HOUSE BILL 240.

Relating to soft drinks.

Texas.

HOUSE BILL 32.

Relating to advertisements.

HOUSE BILL 86.

Relating to advertisements.

HOUSE BILL 170.

To amend the narcotic laws of the state of Texas.

Utah.

SENATE BILL 46.

Relating to weights and measures and labeling of net contents.

HOUSE BILL 22.

Relating to weights and measures and labeling of net contents.

Vermont.

HOUSE BILL 86.

To regulate the sale of opium and other narcotic drugs.
Referred to Committee on Public Health.

HOUSE BILL 89.

Relating to creamery associations.
Referred to Committee on Internal Affairs.

Virginia.

HOUSE BILL.

To regulate the manufacture of soft drinks.

Wyoming.

HOUSE BILL 65.

Relating to weights and measures.
Referred to Committee No. 29.

HOUSE BILL 71.

To amend Food and Drug Act of the state of Wyoming.
Referred to Committee No. 2.

HOUSE BILL 72.

To amend Section 9 of Food and Drugs Act of the state of Wyoming.
Referred to Committee No. 2.

POISONOUS FLY PAPER.

There is a surprisingly large number of cases of poisoning of children from one to six years old from the use of arsenical fly poisons. Formerly blotting paper soaked with arsenic was much used. A little piece of this was put in an open saucer with some water and a little sugar. More recently shallow boxes of tin with a wick through the top have come into use, but on account of the habit of children of putting everything to their lips these seem to be as dangerous as the open saucer of poisoned water. In South Africa the authorities have forbidden the sale, except by licensed chemists, of certain arsenical fly destroyers, particularly the tin boxes which have a wick or wicks through which the poison is drawn. The fact that sugar is added to draw the flies makes these boxes especially dangerous to young children.

From the first of July to October 15 the press of a few states reported forty-five cases of poisoning of children from the use of fly poisons, nine resulting fatally within a few hours. In a number of cases the child at the time the report was made was still very sick. In other cases the child was reported as having fully recovered. The reports cover only a few states, so are incomplete. Some cases of poisoning from the use of fly poisons are doubtless never reported, for it is difficult, perhaps impossible, for even an experienced physician to distinguish a case of arsenical poisoning from cholera infantum, the symptoms being so similar. How many children have been poisoned from these fly poisons and the deaths ascribed to cholera infantum can never be known. The cases reported are all children from slightly less than a year old to six or seven years old. In many cases these children are not old enough to tell what they have taken if questioned about their illness, and unless seen taking the poison the chances are that the cause of the child's illness will never be known and it will be thought the child had cholera infantum. The danger is especially great to the children of the foreign-born, for as is well known many of the foreigners are slow to call medical aid in case of children's ailments. In country districts, where it often takes several hours to get a physician, it is especially dangerous to use fly poisons.

CONSERVATION OF EGGS.

A plea for fair play under the title, "Conservation of Eggs," has just been issued under the authorship of Thomas E. Lannen and Francis O'Shaughnessy, Chicago attorneys. The preface of the booklet says:

"How a new industry whose mission it is to reclaim from destruction a large percentage of eggs which have been condemned behind their opaque walls by a deficient method of inspection has been persecuted and harassed by representatives of the government and state."

The writers make a good defense of their side of the case in concise and well-written language.

All those interested in the egg controversy, or, for that matter, in any branch of the food industry, will benefit by reading it. The booklet may be had on request. Address Thomas E. Lannen, Lannen & Hickey, 1238 First National Bank Bldg., Chicago.

ARMOUR & CO.'S FINANCIAL STATEMENT.

The following statement, remarkable by reason of the splendid increase in the business of the concern for 1914 over that of preceding fiscal years, has been issued by Armour & Company, the well-known packers:

To the Stockholders:

I submit herewith statement showing the Income and Expenditures of Armour and Company for the fiscal year ending October 31, 1914, also statement of Assets and Liabilities as of October 31, 1914.

INCOME AND EXPENDITURES

Income

Net Profits on Manufacture and Sales after deducting charges for Repairs and Depreciation	$11,148,654.03
Net Earnings in Allied Companies	2,455,046.33
Net Miscellaneous Earnings and Storage	103,930.85
	$13,707,631.21

Expenditures

Interest on Bonds		$ 1,346,301.32
Interest on Borrowed Money		2,213,065.99
Administrative Expense		1,578,360.70
Taxes, Insurance, etc.		1,059,995.70
NET EARNINGS	$7,639,907.50	
Less Contribution to Pension Fund	130,000.00	7,509,907.50
		$13,707,631.21

A Dividend of 10 per cent was paid January 15, 1914, out of 1913 Earnings.

ASSETS AND LIABILITIES

Assets

Capital Assets—		
Lands, Buildings, Plants, Machinery, etc.	$49,916,729.31	
Refrigerator and Other Cars	10,872,298.00	
Investments in Allied Companies	20,344,639.81	
TOTAL CAPITAL ASSETS.		$ 81,133,667.12
Current Assets—		
Inventories of Product, Material and Supplies	$44,672,447.80	
Miscellaneous Marketable Investments	9,830,640.20	
Bills Receivable	5,745,333.54	
Accounts Receivable	37,770,199.13	
Cash on Hand and in Banks	7,085,581.36	
TOTAL CURRENT ASSETS		105,104,202.03
		$186,237,869.15

Liabilities

Current Liabilities—		
Bills Payable	$40,913,600.00	
Accounts Payable	5,023,412.94	
TOTAL CURRENT LIABILITIES		$45,937,012.94
Reserve—		
For Bond Interest		567,739.48
Capital Liabilities—		
Bonds		30,000,000.00
Capital Stock	$20,000,000.00	
Surplus	89,733,116.73	
NET CAPITAL INVESTMENT		$109,733,116.73
		$186,237,869.15

A Dividend of 10 per cent has been declared, payable January 15, 1915.

J. Ogden Armour,
President.

ADDITIONAL LINE DESIRED.

Chicago sales manager and jobbing salesman with established office, representing concerns of national reputation, desires additional line as Chicago agent. Up to date and responsible manufacturers and jobbers of well-advertised staples. Best of references given and expected. Sales Manager, Room 1402 Consumers' Building, Chicago, Ill.

United States Department of Agriculture.

BUREAU OF CHEMISTRY.
C. L. ALSBERG, CHIEF.
SERVICE AND REGULATORY ANNOUNCEMENTS.

IT HAS come to the attention of the bureau that grain with an excessive content of ergot is often made into flour and other cereal products. This ergot, produced by a fungus growing through, decomposing, and developing in the place of the kernel (caryopsis) of the grain, is well known to be a poisonous substance and the use of any grain product containing an appreciable amount of ergot is dangerous to health. As a result of an investigation on this subject the bureau will consider as adulterated under the Food and Drugs Act any flour or other manufactured cereal food product which contains more than one-tenth of 1 per cent of ergot.

SWEET ALMONDS CONTAINING BITTER ALMONDS.

After careful consideration of all available information the bureau has reached the conclusion that importations of sweet almonds shall not be permitted entry when they contain more than 5 per cent of bitter almonds, where there is a possibility of the almonds being used as such for edible purposes in the raw state.

SHRIMP PRESERVED WITH BORAX ADULTERATED.

The bureau has recently recommended the seizure of a number of shipments of shrimp and prawn in kegs on the ground that they contain boric acid or borax. The addition of these preservatives is regarded as an adulteration within the meaning of the Food and Drugs Act. This notice is issued as a warning to packers against the use of such preservatives in the preparation of these products.

DEFINITION OF "IMMATURE" APPLIED TO ORANGES.

The Bureau of Chemistry has received repeated requests to define the terms "immature" and "maturity" as used in Food Inspection Decision 133, relating to the coloring of green citrus fruits. Such a definition seems desirable, in view of the uncertainty now existing regarding the scope of this decision.

As a result of the investigations carried out during the season of 1913 and 1914 the Bureau of Chemistry considers California oranges to be immature if the juice does not contain soluble solids equal to, or in excess of, 8 parts to every part of acid contained in the juice, the acidity of the juice to be calculated as citric acid without water of crystallization. Owing to the fact that opportunity has been given to study the composition of California oranges during one season only, the ratio set at this time is lower than that which is believed to be the minimum for properly matured fruit. It may, therefore, be expected that the requirements will be made more strict after data from several crops are available.

STATEMENT OF NET WEIGHT ON CANS.

In the opinion of the bureau the ruling published in Service and Regulatory Announcements, August, 1914 (S. R. A., Chem. 8), letter No. 77, with reference to olives in brine, is applicable also to the method of declaring the quantity of contents on the labels of olives in cans.

SHIPMENTS IN TANK CARS.

Inquiry has been made regarding the application of the "net weight" amendment to shipments in tank cars.

In the opinion of the bureau shipments of food products in tank cars are not in package form within the meaning of the amendment of March 3, 1913, to the Food and Drugs Act.

USE OF WORD "REGISTERED."

The bureau is of the opinion that no exception should be taken under the Food and Drugs Act of June 30, 1906, as amended March 3, 1913, to the use of the word "registered" when blown in bottles in accordance with legitimate existing trade customs and various state laws.

It should be understood that the opinions expressed in the letters from which these extracts are taken are offered in an advisory capacity, as representing the attitude of the bureau in the light of its present knowledge and of the facts presented by the correspondents. In order to avoid the publication of unnecessary matter, the letter form has been dispensed with and those portions of the correspondence which do not bear on the subject in question have been omitted.

NOTICE OF HEARING.

A hearing will be held on February 6, 1915, in the office of the chief, at the Bureau of Chemistry, 216 Thirteenth street S. W., Washington, D. C., at 10 o'clock a. m., in order to obtain information as to the proper marking of quantity of contents upon the following foods when in package form:

Pickles in brine, vinegar, or sweetened vinegar; olives in brine; mushrooms in brine; sauerkraut in brine; and cherries in brine.

All persons interested are respectfully requested to be present and present any evidence which they may desire upon these subjects. Persons interested but unable to attend are invited to submit their views in writing on or before the date set.

Inquiry has been made whether the interstate shipment of No. 3 eggs, or blood rings, is prohibited if they are marked as blood rings.

Blood rings would be regarded as a filthy or decomposed animal substance within the meaning of the Food and Drugs Act, and their shipment in interstate commerce would, therefore, be prohibited, except under the conditions stated in opinion No. 19, which will be found in Service and Regulatory Announcements for July, 1914 (S. R. A., Chem. 7), page 525.

It is believed that the term "mackerel" should be applied only to fish belonging to the family *Scombridae*.

The bureau is informed that the so-called "attu mackerel" is not included in this family, but belongs to the family of greenlings (*Hexagrammidae*). It is the opinion of the bureau that no form of the term "mackerel" should be applied to such fish. There is believed to be no objection to the use of any of the following terms: "Attu-fish," "atku-fish," "attu-greenling," "atka-greenling," or "greenling."

HEAVY PENALTIES ASSESSED.

Conspiracy on the part of two or more people to violate the Food and Drugs Act and other Federal statutes has recently brought heavy fines, coupled with loss of citizenship, to certain dealers. In a certain case, the department has lately co-operated with another Federal department in bringing a criminal action and in helping to secure the conviction of a prominent coffee merchant and a shipping agent for conspiracy to violate the Food and Drugs Act involving the shipment of coffee in interstate commerce from New York to the West. In these cases the two defendants were each fined $3,000 and by reason of their conviction of a felony lost their citizenship under the provisions of a New York statute.

In another action in co-operation with the customs service, the department was of assistance in the proceedings that resulted in the imposition of a fine of $5,000 in the Massachusetts Federal Court on one defendant engaged in tampering with revenue import stamps and selling domestic liquors as imported. A second defendant is now awaiting sentence. In two other jurisdictions, the department assisted in procuring the indictment for conspiracy to violate the Food and Drugs Act of a number of egg handlers who have been illegally shipping spoiled eggs in interstate commerce for food purposes.

In a number of other cases, especially concerning drug matters and the prevention of the sale of worthless so-called curative devices, the department has co-operated with the post office authorities in bringing actions and securing convictions for violations of the postal laws involving misuse of the mails.

PACKERS STOP SHIPMENTS ABROAD.

Shipment of all food supplies handled by Chicago packers to Europe has ceased completely in the last eight weeks because of the seizure of meat cargoes by Great Britain. This statement was made in Chicago recently by Alfred Urion, attorney for the packers, who said protests had been made to the state department previous to the presentation of the case to the British government.

"When the first seizure was made six weeks ago or thereabouts we thought that it might be an error which could be easily adjusted, but the continuance of this practice proved that we were in error, and we have been pressing the state department for assistance," said Mr. Urion.

"Meanwhile our commerce with Europe has been driven from the seas and no revival seems probable until satisfactory assurances are received from London. We have no intimation as to what reply will be made to the representations of the state department. I expect to return to Washington in connection with the negotiations."

Recent Laws and Rulings

THE case of United States v. Lewis and others (United States Supreme) presents a question of meat inspection and the breaking of government meat seals. The defendants were indicted under the Meat Inspection Law for having knowingly and wrongfully altered, defaced, broke, and destroyed a certain government seal then being upon a certain railroad freight car containing meat and meat products then under government supervision for inspection and offered for transportation in interstate commerce, the seal having been affixed to the car in accordance with the regulations of the Secretary of Agriculture.

The district court construed the prohibition as relating alone to those engaged in the business of preparing meats for transportation, and the carrying or assisting in the carrying of such meats in interstate transportation. The Supreme Court held that the limitation placed upon the statute by the district court was improper, the plain object of the law being to safeguard food products against alteration or substitution a d thus render effective the process of inspection; an object that is interfered with if the tags or other identification devices are destroyed, whether they be destroyed by those engaged in the business or by others.

(United States v. Lewis; 35 Sup. Ct. Rep. 44.)

THE STAUF DRY MILK PATENT.

(Federal.) A new and perhaps interesting invention is the Stauf Dry Milk Patent. As Mr. Stauf, the originator, explains it, the dry milk invention is "a new and useful improvement in the method to obtain the solid constituents contained in milk, in the form of dry powder." The process in substance is to eject milk through very fine spray nozzles upwardly and laterally into a chamber (and the milk may be made quite warm before being sprayed, but must not be cooked in the slightest degree then or thereafter while undergoing the process) having and maintaining a predetermined temperature, "because if the proper temperature should be exceeded the dried powder might readily be decomposed." The heat must be such, and kept under such control, that the milk will not be scalded or cooked in the slightest degree, and that this temperature is easily determined is well known.

At the bottom of this chamber into which the milk is ejected in this fine spray is a beating device, and its draught may be regulated by the admission of more or less air as desired. Hot air raised, but this rising of the heated air into which the milk is sprayed or thrown is made more acute or forcible by means of a pipe which supplies air under pressure to the spray nozzles carrying and ejecting the milk. It follows that the milk in the form of fine spray comes in contact and mixes with the rising heated air and is carried upwardly, and if the contact is long enough and the heat sufficient it will continue to rise and spread, if facilities for its spread be provided, and the provision is made for the escape of the air at the top. At the top of this chamber or tower is another chamber of much greater lateral dimensions, and by suitable means this current of hot air is divided or diverted outwardly away from the mouth of the first chamber mentioned, and over a pit or pits which receives the dried milk or solids of the milk as it falls. The moisture passes out of this chamber into the outside world through a sort of web, such as cheese cloth or the like, which retains any particles of the solids still floating and causes them to drop into the pits.

Cooked milk, or partly cooked milk—scalded milk—with the solids partly or wholly chemically changed, and with the water evaporated, has long been known. Stauf separated the solids contained in fresh or new milk from the water and retained the solids in such form (a powder) and in such unchanged condition that on mixing this powdered milk (so called) with water he has again fresh, sweet milk, with the same properties as before it underwent the process. His means for carrying out the process are new in combination and in application. There is no new element, except, perhaps, in mere shapes and forms, but his combination of these elements is new. Stauf has invented a new and a useful process of great value to mankind, and he also provided means for carrying it out and teaching the world how to use it.

The matter in litigation here was the infringement of the Stauf patent by the Natural Dry Milk Company. The latter denies the infringement on the theory that the Stauf patent fails to disclose the temperature to which the milk may or should be subjected in bringing about the desired result without decomposing the solids of the milk or changing their chemical properties. The United States District Court, however, held the patent infringed and ordered an injunction against the Natural Dry Milk Company. (Merrell-Soule Co. v. Natural Dry Milk Company; 217 Fed. 578.)

MILK DEALERS CREATE MONOPOLY.

(North Carolina.) The North Carolina Supreme Court has recently sustained a conviction of several milk distributors and dealers in Wilmington, North Carolina, for having conspired to form a combination for the purpose of raising the price of bottled milk to 12½ cents per quart and of milk in cans to 40 cents per gallon. The case was originally brought by the state, charging a violation of the common law offense of creating a monopoly for the purpose of restraining competition. The defendants had entered into an agreement among themselves and had served notice on the general public to the effect that they would after a certain date raise the price of milk to the figures above mentioned. The prosecuting attorney of New Hanford County brought action against the defendants not on the charge of having raised the price of milk but of having created a monopoly for the purpose of crushing competition. The Superior Court allowed a conviction for conspiracy and on appeal to the Supreme Court of North Carolina the conviction was affirmed. The court held that a combination to enable members thereof to dictate prices in a necessary commodity such as food is in violation both of the common law and of the state statute against trusts. The court said "A combination between independent dealers to prevent competition between themselves in the sale of an article of prime necessity is, in the contemplation of law, an act inimical to trade or commerce, without regard to what may be done under, and in pursuance of it, and although the object of such combination was merely the due protection of the parties against ruinous rivalry, and no attempt was made to charge undue or excessive prices, where it appears that the parties acted under such agreemnt, an indictment for conspiracy is sustainable." (State v. Craft; 83 S. E. 772.)

CITY CANNOT REGULATE INTERSTATE SALE.

(Missouri.) Where the defendant, a sales manager for an Ohio grocery concern, visited a city in Missouri and while there canvassed from house to house taking orders for coffee, groceries and other articles of food, which orders he sent to his principal's place of business in Ohio, where the goods to fill the orders were packed in separate packages and shipped to defendant in the Missouri city, where he received them from the transportation company, delivered them to the various purchasers and collected the money, and remitted it to his principal, the transaction was one in interstate commerce within the exclusive jurisdiction and regulation of Congress and hence the defendant was not subject to a city ordinance imposing a license tax on any person acting as a mercantile age t within the city. (Fleming v. City of Mexico; 171 S. W. 321.)

SALES OF ADULTERATED DRUGS.

(New York.) This was an action by the state of New York against Oscar P. Kimmel, a druggist having a place of business in the city of New York, charging the sale of adulterated drugs. The testimony of the case showed that Kimmel's clerk, a registered pharmacist, during the absence and without his (Kimmel's) knowledge, wrongfully compounded and delivered to a customer a prescription which called for 50 per cent of ichthyol, whereas, in fact, the prescription as compounded contained only 38 per cent of ichthyol. The action was brought under the New York Public Health Law which provides that "every proprietor of a wholesale or retail pharmacy is responsible for the strength, quality and purity of all drugs sold or dispensed by him or by apprentices or unlicensed employed." The Supreme Court held that the law had been violated by the sale of 38 per cent ichthyol and so affirmed the holding of the lower court levying a fine of $50 against Kimmel. (People v. Kimmel; 150 N. Y. S. 310.)

Washington, D. C., Correspondence

(From Our Staff Correspondent.)

WASHINGTON, Jan. 30.—The federal court at Pittsburgh, on Jan. 21, raised a point in connection with the enforcement of the meat inspection law that will be of interest and importance to all parts of the food and drug trade that operate under rules and regulations that are not clearly within the scope of the statutes. On complaint of the Pittsburgh Melting Co. it issued a double-barrelled injunction commanding the Baltimore & Ohio to receive a carload of oleo oil notwithstanding the fact that the shipment is not backed with a certificate that the fat is not capable of being used as food, and forbidding George E. Totten, the local inspector of the bureau of animal industry, to interfere with the shipment. The injunction of course is temporary and may not be made permanent on the hearing on the merits of the proposition, but the chances favor its being made permanent, thereby affording the government an opportunity to appeal to the supreme court.

The melting company refused to make the certificate, claiming there is no authority in the meat inspection law for the officials of the government to require such a certificate; that the government has authority only over such articles as are to be used for food, and known to be intended for such use.

The government on Nov. 1 put into effect a regulation requiring those who ship meat products from establishments not having meat inspection service, to certify that such products are not fit for use as food. The language of the certificate required is: "I hereby certify that the following described ———— is not capable of being used as food by man; is suitable only for industrial purposes; is not for food purposes and is of such a character, or for such a use, that denaturing is impracticable."

The contention is that if it is not a food, then the government officials, under the meat inspection act, has no jurisdiction over it. If it is a food, then the burden rests on the government first, to prove that the shipper knows it to be intended for use as a food and, second, that it has actually been used as a food, before the law confers any jurisdiction.

If the courts uphold such a contention, it is obvious that the packing houses which make a specialty of articles that can be used either for food or for industrial purposes, will be able to get from under the control of the federal government. The Pittsburgh complainant has been able, thus far, to twiddle its fingers at the bureau of animal industry. It was subjected to criminal prosecution in 1911 because it refused to make a certificate that oil shipped by it was not "intended for food." The court held that a regulation based on the intention of either shipper or consignee could not be enforced as a criminal statute. This latest regulation was put out last November in an attempt to hold such establishments to the terms of the meat inspection act on the theory that unless they are, such establishments will have an undue advantage over establishments that submit to inspection.

The Pittsburgh establishment lost its inspection service because it insisted upon using materials that had been gathered from retail meat establishments which handled meats that came from establishments in which there is no federal inspection. The question as to whether the materials so used came from healthy animals slaughtered under sanitary conditions was not in issue at all. The law simply forbids the transportation in commerce between the states of meat food products unless they have been inspected and passed by the federal inspectors.

This restraining order, taken in connection with the decision of the circuit court of appeals on an item proceeding against thirteen cases of frozen eggs seized in the southern district of New York, raises a nice question under the food and drugs act. In the thirteen cases of frozen eggs case, the court held, in effect, that no matter in what condition eggs are, they are subject to the control of those who enforce the food and drugs act. In other words, eggs are eggs, even if they are so rotten that every nose in the world would declare them unfit for food. Rotten eggs are of value, in an industrial sense. According to the declarations of some, an egg never becomes so rotten that by certain processes it cannot be restored so that its use in baking is impossible. That fact, or alleged fact, is put forward as sufficient reason for giving control over shipments of that kind, regardless of the olfactory test.

If it is beyond the power of the executive officials of the government to require certificates setting forth that the fats or eggs are incapable of being used as food, then certain manufacturers of foods and drugs are placed at a disadvantage in the marketing of products that can be used either for food or for industrial purposes, as, for instance, the packers, every part of whose operations are subject to the regulation of the inspection force of the government.

It is a coincidence that on the day the court granted the restraining order, the bureau of animal industry announced the discovery of a denaturing substance, which, it is claimed, can be used in making animal fats not intended for food unfit for use in the making of any food product. Hitherto manufacturers or producers of animal fats and oils have been able to ship their products in condition to be used either industrially or for food practically without restriction because the department of agriculture was not able to point to anything which could be used as a denaturing agent, which, when used, would not also make the product unfit for many industrial uses. If the denaturing agent proves to be what it is claimed for it, the court decision, even if unheld in the highest court, will be no factor in the problem of how to control products capable of two uses. The power of the government to require the denaturing of an article capable of two uses is too well established to be seriously questioned. Grain alcohol, intended for industrial use must be denatured if the shipper desires to avoid the payment of the tax that is imposed upon alcohol fit to be used in making beverages.

The denaturant authorized by the bureau of animal industry is mineral oil known in the trade as gas oil, power distillate, or any equivalent, having a boiling point not lower than 205 degrees Centigrade, 401 Fahrenheit, a flash point not lower than 75 C., 176 F., a specific gravity not lower than 0.819 (42 degrees Beaume) and which may be easily recognized by taste when present in fat in the proportion of one part of oil to 1,000 parts of fat. The authorization permitting its use says enough of the denaturant must be used to assure that when the fat is rendered, there will be one part of the mineral oil to each 200 parts of the fat. But meat inspectators must not allow the use of any denaturant until it has been examined and instructions with regard to it have been received from the Washington office of the inspection service.

The committee on standards, during the past month has been working on standards for gluten flour and milk products such as cheese, buttermilk, bulgarzoom and other fermented milk products, or modified milk placed before the public so as to form part of a dict appropriate for the reduction or increase of weight, to chase away that dear old rheumatism or to prevent the decay of teeth or put Old Age on a stub track from which there is no egress.

The hope of the committeemen is to obtain information enough from the men in the trade to establish standards that will be as satisfactory as that pertaining to condensed, evaporated or concentrated milk is said to be.

The hope is that there will be as close co-operation between the committee and the manufacturers with regard to gluten flour and milk products in the preparation of standards and definitions for them as there was between the committee and the condensers and evaporators of milk. The committee believes that better progress can be made by means of correspondence and informal meetings in the nature of hearings, than could be made were the department to take up each of the subjects and conduct formal hearings.

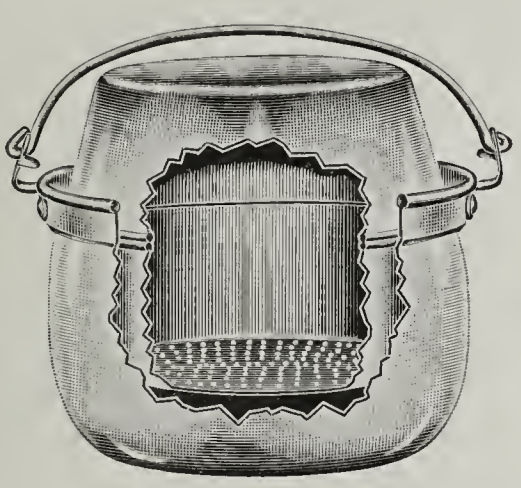
So far as apparent here all the assertions with regard to the overwhelming character of the endorsement of the committee's work are to be accepted without discount on account of the enthusiasm of the committeemen, which is truly a remarkable condition in view of the row and rumpus that used to mark practically every effort to have an understanding between the officials of the government and those whose interests would be affected by the decisions of the officials. The opposition that may exist against the work that is being done is not so clearly manifested as to be noticeable, so it is assumed that when the definition and standard that are to displace F. I. D. No. 131 become official its enforcement will not require much, if any efforts in the courts.

A High Class Aluminum 7 to 1 Combination Cooker for New Subscribers

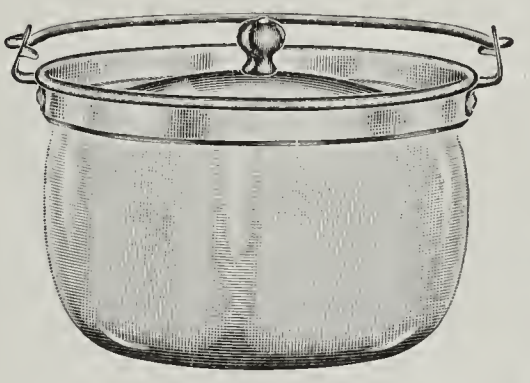
THE American Food Journal begs to make the following liberal offer, for new subscribers; and has contracted with a celebrated aluminum manufacturer for 10,000 of their practical 7-in-1 99½% pure aluminum combination cookers. Every housewife is familiar with the merits of pure aluminum kitchen utensils, as a saver of fuel, light to handle, sanitary and easy to keep clean. Will last a lifetime with ordinary care. The practical 7-in-1 cooker will do the work of seven kitchen utensils that are used in the kitchen every day, and if bought separately would cost $12.00 at any retail store. Below are the cuts and descriptions of the 99½% pure aluminum practical 7-in-1 cooker, showing cooker in seven different practical utensils. To see one is to want one. To own one is to own the newest and most practical Combination Cooker in the Market.



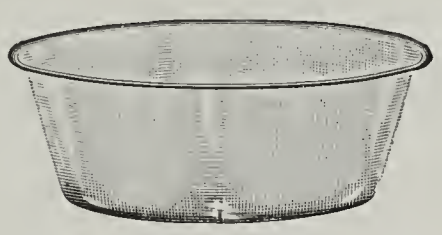
8 QT. ROASTER
Retail Value $2.50



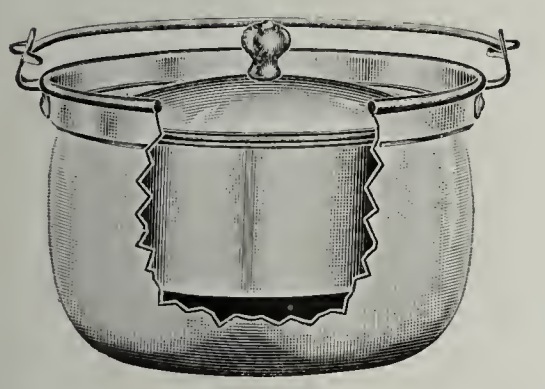
6 QT. STEAMER
Retail Value $3.00



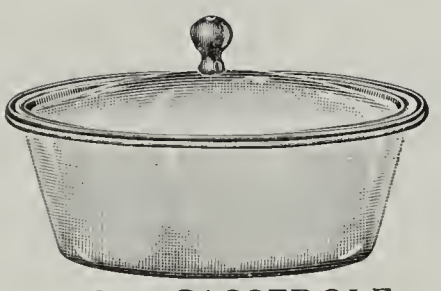
6 QT. BERLIN KETTLE
Retail Value $2.00



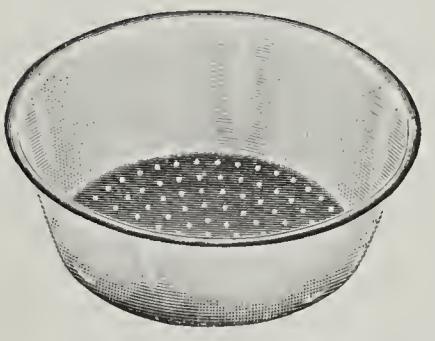
3 QT. PUDDING PAN
Retail Value 75c



3 QT. CEREAL COOKER
Retail Value $2.00



3 QT. CASSEROLE
Retail Value $1.00



3 QT. STRAINER
Retail Value 75c

On receipt of $3.00 for the subscription of the American Food Journal for 2 years, this practical 7-in-1 99½% pure aluminum cooker will be yours, sent by parcel post prepaid.

Illinois Correspondence

(From Our Staff Correspondent.)

PUBLIC HEARING ON CORN SYRUP.

THE Illinois State Food Standard Commission has issued the following notice for the information of the trade and the public:

To Whom It May Concern: Notice is hereby given that the Illinois State Food Standard Commission will hold a public hearing some time during the month of April or May, 1915, on the subject of the use of corn cyrup or glucose in canned fruit, preserves, jams, marmalade, fruit butter and jelly. The exact date will be announced later.

Yours very truly,
STATE FOOD STANDARD COMMISSION,
W. Scott Matthews.
Dr. Walter S. Haines.
Thomas. P. Sullivan.

HARRISON RESIGNS.

Wm. H. Harrison, for the past four years assistant chemist in the Illinois State Food Commission, has resigned his position to take effect February 6. Mr. Harrison leaves the Illinois department to join the forces of Mr. Barney, at the Iowa Dairy and Food Commission. During the past year, Mr. Harrison has represented Mr. Matthews in the publicity work of the Illinois department and is the author of the many bulletins issued by the Illinois commission during this year. His genial personality and conspicuous ability will be missed in the Illinois department. He leaves with the sincere regrets and best wishes of his many friends and acquaintances.

INSPECTORS RAID OLEO ESTABLISHMENT.

After several weeks of continuous effort. Inspectors Hoover and Sullivan of the Illinois State Food Commission, assisted by Inspector Hawkins from the internal revenue service, succeeded in locating the moonshining establishment used for making illegal colored oleo. The establishment, which was located in a storeroom of the New City Produce Company at 3026 Lincoln avenue, Chicago, is probably one of the best equipped moonshining factories ever coming before the notice of the food inspectors.

The establishment wherein the colored goods were made consisted of a room 8x8 feet dug below the basement. The room had but one entrance, namely, a two-foot trap door through which the workmen entered the place. The door was so equipped that it could be operated from above or below and was fastened in place by means of four 2x4 bolts. When the door was in its proper place care was taken to keep it covered by means of boxes or similar material which would prevent its being seen. There was in this room an electric light and also an electric buzzer which was operated from the cashier's desk in the room above. By means of this buzzer the cashier could notify the men working in the room of the presence of any inspectors or other inquisitive parties. On signal, all operations in the room ceased, giving no ground for suspicion as to anything going on below the floor surface. The colored goods made in this moonshining establishment was sold in the nine or ten stores operated by the New City Produce Company.

The seizure consisted of 300 pounds of uncolored goods, 800 pounds of colored oleo, and 4 gallons of color.

The practice of the moonshiners was to purchase tubs bearing the stamps for colored oleomargarine and used these tubs which already bore the stamp for colored goods as a receptacle for the colored goods which they manufactured. Twelve tubs filled with recently colored goods and also two tubs which were empty but still bore unscratched Federal stamps were seized.

After arrest of the proprietor, Mr. Fred Marhoefer, by Commissioner Matthews' inspectors, he was turned over to the Federal authorities and later held to the Federal grand jury under a bond of $7,500.00.

The equipment of this establishment is the most complete ever raided by the Illinois inspectors and is sufficient for the production of approximately half a ton of colored oleo per day. The production was sold under such titles as "Best Creamery," "Blue Ribbon Creamery," "Sycamore Creamery" and similar names, at a price of from twenty-three to thirty-two cents per pound. No signs bearing the statement of oleo or oleomargarine were displayed in the establishment selling the goods.

At this season of the year there is always more or less moonshining done in the oleomargarine game and the Illinois inspectors think that they have effectively curbed the situation for some time to come.

COMMISSION HOLDS CONFERENCE.

The conference of inspectors held by the Illinois State Food Commissioner has been most instructive and helpful to the inspectors working in the field and having little opportunity to get in close touch with the general work of the department. This conference, which was held during the week of January 24, has been attended by the entire force of the department.

Of great value to the work has been the talk on the subject of market milk, by Dr. W. A. Evans of the Chicago Tribune. Dr. Evans spok at length on the principles which should govern the inspection of dairies and the market milk supplies. He strongly advocated universal pasteurization. He suggested a close working co-operation between the local health officers and the inspectors of the food department as a means of making the work much more efficient and comprehensive in scope. "Both the local health officer and the fool inspector needs the assistance of each other."

On Wednesday a joint conference of the Federal inspectors was held at the state office, in the Manhattan building. Mr. L. M. Tolman, chief of the Central District, spoke on the need of co-operation between the Federal and the State men, and gave many instances of efficiency of practical co-operation as an aid in controlling the food situation, both state and interstate.

Dr. Hoover, in charge of the Chicago laboratory, also spoke, outlining his ideas on the subject of obtaining good evidence to be used in the prosecution of cases, and the status of many interstate shipments was considered and discussed.

Thursday the inspectors were shown the slides used by the Illinois Department in their publicity work. A great many subjects in regard to labeling of food products were discussed.

On the whole the conference was a most helpful and instructive meeting.

TO STOP SMUGGLING.

During the visit which Commissioner Barney paid Commissioner Matthews some time ago it was suggested that a conference of inspectors working in adjoining territory on the state lines of the various states would be a desirable means of getting in closer touch with interstate work, and be an effective means of stamping out a great deal of the petty traffic in adulterated food which occur along the state borders.

There has been considerable annoyance on the part of many of the food commissioners due to the fact that small shipments are smuggled across the state lines and owing to the fact that these shipments are generally made by means other than men carriers, the Federal authorities generally are able to catch the offenders.

It was thought by the commissioners that if inspectors working in adjoining territory were permitted to attend these joint conferences they would not only be able to interchange ideas, but lay plans for co-operative work. The expense of conducting these small joint sessions, or joint conferences, would be very small, they need not consume but a day or two's time, and would certainly do a great deal to promote a co-operative movement.

DISCUSS PURE FOOD.

Hon. W. Scott Matthews, state food commissioner for Illinois, and his assistant, Dr. Harrison, were the speakers at the January meeting of the Woman's Club of Rock Island, and their messages were many and most practical since they concerned the most vital factor in the daily life—food.

Dr. Matthews was introduced by Mrs. T. B. Davis, and after a few remarks, turned the meeting over to his assistant, Dr. Harrison, who explained the 100 or more stereopticon slides shown to illustrate the manufacture and handling of foods in the course of their preparation for the table.

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

The Food Commissioner of the State of Tennessee declared in a recent statement, that "all soft drinks containing as they do, sugar, are bad for the stomach, etc."

This is a strong argument for SACCHARIN. In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

Indiana Correspondence

(From Our Staff Correspondent.)

INDIANAPOLIS, Jan. 27.—(Special.)—The Sixty-ninth General Assembly of the state of Indiana now is in session here and there are several things of deep interest to the food special now before that body—and more to come. For instance, there is a bill now in the House of Representatives, introduced by Representative Fred L. Feick, of Garrett, which would eliminate the middleman in most instances from all city and town markets in Indiana. This would be done, the author of the bill argues, through a system he has evolved of abolishing all city ordinances or laws which require the purchasing of licenses for market stands or the payment of stall rent. The first bill, along this line, introduced by Feick, was defective in several respects and was supplanted by the second, which the author hopes to see go through, but which, in all probability, will be killed.

Another bill has been put in the House seeking to compel all commission men to take out licenses with the secretary of state, paying as high as $10 annually therefor. This bill also would make the commission men amenable to supervision and regulation by the secretary of state and would especially protect the market producer, who sells to commission men, in the collection of his bills.

Bills have been introduced in both Houses seeking to establish a system of weighing carload and wagonload lots that are being shipped to points away from the growing lot. The weight of the melons and the number in each carload are taken by the township trustee or his deputies, under the provisions of the bill, and then forwarded to the purchaser, so that each may keep a check on the other's handling of the shipment. The purpose of this is primarily to protect the shipper so that commission men, receiving the melons in bad melon weather, will not be able to refuse to take the car on the ground that it was not what was ordered. Fees for the trustees or their deputies are provided in the bill.

A bill to establish a municipal market in practically every city of the state may also be introduced, with regulations therefor.

Just now there is a secret investigation of food-handling establishments in Indianapolis going on and the revelations already are known and will have a direct bearing, it is believed, on a bill that was put in the Legislature by Representative Davis of Lake County. This bill seeks to abolish the free lunches in every saloon or room where intoxicating liquors are sold in Indiana.

The revelations that are coming soon in more detail from the state board of health will show that conditions in the free lunches here are preposterous. For instance, the inspectors already have discovered that many so-called basement lunches are being operated and that—nauseating as it is to tell—cockroaches and rats are among the denizens of the places in great numbers. Many of these rooms, it will be reported, are without adequate light of any sort and the food handled in the kitchens is handled without proper facilities or light.

Already several of these places secretly have been condemned. Other revelations will have to do with some of the larger and more pretentious restaurants and some of the eating rooms operated by the larger department stores of the city. Soda fountains, some of them the largest in the downtown district, also are to come under the surveillance of the state authorities and already much evidence of a startling character has been discovered with reference to these places. The practice of failing to return to milk houses or ice cream manufactories cleaned containers is very prevalent, the inspectors report, and the same is true throughout the city with reference to householders, who are failing to remember the law, which provides a fine of $10 and costs for each offense in failing to wash milk bottles before they are returned to the seller.

H. E. Barnard, state food and drug commissioner, has just handed his annual report to the governor. It contains interesting data along several lines of food protection, such as inspection, analysis, and the work of the water laboratory.

During the year, 1,810 samples of food collected by inspectors or sent in by health officers or interested consumers have been examined at the laboratory. Of this number 1,371 samples were legal and 439 illegal, either because they contained ingredients not allowable under the law, such as chemical preservatives, foreign colors, or makeweights, or were misbranded or otherwise mislabeled. The percentage of adulteration of foodstuffs as shown by the year's work is 24.25. Upon this basis of comparison the results reported for the year are no improvement over preceding years. This showing should not be taken as evidence that adulterated foods are common in our markets. The inspector sends in only such samples as he believes to be illegal, instead of, as he once did, sending in miscellaneous samples, confident that many of them would prove to be adulterated. As a matter of fact, the illegal samples are chiefly found in such foods as milk, where the fault is usually that of the presence of dirt; of vinegars, most of which are submitted by farmers who wish to know whether their product is sufficiently matured for sale; or beers sold as temperance beverages, but in fact containing sufficient alcohol to deny them that distinction, and of ciders, sodas and pops, carelessly labeled as to the presence of artificial color.

The work of the water laboratories was discussed as follows:

"Of the 1,645 samples of water analyzed during the year, 702 were collected from so-called shallow wells; 656 from deep wells; 96 from streams; 84 from springs; 48 from cisterns; 27 from lakes and ponds, and 32 from miscellaneous sources not otherwise recorded. One thousand three hundred and forty-two of these samples were from private wells. Three hundreds and three samples were from public supplies. Of the total number examined 1,021 waters were reported as good, 414 as bad, and 210 as doubtful. In percentage terms 62 per cent of all of the waters examined were of good quality; 25.1 per cent bad, and 12.9 per cent as doubtful. These figures show a slight improvement over those of other years in that the percentage of good waters is but little higher.

"Of the private water supplies examined 509 were taken from deep wells; 684 from shallow wells; 48 from cisterns; 69 from springs, and 32 from miscellaneous sources. Seven hundred and sixty-seven of all the samples examined were potable, 381 were condemned as bad, and 194 were classed as doubtful. Of the 509 deep well waters analyzed 426 are furnishing water of good quality, 36 were reported as bad, and 47 as doubtful.

"Of the 684 shallow wells, however, but 246 furnished potable water, 308 or almost 50 per cent were unqualifiedly bad, and 130 were doubtful.

"Of the 303 public supplies examined 147 were taken from deep wells, 18 from shallow wells, 96 from streams, 27 from ponds and lakes, and 15 from springs. Of the 147 deep wells examined 142 were good, 3 were bad, and 2 were doubtful."

During the year 417 cities and towns with a total population of 1,285,212 were visited. Many places were inspected several times and a large number of inspections made in the course of special work are not recorded in the list. The data referred to by no means represents the service given. The cities and towns visited are trading centers and supply not only their own population but the people throughout the adjoining country. It is safe to say that the food supply of 90 per cent of the residents of the state is under the supervision of the inspectors.

Twelve thousand one hundred and six places were visited during the year. One hundred and forty-seven reports gave a grade of excellent to the places visited. Six thousand two hundred and seventeen, or 50 per cent, of all the places visited were in good condition; 5,067 were rated as fair, 547 poor, and 128 as bad.

Of the 4,611 grocery stores inspected 80 were rated as excellent, 2,468 as good, 1,967 as fair, 89 poor, and 7 bad.

Of the 1,796 meat markets visited but 14 were in excellent condition, 989 good, 743 were fair, 47 were poor, and 3 bad.

As usual drug stores are for the most part satisfactory. Of the 1,056 visited 15 were in excellent condition, 830 were good, 208 fair, and but 3 poor.

Twenty-two of the 1,591 bakeries and confectioneries inspected were rated as excellent, 866 as good, 648 fair, 52 poor, and 3 bad.

Seven of the 1,529 hotels and restaurants were in excellent condition, 609 were good, 819 fair, 92 poor, and 2 bad.

Your grocer will deliver a pail of Cottolene to you today

Your grocer orders Cottolene from us just as you do from him—

He orders it just as he needs it, as you do—

He knows that in Cottolene he is delivering to you the purest, sweetest, cleanest cooking fat you can buy.

Give your family the advantage of better foods that are made with

Cottolene

Arrange for your grocer to deliver your regular supply of Cottolene

There is no secret about Cottolene. The world has known it for more than a generation. It is an exact combination of fresh, pure, sweet, ultra-refined Cotton-seed oil whose grade is so high that it is not listed on the market, with beef stearine from fresh, pure leaf beef suet.



It is this combination which gives Cottolene the splendid qualities for shortening, frying and cake-making which produce results that delight everybody.

Write to our general Offices, Chicago, for our *real cook book*—"HOME HELPS"—free.

THE N.K. FAIRBANK COMPANY

Cottolene makes good cooking better

THE comparatively recent crusade in favor of pure food legislation has caused all classes of food manufacturers to install laboratories for chemical and bacteriological control of food products.

We offer our very complete stock of laboratory material to manufacturers with every confidence due to our very careful selection of qualities required in this kind of work.

Catalogue Sent on Request

E. H. SARGENT & CO.

Dealers in Laboratory Supplies

125-127 W. Lake St. CHICAGO

10% More for Your Money

Quaker Oats is put up also in a 25-cent size, nearly three times as large as the 10-cent size. By saving in packing it offers you 10 per cent more for your money. See how long it lasts.



Boys Who "Feel Their Oats"

The Vim That Lies in Quaker

Don't say, "My boy has energy enough." Working off an excess is the best thing a boy can do.

Vim insures fitness for study. It shows proper food, which means proper development. And the excess—exerted in work or play—helps build sturdy bodies.

The vim-food is Quaker Oats. You know that—everybody knows it. Nature has made of this grain an essence of vitality. The Quaker process has made it doubly delicious.

If you want boys or girls to "feel their oats," serve big dishes of Quaker Oats and never miss a day. Nobody gets too much.

Quaker Oats

Each Luscious Flake Gives Energy

Some oats are starved in the growing. Some are plump and over-fed. We let horses get the small grains, and we pick for children just the big, plump, luscious oats. We get but ten pounds of Quaker Oats from a bushel.

These rich oats have the flavor. By dry heat and steam heat we enhance it. Then we roll the grains into these large, luscious Quaker Oats.

One result is a wealth of vim-producing power. Another is a fascinating taste and aroma. Children love Quaker Oats and eat an abundance. And that's what every mother wants.

You get this choice production when you ask for Quaker Oats, and it costs you no extra price. Its flavor has won millions. From all the world over mothers send here for these matchless flakes of oats.

Quaker Cooker

We have made to our order—from pure Aluminum—a perfect Double Boiler. It is extra large and heavy. We supply it to users of Quaker Oats, for cooking these flakes in the ideal way. It insures the fullness of food value and flavor. See our offer in each package.

10c and 25c per Package, Except in Far West and South

(730)

Massachusetts Correspondence

(From Our Staff Correspondent.)

BOSTON, Mass., Jan., 29, 1915.—The legislature of 1915 has begun its labors and, although the number of matters presented for consideration is about 400 less than that of last year, the outlook for a short session is not good. There is an unusually large number of petitions and orders for investigations of various matters; so many, in fact, that the suggestion has been made that the legislature should devote its time solely to the routine matters for the regular session and then adjourn, to hold a special session for the consideration only of the matters for which an investigation has been asked.

One of the most important matters before the legislature is the demand for an investigation as to the summary removal from office of Commissioner Fred F. Walker of the Bureau of Animal Industry. Mr. Walker's appointment by Governor Foss called forth a protest by the veterinaries and their friends. Mr. Walker is not a veterinary surgeon. He never pretended to be one. But he does know cattle. Nobody ever claimed to the contrary. He was a successful raiser of cattle; a practical man. When the recent cattle plague, the foot and mouth disease, made its appearance in Massachusetts Commissioner Walker tackled the problem in his usual energetic and practical way and quickly stamped it out, although it was scattered throughout every county in the Commonwealth. That seemed to him to be the only thing to do. The question of compensation for the slaughtered animals he left for future consideration. He gave the state's I. O. U.'s to the several owners and when the aforesaid owners asked the state to settle it was found that there were no funds for that purpose. Then there was a merry row. Commissioner Walker was called to account before the Governor and Council and the upshot of the matter was that he was "fired." He was not asked to resign; he was removed from office. Now the legislature is being flooded by petitions from the owners of the cattle which it was found necessary to kill in order to stamp out the foot and mouth disease for compensation for their stock. There is no question as to their getting their money. The I. O. U.'s given by Commissioner Walker's inspectors will all be honored. But, in the meantime, Commissioner Walker's friends are very busy framing up trouble for Governor Walsh for his summary action and do not purpose allowing the investigation which they have demanded to be smothered.

Considerable talk is heard of an early reopening of the Brighton stockyards, although nothing official has yet been announced. It is understood that the railroads are negotiating for large shipments of horses, which will be made through this port, provided the proper facilities can be obtained for feeding and watering here. The reopening of the stockyards would at once clear away all difficulties.

Before Bostonians had been given an opportunity to recover from the effects of a recent edict that their time-honored BEANS were not fit to eat, they received another jolt from Dr. John P. Sutherland, Dean of the Boston University School of Medicine. Boston has acquired quite a reputation as a city of banquets. Now comes forward Dr. Sutherland who says that there is not one thing on the usual menu at the usual 8, 10 or 12 course banquet that is not injurious to the stomach. He excludes water from this wholesale denunciation. "Omit all meat; omit all cane sugar; omit white flour." That is his advice. "Most people do not consider chicken as meat," he said, "but it is. Chicken and fish, like all other meat, contain waste and other poisonous matter and should not be eaten. White flour is not fit to eat." He said that if people would stop eating meat and pearled barley, polished rice and the other newfangled things upon which man has tried to improve the work of nature, an era of good health and great happiness would follow which has never been seen up to the present time. Up to the time of sending this letter there has been an appreciable falling off in the trade which provides the articles of food which Dr. Sutherland condemned.

Apropos of the popular clamor against the high cost of living there is a timely suggestion from a Belgian, Valentine Henneman of Bruges, which is of special interest to those who live on the shores of the ocean. He has proved to his own satisfaction that rockweed, which grows in profusion all along the coast, can be used as an article of food and when properly prepared, is not only nutritious but is appetizing as well. His method of preparing this newly discovered article of food is as follows: Gathering a quantity of the weed he boiled it in fresh water for three hours, then baked it in a hot oven and ran it through a coffee mill, grinding it to a fine powder. The boiling took out the salts, and it was ready to be prepared. Mixed with potatoes and bacon, well seasoned with salt and pepper, it made a fine dinner. He made a rockweed soup by combining the ground substance with onions, beef bone, sorrel and bay leaves. Boiled rockweed powder, pork, vinegar, salt and pepper made a fine breakfast. Another mixture was composed of onions, rockweed, a spoonful of flour, and the whole fried in lard. He claims that rockweed alone has a most delicious flavor.

An unusual swindle by which Polish people in every part of the United States have been mulcted to the extent of many thousands of dollars has been unearthed by the Somerville police. The facts became known with the arrest in Cheshire, a Berkshire hill town, of Joseph A. Kozabuel, alias Joseph A. Miller, erstwhile proprietor of the Union Square Wholesale Importers' Company with offices in Somerville. According to the police, Kozabuel caused advertisements to be placed in a Polish paper of country-wide circulation, published in Ohio, offering to deliver 100 pounds of tea or sugar to any person sending him $2. For a year, it is alleged, two-dollar bills came singly and in swarms to the office of the Importers' Company but never once, so say the police, did even one tea leaf or one grain of sugar reach a buyer.

Shrimp wiggle is not a Boston dance. It is a very tasty dish in great demand at this season of the year. Judge of the dismay of its devotees when, recently, United States Deputy Marshall Ruhl seized 500 gallons of shrimp which the pure food inspectors had condemned as adulterated, and unceremoniously threw them into the ocean!

The Boston board of health has received 5,000 requests from residents of this city for permission to keep fowl this year. Heretofore they have been permitted to have as many fowl as they could afford to keep—roosters being barred in the more thickly settled portions of the city. Of the 5,000 would-be poultry raisers, 4,700 have begun to kill off their stock; for the board of health has issued only 300 licenses. That decision means that many Bostonians will have to do without some of the fresh eggs and freshly killed broilers of which they have been wont to boast in past years.

Flour has reached its highest price in the recent history of Boston, being quoted now at $9 a barrel. Dealers justify their action in establishing this price by explaining that they have to pay $7.60 per barrel, buying by the train load, and also have to pay transportation charges. This transportation problem explains why, in some places not more than ten miles outside of the cities, the prevailing price of flour is $9.25 per barrel as against an even $9 in the cities. Dealers say that the psychology of buying foodstuffs on the part of consumers is the same mistaken one that prevails throughout the business world; that the tendency of the majority ever is to buy while things are high before they go higher and conversely to neglect to buy when goods are low in price.

Commissioner of Weights and Measures Hanson has received so many complaints that bakers are selling short-weight loaves of bread that he has begun a searching investigation. Boston bakers deny that they are cheating the public and, on the other hand, claim that they are selling more bread for 10 cents and 5 cents than they advertise to sell. The bakers, without exception, claim that they sell a three-quarter loaf of bread weighing from 28 to 32 ounces for 10 cents, while the law requires that a three-quarter loaf shall weigh but 24 ounces; and that they sell a quarter loaf weighing 14½ ounces for 5 cents, while the law requires that a quarter loaf shall weigh but 8 ounces. As a rule, the bakers say, signs are put up in the stores selling their bread which advertise a three-quarter loaf for 10 cents and a quarter loaf for 5 cents; that they do not intend or advertise to sell full loaves of 32 ounces for 10 cents or half loaves of 16 ounces for 5 cents, but they insist that they are giving the people their money's worth and all that could be expected with the prevailing prices for the ingredients.

A manufacturing confectioner was experiencing difficulty in finding a satisfactory cream center for his chocolates. Various prepared creams were tried, which did not satisfy him either as to quality or cost.

The problem was brought to the laboratory, where an entirely satisfactory product was developed which could be made at less cost than any of the special preparations he had heretofore used.

Every food manufacturer has some similar problem. It may not be cream centers. It may be the development of salable material from waste or by-products.

Manufacturers desiring to improve their products, utilize waste materials and lower the cost of production should consult with us.

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According to Department of Agriculture Bulletin No. 118: Apply 0.62 Borax to every 10 cubic feet of manure. Apply Borax particularly around edges; sprinkle with 2 or 3 gallons of water. This treatment should be repeated with each addition of fresh manure. Flies lay their eggs in fresh manure. Borax prevents their hatching.

Don't use more Borax than recommended above.

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CHICAGO, U.S.A.

Michigan Correspondence

(From Our Staff Correspondent.)

THE forty-eighth session of the Legislature has recently convened in Michigan and the Dairy and Food Department is busy getting new legislation in shape to present. Commissioner Helme has no less than eight specific bills up his sleeve for presentation. All of them consistent with the policy of the champion of pure food and intended for the protection of the much harrassed ultimate consumer.

The eight bills which he desires to have enacted into law deal with a variety of subjects, such as a Berry Box Law, a Milk Bottle Law, an amendment to the present Seizure Law, a Law licensing Creameries, a "Weights per Bushel" Law, a Pure Drink Law, a Law establishing a Market Commission, a Law licensing all Bottlers in the state, and an Anti-Narcotic Law.

The so-called Berry Box Law is for the purpose of fixing the size of berry boxes, definitely, in terms of pints and quarts. Under the present system of marketing berries in boxes, the dealer sells the berries at so much per box, and these boxes vary in size. The average quart berry box is about 8 cubic inches short and since under the present system the box may be of any size, there is no way of protecting the consumer.

The Department has often found that pint milk bottles do not always hold a pint; that quarts are not always quarts, so Commissioner Helme has a bill ready to regulate this. Under his plan he would compel all manufacturers to file a bond with the Department guaranteeing that all the milk bottles manufactured by them would be up to standard capacity. Each manufacturer would be designated by a number blown in the bottle. Then when the Dairy and Food Department found a number of one manufacturer's product running short measure, it would be sufficient grounds for a forfeiture of the bond.

Michigan has a seizure law on the statute books, but the one great drawback to its enforcement has been the failure of the law to provide a penalty for a violation of it. Under the present law an inspector can seize a quantity of food products which he has reason to believe are adulterated. He may mark them and leave them in the dealer's place of business under orders that they be not disturbed or moved under any conditions, until a proper decision has been reached for their disposal, but unscrupulous dealers can sell the goods so confiscated by the Department without fear of prosecution.

The poor cream problem is one that the Michigan Dairy and Food Department has long been confronted with. Owing to a keen competition existing between the centralizers and the creameries it is no advantage to the farmer to try to produce and deliver first-class cream. Consequently much bad cream goes into the creameries, and is made into butter. This permits insanitary conditions to exist around some creameries and the quality of Michigan butter is thereby lowered. The Department has a bill, if enacted into law, they believe will go a long way toward remedying this evil. The plan is to license the creameries and cream weighing stations, instead of paying a fee for registration, as is now done. The fee will remain the same. It is contended that this will give the Department an opportunity to take away the license and stop an insanitary or dishonest creamery man from doing business for a period of as long as six months, thereby making it an object for the creamery man to permit only sanitary raw material to go into his product and that the best of sanitary conditions exist around his plant.

A measure that is of great importance to the Michigan farmer is the substitution of a new law for the present "weights per bushel" statute. The present statute was passed many years ago and has become obsolete. Many of the weights are not correctly stated, while some of the important Michigan products are not mentioned. For example, the present law places the weight of a bushel of corn on the cob at 70 pounds, while as a matter of fact 70 pounds is approximately two bushels.

It is proposed to present a bill to regulate the sale of beverages in the state. This bill, known as the "Pure Drink" bill, was introduced during the latter part of the last session, but was lost sight of during the haste incident to closing of the legislature. It is contended that the bill will do away with many of the mixtures of alcohol, fusel oil and burnt sugar that now masquerade under the name of whiskey. It will compel all manufacturers of beverages of all kinds to register each brand with the Dairy and Food Department, and at the time of registering to deposit a pint sample of the beverage with the department for analysis. Any beverage of the same kind that is found on the market, during the term of the registration, that does not conform to that analysis will be considered adulterated and legal action will be taken against the manufacturers.

It has long been Commissioner Helme's contention that there was something decidedly wrong with the present system of getting the farmers' produce to the consumer, and that this was one of the chief reasons for the much discussed "high cost of living."

Minnesota Correspondence

(From Our Staff Correspondent.)

PERHAPS the most important event to those interested in food legislation and food law enforcement is the appointment of the new Dairy and Food Commissioner during the current month.

Minnesota's new Governor, Winfield Scott Hammond, took the oath of office and assumed the reins of government during the early part of the month, and a few days later gave his list of appointments, among which was the name of John J. Farrell of Carver, who will be the successor of Joel G. Winkjer. A great many well versed in the things doing at the Capitol expected to see Andrew French of Plainview returned to the place after an absence of four years, but their hopes or fears were not realized. However, the choice of Mr. Farrell is indeed a happy one and the food and dairy laws of the state will have an energetic, fearless, and conscientious man as their champion.

The Dairy Record, which represents the sentiment of 90 per cent of those engaged in the industry in Minnesota, came out this week in a strong editorial praising the choice of Governor Hammond.

Mr. John McCabe will remain as Assistant Commissioner.

There may be some changes in some of the other offices of the commission, but there are none likely in the laboratory, unless, perhaps, in case the new economy and efficiency measure passes, in which event there may be an entire rearrangement.

Mr. Julius Hortvet has been in charge of the laboratory for nearly 15 years and some of the most important investigational work in the chemistry of foods and their analytical control has been worked out in this laboratory under his direction.

In his report to the Legislature made public recently, Mr. Winkjer reported 14,576 inspections made of stores, 403 of cream stations, 191 of canneries, 981 of creameries, 192 of cheese factories, 1,889 of dairies, 26,290 cans of cream (749 cans condemned), 217 meetings attended; 21 creameries and four cheese factories organized in 1913-1914.

The report also contained a strong recommendation that special legal counsel be provided for the department. Under the present system it is a part of the duties of the county attorney to prosecute all cases in his county. The various county attorneys have too many diversified interests and not any special knowledge of these particular laws and they cannot or do not do justice to the department's needs and often make mistakes which turn back progress in food law enforcement.

Notice was given this week by Attorney General Smith that Judge John A. Roeser of Stearns County District Court, had upheld the "neutralizer law" in overruling a demurrer to an indictment charging the North American Storage Company with using lime in milk.

John C. Nethaway, assistant attorney general, and Paul Ahles, county attorney of Stearns County, appeared for the state at a hearing on December 31, 1914. Judge Roeser has given the storage company until January 23 to plead to the indictment.

OLIVES AND OLIVE OIL IN URUGUAY.

Owing to the gradual decline of imports of olives and olive oil and a rise of 20 to 30 per cent in price since the war in Europe began, a good market is opening in Uruguay for these articles. Olives are grown locally, but not in quantities to supply the demand. The public is accustomed to the green fruit, and dealers say it does not care particularly for ripe olives.

Italian and Spanish oils are the favorites, but American oil might now find a good sale. Producers might send samples to this consulate, which will be shown to importers. If prices and conditions are satisfactory, orders will doubtless follow. Full information as to packing, prices, terms, commission, etc., should be given with the first letter.

The best method of selling is through a commission agent who covers the territory. This office is in touch with reputable agents who sell for cash against documents to reliable houses. There is no necessity of providing advertising matter in Spanish if samples are furnished. Care should be taken to put full postage on foreign letters, and, when shipping, to pack with care for export.

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A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

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Its Purity is Unsurpassed.



New England Correspondence

(From Our Staff Correspondent)

ABOUT the most important event in Massachusetts this last month was the removal of Fred F. Walker, Commissioner of Animal Industries, by Governor Walsh after the Commission on Economy and Efficiency had recommended this drastic action.

The trouble seemed to have been that Commissioner Walker exceeded his authority in making agreements with the farmers whose cattle had been slaughtered in an effort to stamp out the recent hoof and mouth epidemic. It is claimed that he failed to include in his agreements with these farmers the wording: "Provided the Legislature shall furnish the necessary funds." It is also said, and the governor in his letter removing Mr. Walker made the same statement, that Mr. Walker over-appraised the value of the cattle killed.

The Legislature will now face the task of re-appraising all cattle slaughtered and fixing a fair value as payment to the owners. The total appraised value of the cattle slaughtered was in the neighborhood of $107,000, and of this amount the Federal authorities were to pay half, and Commissioner Walker promised the cattle men the state would pay the rest. The governor says this action on the part of Mr. Walker was "without any legal authority whatever."

Another matter brought up against Mr. Walker was that he was not a veterinarian and therefore it necessitated his hiring an expert for this work. Lester C. Howard, his successor, is a Boston veterinarian.

It is possible that Mr. Walker will have something to say on his side. He has, so report says, engaged an attorney and has asked for a full and complete investigation of his official acts, but it seems to be the consensus of opinion that he made promises which should never have been made without first obtaining authority.

Pure food inspectors recently seized 500 gallons of shrimp at the South Boston fish pier, claiming the fish were adulterated with boric acid. Efforts will be made to stamp out this practice of using this preservative in this way.

The Massachusetts State Board of Health has been paying considerable attention to the sale and consumption of oleomargarine. Boarding house keepers have been fined for serving it without displaying the usual announcement, and a number of retailers have been haled into court for the same neglect.

The first blow in the ever-present campaign for pure milk was struck the other day when James T. Fennell and other citizens of Dorchester, Mass., filed with the Legislature a bill to punish by a fine of $300 those producers found to be producing or handling milk "in unsanitary, unclean and unhealthful conditions."

A recent court decision involving the sale and definition of a barrel of sweet potatoes is of peculiar interest in that the court ruled that a barrel of sweet potatoes which may be legal in Maryland is not necessarily legal in Massachusetts. A number of barrels of these potatoes were bought from Maryland parties and shipped to Boston, Mass., to be sold. Each barrel weighed 129 instead of 150 pounds, which is the legal standard of weight in Massachusetts, and were sold here as "a barrel of sweet potatoes."

The court in its decree said: "It is contended that the statute is a direct regulation of interstate commerce. But this is not so. It does not affect interstate commerce in any degree. It imposes no burden upon it. It simply provides that in this commonwealth when one sells sweet potatoes by the barrel this shall mean not less than 150 pounds in weight."

Pure food legislation to prevent the use of dangerous acids in fruit syrups and to prohibit the use of saccharine as a substitute for sugar was petitioned the Legislature by Representative George J. Wall, of Boston. Mr. Wall seeks to prevent manufacturers and dealers from loading syrups and flavorings with formaldehyde, sulphuric, boric or other dangerous acids. Violations of the provisions of either bill would be punishable by a fine of from $50 to $100 and by imprisonment ranging from 60 days to six months.

Wholesale cheating by bakers in the sale of five and ten-cent loaves of bread throughout Greater Boston is charged by Sealer of Weights and Measures William E. Dunn, of Malden, Mass., who proposes to commence a campaign for the immediate revision of the statutes governing the sale of this commodity.

Sealer Dunn asserts that bakers are given more leeway under the existing laws than any other class of business and that the confusion resulting from the present statutes gives them much opportunity for defrauding the public without being apprehended.

Bread, he says, is now determined under the laws to be made up in quarter and three-quarter loaves, the former costing 5 cents and the latter 10 cents. The smaller loaf is commonly accepted as weighing one pound, and the large weighing two pounds. Sealer Dunn claims that he has found many instances of short weight in both classes, and he declares that he will confer at once with State Commissioner Thure Hanson in an effort to have the laws changed. "I think the three-quarter and one-quarter loaf law should be erased from the statutes," said Mr. Dunn, "and that bread should be sold in full and half-size loaves. Let the statutes make the weight what they will, but do not have more than two forms or the public will continue to fill the coffers of the bakers."

It is reported that a conference has been had between the state sealer and a number of master bakers and that the bakers intimated that because of the high cost of flour a reduction in the size of the loaves was almost inevitable.

The state sealer for his part argued with them to keep the weight as high as possible. He also informed them that he intended to hold them strictly to the law requiring the posting of signs as to the weights and prices of their loaves. The Massachusetts law concerning bread provides that a "loaf" so called shall weigh 32 ounces but makes no provision as to price. The baker, therefore, can only sell loaves, three-quarters, half and quarter loaves but he can charge any price he desires.

It was brought out at this hearing that bakers already are producing only half and quarter loaves. The half loaf sells for 10 cents and runs from 20 to 22 ounces. The quarter loaf sells for 5 cents and weighs from 12 to 14 ounces. As the law stands the bakers can reduce the half loaf to 16 ounces and the quarter loaf to 8 ounces.

NEW HAMPSHIRE.

Mr. Charles D. Howard, state chemist, reports that most of the work in that department has been along the line of water supply inspection and that not a great deal of work has been done in regard to food examinations.

The stereopticon has been used, with lectures, toward an effort to improve sanitary conditions, in this way educating the consumer as to the proper and necessary precautions to observe in order that better sanitary conditions may obtain throughout the state.

New Hampshire is the first state to adopt a regulation under a general sanitary food law requiring that bread be wrapped wherever it is offered for sale. This regulation has been enforced by an organized effort amongst the bakers.

Shrimp has been found here in many of the markets preserved with boric acid, and decided measures will at once be taken to put a stop to anything of this kind. This is the first instance of the presence of boric acid in a foodstuff which has been discovered in this state in a very long time. Oysters were formerly very generally treated in this way but for years this practice has been discontinued.

MAINE.

A. M. G. Soule, chief of the bureau of inspection, at Augusta, is pushing the work in this state along simliar lines to that in other New England states. Careful attention is being paid to adulterated foods of all kinds, this work being carried on in an able and energetic manner.

CONNECTICUT.

State Sealer of Weights and Measures Charles A. Fine is also having his troubles with short weight butter. Some was discovered which instead of weighing 16 ounces to the pound, prints, weighed only 14½ ounces. It is expected that print butter will receive considerable attention from this department since it has been discovered that this is not an exceptional case but that much print butter is short in weight although not much is found so far from the legal weight.

RHODE ISLAND.

Prof. Franklin N. Strickland, executive secretary and chemist of the Rhode Island Food and Drug Commission, in an address before the Rotary Club maintained that the pure food laws of that state inflicted no hardships on anyone and said that in the interests of justice packed foods should be branded for what they are. He said that cotton seed oil and oleomargarine were not bad in themselves but that buyers ought to be protected from paying olive oil and butter prices for these substitutes.

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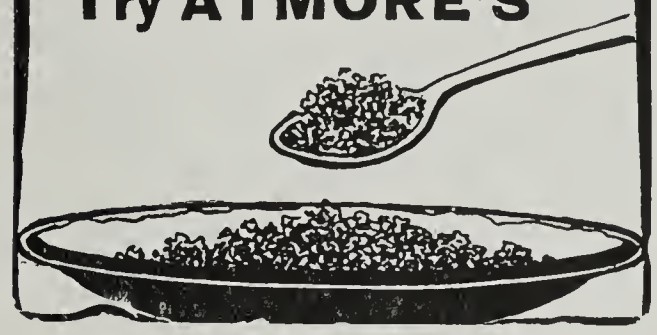
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WITH OFFICES IN ALL LARGE CITIES

Fill a pie with
ATMORE'S
MINCE MEAT

if you want your guests to praise it. Delicate in flavor, rich in substance, clean, pure and fresh. Ask for it.

Try ATMORE'S



BUY PURE COMPRESSED YEAST

The discussion about using starch in Compressed Yeast has reached the point in the United States of a decision forcing those who used it to declare the fact on the wrapper or label.

That is how we administer the Food Laws in this country.

In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

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New York City Correspondence

(From Our Staff Correspondent)

THE ten-day statement of foodstuffs exports for the period December 1-10, inclusive, shows a continuance of the heavy buying in the American market by the Allies and neutral nations. According to the statement, 261,608 bushels of wheat were shipped to Belgium. As ordinary trade relations with that country are at a standstill owing to the German occupation, it is understood that the wheat shipments in question are those made by the Rockefeller Foundation and other American sources of relief.

England took 259,468 bushels of American wheat and 32,000 bushels of Canadian, while shipments to France aggregated 179,954 bushels. Norway led in wheat flour shipments with a total of 39,339 bags. The british government also bought 4,136 bags of wheat flour for the use of its troops now in Egypt. France was the biggest buyer of refined sugar, taking 288,925 bags. The Netherlands led in purchases of corn with shipments aggregating 415,313 bushels. Denmark was next with 94,282 bushels.

A considerable quantity of sour cream is regularly sold among certain classes of people in this city and the question arose as to the necessity of requiring such cream to be pasteurized. The dealers objected mainly because the pasteurized product is thinner. Moreover, they contended that pasteurization was unnecessary because typhoid bacilli quickly die in sour milk, butter-milk and other sour milk preparations. In order to decide this question, a series of experiments has been carried on by the department of health. It was found that typhoid bacilli are gradually killed in sour cream by the acids produced, th rate of destruction being proportional to the degree of acidity and the number of bacilli present. With a moderate contamination, the typhoid bacilli are killed in about four days. The board decided that souring does not constitute a sufficient safeguard against infection through cream.

The attempt of a concern of Seattle to secure a lower rate of duty on Maggi's dessicated soups in tablets led to the discovery by the government chemist here that the articles contain no meat extract. The goods were assessed as prepared vegetables under the act of 1909, and were claimed to be properly dutiable as unenumerated manufactured articles. The official analysis shows that the nearest approach to meat in the tablets is fat, of which there is 9.2 per cent. The collector's assessment was upheld.

An inspection has just been made of the theaters in this city with particular regard to the use of common drinking cups. The results show only 16 violations in 429 theaters visited.

An ordinance has just been passed by the board of health requiring that patent medicines shall bear a label specifying their ingredients or that the manufacturer shall file with the board of health a list of such ingredients which is to be kept confidential by the board. The health commissioner has received many letters protesting against patent medicine formulas becoming known. If allowed to stand, the ordinance will become operative on December 31, 1915.

Despite the fact that the trend of wholesome commodities prices was generally downward during the early part of January, there was again an excess of advances in foodstuffs. In the grain markets wheat touched a new level, going to $1.50¼ a bushel. This rise was accompanied by advances in rye, malt, and malting barley, but corn and oats declined. Flour again advanced solidly under the stimulating influence of a record price of wheat, and further advances are anticipated unless something now unforeseen occurs to curb the rise.

In the dairy products a surplus of supplies had a weakening effect on butter, and cheese prices were barely sustained. A scarcity in the better grade of eggs forced prices up to unusual levels for this time of the year. Fruits were not greatly changed, though slightly weaker, while the tone in the vegetable market was stronger. Dried fruits showed an advance.

Coffee was higher both on the Rio and Santos grades but there was no change in tea prices. Spices were a bit unsettled, with the advances and declines equally divided. For the first time in many months, the sugar markets, both raw and refined, were without change.

The receipts of foreign meat from Australia and South America were not heavy, but a great deal is held here in the warehouses for several weeks. There are several cargoes afloat and owners of the chilled and frozen Argentine beef are cutting prices in order to extend the outlet. The general demand for beef is light and with unfavorable weather and owners shading prices in every direction, there is little stability to values and prices are largely a matter of negotiation. On fancy city dressed cattle the market holds steady at 14½ to 15 cents, but on the great bulk of the commercial beef offered prices ranged from 12½ to 13½ and up to 14 cents on the more selected. Argentine beef sold at 10½ to 11 cents, while the frozen variety of the same sold at 9½ to 10½ cents. City dressed lambs brought to 12½ to 13 cents and prime sheep brought 10 cents. Pork and pork products are slightly lower.

The arrivals of live poultry last week were 160 carloads, which is unusually heavy at this season. The receipts were 640,000 birds and weigh about 1,500 tons. Fricasse fowls wholesaled at 14 to 14½ cents, while chicken sold at 13½ to 14 cents, and turkeys at 15 to 16 cents.

During the same week 38,000 cases of eggs were received, while the consumptive demand for Greater New York was not less than 90,000 cases, which shows that we consumed fully 55,000 cases of storage eggs. The wholesale market is fully 5 cents per dozen lower. The fresh eggs coming are from Texas, Oklahoma, Arkansas, Tennessee, and Alabama. There is a slight increase in the receipts of fresh made cheese, but owners look forward to an early export demand and are firm in their ideas at 16 to 16½ cents on their finest white and colored large and small sizes. Common to fair grades range from 14 to 15 cents.

Ohio Correspondence

(From our Staff Correspondent.)

COLUMBUS, O., Jan. 30.—This has been a notable month here in matters pertaining to food production. The usual mid-winter conventio s of bodies interested in animal-breeding, dairying and in manufactured goods of various kinds that furnish the means of human sustenance, have been well attended, and the standard of intelligence in discussion and progressive ideas has been high. These conventions have centered in great degree about a paramount event that was entirely new to Ohio and to most, if not all, other states. This event was the winter fair, held in some of the buildings of the State Agricultural Exposition grounds.

Some months ago it was conceived that this two million dollar plant should be put to more use in an educational way than in that of holding the stated fall exposition. Therefore, a January fair was tried out as an experiment. The interest shown both by exhibitors and the public made it such a success that it will probably be put on regularly hereafter. Displays were confined very largely to fruits, dairying, poultry and corn, with various forms of products into which these staples are worked up.

The most notable of all was that of apples. The Ohio Apple Growers' Association merged its sixth annual meeting into the fair program, and as a result had a one-third larger attendance of its own number than ever before. Some 75 varieties of apples were on exhibition. These were displayed on 2,000 trays and 500 plates. A novel feature was the map of Ohio reproduced in this fruit. This required 70 bushels, or 10,500 apples. In the dairying exhibit processes and appliances for the care and converting of milk into its many products were shown along the most economical and hygienic lines under the auspices or with the co-operation of the several state associations which exist in this industry. The poultrymen were out in force, both as exhibitors of fowls and modern chicken-raising appliances, and as an organized body urging greater attention on behalf of the state than they have received in the past. It was claimed that the poultry man was not getting his due, as compared with the fostering care bestowed on other food products in the raw. They reminded



"Here's a better milk for all uses"

Carnation Milk is superior to raw milk —for cooking and baking and in coffee.

Use it whenever the recipe calls for milk or cream—in pastries, puddings, soups and gravies. All these good things you cook with milk will be better if you use

CARNATION MILK

Clean—Sweet—Pure *From Contented Cows*

Carnation Milk is safe milk—nothing is taken out but part of the water and nothing is added. In sterilizing it is heated to a higher degree than ordinary pasteurization heat. It comes to you hermetically sealed against contamination.

Try Carnation Milk today—also ask your grocer, the Carnation Milkman, for "The Story of Carnation Milk"—with choice recipes, or write us for it.

See our Model Condensary, San Francisco Exposition.

Pacific Coast Condensed Milk Company

General Offices: Seattle, U. S. A.

Unequaled for Flavor

"Um-m-m! that's delicious syrup" —you'll say when you enjoy your first taste of

TOWLE'S LOG CABIN CANE AND MAPLE SYRUP

It's a delightful blend of choicest cane and finest maple syrup. Great on cereals, biscuits, beans—a delicious sauce for custards and puddings. Absolute purity and full measure guaranteed by the Log Cabin Can. Order of your grocer today.



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Never surpassed in wholesomeness, leavening or keeping qualities. Immense output. Low price.

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the public that they were creating every year $3,000,000 in Ohio on eggs and that this source of state wealth might be greatly increased by proper encouragement. They are in favor of rigid inspection of both poultry and eggs reaching the market, and claim that the small per cent of inferior products injures the whole industry by keeping down prices.

During the week, at the exposition grounds and at the State University, a number of breeders' societies were in session, all of them finding a lively interest in the fair, even though it did not include displays of live stock. The Ohio Association of Ice Cream Makers was another body that came in touch with the big event. Ross A. Woodhull, of Chicago, secretary of the national association, was one of the principal speakers. In his address before the combined meetings of the ice cream men and the Ohio State Dairymen's Association held at the exposition grounds, he pointed out that a large part of the dairymen's product is taken by the ice cream manufacturers at higher prices than they receive from other sources. The ice cream makers went on record as saying that their business had been more prosperous under their new sanitary code, put into force a year or more ago, than ever before. They declared themselves to be strongly in favor of stringent regulation.

Another event of great value in advancing the cause of food science is farmers' week at Ohio State University here, which will be February 1-6. The first occasion of the kind was held a year ago and brought out a big attendance of farmers and their wives. The women receive object lesson instruction in all forms of household economy, the most important being on questions of family diet, cooking and the selling and buying of food products. H. S. Bartlow, chief of the food department of the Ohio Dairy and Food Commission, will give this lecture, which has now gained quite a reputation, on "Frauds in Marketing."

Commissioner S. E. Strode has filed his annual report, this being the twenty-fifth document of the kind submitted to the governor since the dairy and food department was established. Much of the material found therein has been reviewed in these columns from time to time throughout the year. Chief Food Inspector Mawer advises that 3,000 stores and plants have been inspected during the fiscal period ending November 15 last. The list includes 150 confectionery concerns, 365 ice cream plants, 225 meat markets, 76 bottling works, 394 hotels and restaurants, and 84 produce houses, besides a great many other inspections. Shortage of light and faulty sewer connections were the chief objectionable features, although there were some very flagrant violations. One of those cited was in the case of a confectionery factory, where ice cream cones and candy were stored in a toilet room. Instances of this kind serve to show conditions that would often exist but for inspection and regulation.

Chief Dairy Inspector Mesloh recommends the enactment of a law providing for the registration of all creameries, cheese factories, condenseries, skimming stations and milk plants in the state. A total of 1,413 inspections were made, a majority of the concerns having given a good account of themselves in a sanitary way.

Some rather startling summaries are given by chief narcotic inspector of the drug department. He states that Ohio consumes 23,123 pounds of opium and 58,977 pounds of cocoa leaves, cocaine being made from the latter. But 12½ per cent of these drugs is used medicinally, the remainder being sold for illegitimate purposes. Of the 111 persons arrested for illicit drug handling, 32 were doctors, 30 druggists and 49 street venders.

From the weights and measures bureau comes the statistics of Chief Inspector F. C. Albrecht showing that 380,625 weights and measures were condemned during the year. These included 4,312 scales, 2,931 weights, 80 measuring pumps, 10,060 liquid measures, 4,806 dry measures, 4,800 milk bottles, 116 tape measures, 346,039 berry baskets, and three gas meters.

Among the activities of the department during the past month was an important amendment to the bottlers' sanitary code, which has the endorsement of the Ohio Bottlers' Association through its executive board. The amendment reads: "It shall be unlawful to fill or refill with soda water, or mineral water, or any other drink or fluid, any glass, jar, bottle or other container in which to sell or vend such drinks unless such glass, jar, bottle or container has been cleaned by soaking for not less than 10 minutes in a 3 per cent alkali solution at a temperature of not less than 125 degrees F., which solution must be kept at a density of 3 per cent and entirely renewed at least once each week, and such glass, jar, bottle or container again washed and rinsed in water approved by the Board of Health; or unless such cleansing or soaking shall have been effected to an equal degree of thoroughness and efficiency by resorting to other subject to the approval of the Agricultural Commission of Ohio."

No cases of importance have developed during the month in the food branch of the service. Heads of the various bureaus have been busy completing their contributions to the annual report. Chief Drug Inspector Mower has been having his troubles with a fresh outbreak of narcotic offenses here at Columbus. One of the leading druggists was arrested, pleaded guilty and received a stiff fine for the illegal sale of morphine. Several traffickers fell into the hands of the law.

The department is under the handicap of impending ripper legislation at the hands of the Legislature now in session, which threatens not only to disturb the present system, but to make it the victim of the party spoilsman. A bill has been introduced to reorganize the department by separating it from the Agricultural Commission. This is regarded by manufacturers of good products as unfortunate, as at no time have the department and the manufacturers been working together in such a spirit of harmony for the uplifting of all industries involved as at present. The existing system, with only a little over a year's trial, has proved itself highly efficient.

A novel experiment in food was an alfalfa dinner recently held at the leading Columbus hotel, at which 24 business men were present. Alfalfa flour was used in the making of the bread and of the pudding that were served. It was very palatable, but gave these eatables a peculiar appearance, on account of the flour being green in color. Alfalfa salad was also an item of the bill of fare, the green leaves of the plant being used. Tea was also brewed from the leaves. This gastronomic innovation was put on by the owner of a local wholesale delicatessen store, who is likewise the owner of a farm and an enthusiastic alfalfa grower. The table decorations were of alfalfa surrounding a farm house and apples trees made of candy, with candy roses in the alfalfa.

CLEVELAND, O., Jan. 30, 1915.—The public has watched with much interest the attempts to force out Miss Mildred Chadsey, chief of the bureau of sanitation. Miss Chadsey's enemies evidently brought such pressure to bear on the council appropriation committee that her salary for the coming year was cut to a figure below that of her subordinates. Local newspapers, Mayor Baker, Chamber of Commerce and Consumers' League, all united in the endorsement of the work of the bureau of sanitation under Miss Chadsey and the matter was reconsidered favorably by the appropriating councilmen. Outside of the splendid housing work Miss Chadsey has done, she has as chief of her bureau and member of the Consumers' League pure food committee assumed an aggressive attitude toward all matters pertaining to Cleveland's food supply. Miss Chadsey is a graduate of the University of Chicago and came to Cleveland after several years' experience in Federal welfare work. The position of chief of the bureau of sanitation, as all other technical positions in the division of health, is held by civil service appointees.

The annual report of the city chemical laboratory showed that 8,412 examination tests and inspections had been made during the past year. Much time was given to the study of food products offered on the local markets. Conditions in factories located in Cleveland were personally investigated and records of inspectors from other sections used to judge the quality of products. These lists have not yet been published but the chemists hope to turn this information over to the local consumer in the near future. Such a list will not only tell what food products to avoid but also what ones may be used safely.

The Cleveland Pure Food Show at Wigmore Coliseum, week of February 1 to 5, will be perhaps one of the largest exhibitions of its kind ever held. Floor space of one and one-quarter acres has been divided into booths and each space sold to exhibitors interested in this exhibition as an advertising feature or in getting information relative to pure products before the consumer or dealer.

The bake shop inspectors' exhibit will contain materials and containers used in the manufacture of good and bad pies, contrasted so as to arouse the curiosity of the consumers to the extent that they will look up the health department records of their own baker, a copy of which will be in a file nearby. Chemists will have on exhibition analyzed specimens of each

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TO THE JOBBER AND RETAILER



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Plans are already laid to place Waw Waw in its deserved position as the King of Table Sauces.

We cannot make Waw Waw Sauce itself any better but we can and will make Waw Waw Sauce a better seller.

An extensive advertising campaign in the leading Journals is now in course of preparation. No pains, expense or effort will be spared to make Waw Waw a leader in easy, steady selling, just as it is now a leader in quality.

Full details of the new plans will be mailed to jobbers and retailers throughout the country. In the meantime the already increasing inflows of orders are being filled promptly from our New York warehouse.

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St. James Importing Company NEW YORK

brand of flour sold in Cleveland, and the results and name of the particular brand will be easily read by visitors. Especial attention will be given to the artificial aging or bleaching processes. Exhibits showing conditions of Clevelands milk and meat supply are being prepared by Dr. Eddy and Dr. Perkins, who have charge of this work.

The case of Mr. Glick of the Max Glick Candy Co., arrested for interfering with inspection, was tried on January 21. Mr. Glick was fined $10 and costs. A charge of assault and battery brought by one of the inspectors against Mr. Glick at this time was dismissed. Attempts have been made by the division of health to co-operate with the National Confectioners' Association in matters which pertain to their business and especially with such cases as deal with this association. Mr. Glick is a member of this association and the inspection which he was alleged to have disrupted, was being made at the suggestion of a National Confectioners' officer. The National Confectioners' Association can do no better work than to co-operate with the health authorities in the movement to force such men into seeing that a candy factory, as other food factories, is essentially an institution where regard for public welfare should come before profits or dividends.

Pennsylvania Correspondence

(From Our Staff Correspondent.)

HARRISBURG, Pa., Jan. 30.—The first bill affecting food laws to make its appearance in the General Assembly which has just begun its biennial session came from A. B. Garner, Schuylkill county, the object being to prohibit the use of benzoate of soda entirely and to forbid employment of any chemicals in the making of candies. The measure appeared in the first session in which presentation of bills was in order.

The commission in charge of the study of the cold storage situation has completed its preliminary study and its inspections in New York and will meet within the next fortnight to frame its recommendations to the legislature. It is expected that it will recommend some radical changes in the periods for storage, but they have not been announced. A drive to repeal the clause requiring placarding of cold storage food is expected to be made and some substantial changes in the regulations for re-storage are anticipated.

Dr. D. P. Gerberich, Lebanon, who headed the senate committee on health and sanitation in several previous sessions and who handled pure food legislation in 1911, is again chairman of the committe of the senate and Sigmund J. Gans, a Philadelphia manufacturer, is chairman of the house committee on health.

Among the bills appearing in the legislature were proposed repealers of the mercantile license tax entirely and to relieve such firms, joint stock associations and partnerships that pay a capital stock tax to the state from mercantile taxes of any kind.

Capitol gossip is to the effect that but little attention will be paid this session to the recommendation that the dairy and food commissioner's bureau be made a part of the State Department of Health. The suggestion of the change has aroused protests from grangers and other organizations which were instrumental in having the bureau created as a curb on the oleo business, and it is not believed that any change from the Department of Agriculture will be authorized. Neither will the State Live Stock Sanitary Board or State Veterinarian, now branches of the Department of Agriculture, be transferred to the Department of Health. The announced policy of Governor Martin G. Brumbaugh is to concentrate the educational work of the Department of Agriculture at State College and to confine the department to police and inspection work, which they have handled successfully.

Governor Brumbaugh is actively engaged in stimulating the agricultural conservation work and in the course of one of his speeches declared that Pennsylvania farmers and market gardeners could with very little additional attention to their work double the output of food in the state. The brisk demand for foodstuffs because of the European war was reported at the meeting of the State Board of Agriculture and allied organizations this week to have caused a greater acreage of wheat to be set out than ever before, and much attention is being devoted to plans for intensive farming for market products.

State canners will have public hearings shortly on the proposed code for safety and sanitation of canneries which has been drafted by representatives of the trade and employes and of the State Industrial Board.

Estimates made to the legislative committee are that $575,000, in round numbers, will be required to pay for the cattle killed because of the foot-and-mouth disease and the steps taken to eradicate the disease. This means that over a million dollars will be required, as the federal government matches the state appropriation or reimbursement of owners of cattle destroyed to check the spread of the cattle plague. Some of the finest herds in the state have been decimated and the local supply of cattle for butchers has disappeared in some districts.

Over 1,500 licenses for the sale of oleomargarine have been issued for 1915 by the Dairy and Food Commissioner's office, establishing a record for this time of the year.

Drastic steps to drive from the markets the so-called egg powders are being taken by the Dairy and Food Commissioner's agents, analyses of several preparations showing that the samples did not contain any egg properties. A couple of them were artfully advertised, but the commissioner has taken the position that they are not within the act, and withdrawals from sale are reported from many sections.

Reappointment of Dairy and Food Commissioner James Foust is being forecast among legislators here.

The report of the Dairy and Food Commissioner on food in cold storage at the end of December, 1914, shows the following:

Eggs in shell	3,106,969	dozens
Eggs out of shell	504,405	lbs.
Butter	3,212,860	"
Fish	3,684,265	"
Poultry	4,405,644	"
Game	14,445	"
Squab	553	"

CARCASSES OF MEAT.

Beef	382,860	"
Veal	50,080	"
Sheep	474,175	"
Hogs	127,549	"

PARTS OF CARCASSES OF MEAT.

Beef	841,331	"
Beef livers	16,627	"
Beef rounds	210	"
Beef tenderloins	427	"
Beef sweetbreads	270	"
Veal	34,320	"
Sheep	88,656	"
Hogs	655,465	"
Hogs' livers	40,318	"
Hogs' faces	24,200	"
Hogs' hearts	900	"
Pork	176,799	"
Pork loins	78,688	"
Pork butts	29,836	"
Pork cuts	5,975	"
Pork trimmings	5,104	"
Pork snouts	2,500	"
Pork shoulders	650	"
Calf heads and feet	1,039	"
Mutton racks	4,372	"

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Baking Powder

CONTAINS NO ALBUMEN (sometimes called white of egg) OR ANY ADULTERATION



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It has survived all the other breakfast cereals because the shredding process is the best process ever devised for making the whole wheat grain digestible. Shredded Wheat is a natural, elemental food not flavored, seasoned or compounded with anything. All the nutritive elements of the whole wheat are in the "shreds," and in a digestible form.



TRISCUIT is the Shredded Wheat wafer—a crisp, tasty whole wheat toast — delicious with butter, cheese, or marmalades.

Shredded Wheat Biscuit is packed in odorless spruce wood cases which may be readily sold for ten or fifteen cents, thereby adding to the grocer's profits.

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Maurice Groshon, Commissioner.
G. W. Brower, Deputy Commissioner.
R. B. Moudy, M. S., State Chemist.

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THE AMERICAN FOOD JOURNAL

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NUMBER THREE

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Dairy and Food Commissioner
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THE AMERICAN FOOD JOURNAL

There is no higher art than that which tends toward the improvement of human food.—*Beecher.*

Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.
Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year — Canada, $1.25 per year — Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

The ownership of The American Food Journal is vested solely in the officers of the company. No person, firm or corporation, either directly or indirectly connected with the business it represents, has any share in its ownership or voice in shaping its policy which has in view at all times the best interests of the field it serves. It aims to discuss all subjects fairly, and to furnish its readers information concerning the progress and development of the food industries. It will answer any questions concerning the business to the best of its ability, and it asks its readers in all parts of the world to aid it with inquiries and suggestions, to which it will give prompt and earnest consideration.

Vol. X. MARCH, 1915. Number 3.

Meddling With Legitimate Business

A CIRCULAR letter issued by authority of Mayor Mitchel of New York City, attacking packaged foods and urging the public to purchase bulk products only, has created considerable comment in the food world at large, and has drawn a sharp retort from various quarters of the food manufacturing industry.

The specialty manufacturers in particular have made indignant protest against what has been very properly considered by them to be a piece of impertinent meddling.

The oracle issued by Mayor Mitchel's committee of sociological prodigies, composed in part of one George W. Perkins and one Thomas W. Churchill, runs along in the following frolicsome strain:

"Have you ever stopped to figure out how much more you would get for your money if you bought certain articles of food by the pound instead of by the package? Food that is wrapped and sold in attractive looking packages must of necessity cost more than the same food sold in bulk, which means sold by the pound. In the first place, the box or jar containing the food costs money. The wax paper used costs money. The wrapper costs money. The printing on the wrapper costs money. And it also costs money to fill the packages and seal them. It follows, therefore, that you cannot possibly get as much food for your money when so large a part of your money has to pay for the box, paper, printing, etc.

"There are several reasons why so many foods are put up in packages. First: The package looks pretty, appeals to the eye and makes the food seem more appetizing. Second: Most of the packages are air-tight and dust-proof, and for sanitary reasons a great many people prefer food that is done up in packages. As a matter of fact, it is possible for your grocer to keep on hand, in bulk, exactly the same foods as the packages contain, and it is also possible for him to keep them in bulk in a perfectly sanitary manner, so that dust and dirt cannot reach them."

Then follow such weighty sentences as "We have looked into the matter," "Articles purchased by our investigator," "Weighed and measured in our own office," "One cup of raw oatmeal, when cooked, will make twice as much as one cup of steam-cooked oatmeal when cooked." "You can save both time and fuel by using a fireless cooker for cereals."

Wonderful! Astounding! Marvelous! The work of master minds!

Who would ever have thought that bulk goods could possibly have been sold cheaper than package goods? Who was the foolish philosopher who said, "No man is prophet in his own country?"

Right in New York, in dear little old Gotham we have a whole committee of prophets, and wise old heads they are, too.

What would we do, what would ever become of us, were it not for the egg-headed sages of political America?

It is dreadful to think of, to dwell upon the awful fate that must be ours, without the chalice of salvation which is constantly being held before us by our vote-seeking, superficial and totally uneducated political experts.

Certainly, bulk goods may be purchased somewhat cheaper than package goods. But, to put it briefly, who wants bulk goods, when package goods are within reach?

And the reason—sanitation, wholesome living, clean, uncontaminated foods.

There is nothing new about this argument. In fact, there is nothing left to be uttered which has not already been said, on the subject of the superior qualities of packaged over bulk goods.

It was left to a benighted, fossilized group of crustations in New York City, to betray their pitiful igno-

rance and, for some selfish and ulterior interest, best known to themselves, endeavor to dazzle the public with a bonfire of false and misleading sensationalism.

Elsewhere in this issue of THE AMERICAN FOOD JOURNAL appears the able and comprehensive reply of Nathan Musher of the Pompeian Company, to Mayor Mitchel's food supply committee, and for this reason it will not be necessary at this juncture to enter into a detailed discussion of the merits of the case.

Suffice it to say that the day of the unsanitary gunny sack, the day of the germ-gathering open box and barrel, has gone never to return.

To return to that at this late date would be decidedly and unquestionably to retrogress. It is safe to say that the first one to attempt this backward step would be the first to go out of business.

Progress is not a thing to be driven back into the ranks of retrogression.

The consumer public of the United States has, thanks to a long and determined campaign on the part of progressive manufacturers, reached a high standard of education on the subject of foods, from which it will take more than the superfluous and sensational circularizing of a few politicians to force it back to the antiquated methods of other and less fortunate generations.

So it is. So let it be!

EMBARGO ON GRAIN.

REPRESENTATIVE FARR of Pennsylvania contemplates introducing a bill before the House providing for an embargo on export grain. He has offered a resolution calling on the Secretary of Agriculture to furnish such information as he may have in his possession as to the amount of wheat now on hand among the various holders of the commodity.

He also asks for a statement from the secretary on the subject of the rate of export and the probable foreign demand.

Furthermore, Representative Farr expresses the fear that at the rate at which wheat is now leaving these shores for Europe, our surplus supply will have been entirely exhausted within the short space of two months.

Mr. Farr argues that Congress should take proper steps to protect the American consumer before it is too late. He says, "This should be done as a matter of prudence and humanity to our own people, who can starve just like other people."

Mr. Farr further states, and very properly so, that the United States Government is now forcing the American consumers into the position where they are paying a heavy tax for the war in Europe. Surely, if it is true that our surplus wheat has but two months to go before being exhausted, it is time for those at the helm of the ship administrative to jar themselves into a sitting posture and force themselves to do a little reflecting.

It will be borne in mind that the United States had no hand in the bringing about of the European conflict. And there is consequently no good or valid reason why the great masses of American consumers should be made to share the brunt of the penalty which must always be borne by warring nations.

On February 17 the Department of Agriculture issued a statement which runs in part as follows:

"The large demand for our wheat arises from the fact that there was an estimated world's shortage of over 400,000,000 bushels outside of the United States; from the fact that the Russian exportable surplus of 100,000,000 bushels is not available generally, and from the fact that the belligerent nations are eager to secure food supplies. If it were not for these things we should be discussing ways and means of disposing of our tremendous surplus of food products.

"As has been stated, the new American crop will begin to appear before July. The Argentine crop is now coming on the market. It is estimated that from that source there will be available 100,000,000 bushels. A surplus of 75,000,000 bushels or more from India will be available in May and June. The increase in the fall-sown wheat acreage of the United States in 1914 was 11.1 per cent, or over 4,000,000 acres; in the Northern Hemisphere generally the acreage of winter wheat shows an increase of from 3 to 33 per cent, as follows: Denmark, 3 per cent; Italy, 5 per cent; Switzerland, 10 per cent; United States, 11 per cent; India, 22 per cent; Canada, 33 per cent.

"But suppose a shortage in wheat should develop in the next three months, what would be the situation? There is a great surplus in other food crops in the United States, a number of which can be used as substitutes. Wheat does not constitute more than 12 per cent of the normal diet; about the same as poultry and eggs. Meat and dairy products constitute 48 per cent; vegetables, 11 per cent; fruits, nuts, sugar, fish and other items, the remaining 19 per cent. There are larger supplies of corn and other grains, meat animals, dairy products, potatoes and fruit at the opening of 1915 than for many years.

"The most important competing products are corn and potatoes."

All of which, it must be admitted, evades the real issue—the best interests of the American people.

TOO MANY LAWS.

AT a hearing held in Washington recently on the McKellar bill to regulate the sale of cold storage food products, George L. McCarty, Secretary International Meat Packers' Association, said that the packers consider the measure quite unnecessary and superfluous for the protection of the public. He went on to say, furthermore, that the meat inspection service, as it is carried on at the present time by the Department of Agriculture, accomplishes all that can be wished for, and that the system of inspection now in vogue is "extremely comprehensive and well enforced."

Mr. McCarty said in part:

"We are always under the super[illegible] United States Inspectors, day and night."

Further on in the course of his re[illegible]ed:

"At whatever time after one [illegible]our months' meat products are unsou[illegible]ent of Agriculture condemns the unsound[illegible].

As a general proposition it may be said that the regulation of cold storage is a good and [illegible]ome undertaking for the people; and as all law[illegible] for their ultimate object the welfare and improvement of the status of the people, it is no more than proper that care should be taken by our State and Federal Government to protect the masses.

As a matter of fact it must be said in all fairness that the American legislature is inoculated with the virus of reform.

It is a regrettable, and yet a seemingly indispensable quality of our newly-baked Senators and Representatives that they no sooner land in office than they set

the mills of the Gods to grinding out some bill or measure by which they hope to improve the morals or living standards of the common people.

There are more rules now on the statute books of the various commonwealths and of the Federal Government than your strictest adherent to law and order might ever hope to enforce.

We have so many laws to obey in the one state of Illinois that a day seldom passes when your most law-abiding citizen might not be arrested and prosecuted for violating some one of these laws.

All of which leads us to the conclusion that the law-making is frequently much more of a fever or disease than a discharge of public duty.

The much-heralded, much-voted-for McKellar bill is very little more or less than another batch of piffle cooked up for sensational militancy against business.

The contention made by Mr. McCarty is well founded. Since the Department of Agriculture is supervising the work of the packers, is it not proper and logical to assume that adequate protection is being given to the consumers of the packers' products?

The contemplated law fathered by Representative McKellar is not unlike the ludicrous instance in which a policeman is detailed to watch a policeman.

Regulation, inquiry, investigation—when shall our solons have their fill?

We are the most regulated nation in the world today. We live on regulation. We thrive on regulation as a diet. We have regulation as a beverage. We breathe regulation for air. Regulation has been so ground into our systems that we look instinctively for it at every turn, like children who feel the need of their nurse.

What shall we do with the McKellar bill if it does become a law?

Goodness only knows. For it is not only unneeded, but is, moreover, totally superfluous and undesirable.

CROP REPORTS BAR TO SPECULATION.

A LETTER, issued by the United States Department of Agriculture, has reached this office which should prove of more than passing interest to readers of this journal. It reads in part:

It is sincerely to be hoped that the Department is correct in its assumption as given verbatim below.

Moreover, much commendation is due the officials in charge for their determined efforts to stamp out one of our most deadly national economic evils—the silk-hat juggler of food prices:

To prevent the circulation of false reports for speculative purposes is one of the great objects of the Government crop estimates, according to a circular just issued by the department for the information of its 150,000 volunteer crop reporters. Without such a system it would be practically impossible for anyone, except at great expense, to form an accurate estimate of crop prospects. Farmers would suffer most from such conditions because they are neither so well organized as other lines of business nor in a position to take advantage of market fluctuations. Manufacturers and railroads, however, are also vitally interested in obtaining a disinterested forecast of conditions in all parts of the country in order that they may avoid waste in the distribution of articles and cars. "The earlier the information regarding the probable production of the great agricultural commodities can be published," says the circular, "the more safely and economically can the business of the country be managed from year to year."

THE ANNUAL CONVENTION.

THE AMERICAN FOOD JOURNAL wishes to make a suggestion on the subject of the coming annual convention of the Association of American Dairy, Food and Drug Officials to be held in California during the month of August.

It should be pointed out at this time that the question of the date of the convention is of particular significance this year, if we concede that a large and enthusiastic attendance is desirable for the annual event.

The American Association for the Advancement of Science will hold its convention at Berkeley, Cal., August 2-7 and the Association of Agricultural Colleges and Experiment Stations will convene at the same place August 11-13; while the American Chemical Society will hold its annual meeting August 31 to September 3.

As the date of the convention of the Association of American Dairy, Food and Drug Officials has not as yet been decided upon, it will be obvious that the best possible course to pursue will be to select a date which will be instrumental in bringing the greatest number of people together, and that end will be the best subserved by holding the convention of the Association of American Dairy, Food and Drug Officials in between the days of the convention of the Association of Agricultural Colleges and Experiment Stations and those of the American Chemical Society—let us say, on August 16, 17, 18, 19 and 20.

This would appear to be the essential and psychological time for the convention and cannot fail to result in a record attendance.

LITERACY TEST MEETS DEFEAT.

ON February 4 the immigration bill, containing the literacy test, went down to defeat in the attempt of its sponsors to over-ride the President's veto. The vote stood 261 in favor of overruling the Chief Executive, 136 against, and two not present.

The vote came at the end of a six-hour debate.

In the defeat of this bill an exceedingly dangerous bit of legislation received what looks like a death blow.

President Wilson struck the key-note of the true American sentiment when he said:

"In this bill it is proposed to turn away from test of character and of quality and to impose tests which exclude and restrict; for the new tests here embodied are not tests of quality or of character or of personal fitness, but tests of opportunity. Those who come seeking opportunity are not to be admitted unless they have already had one of the chief of the opportunities they seek—the opportunity of education. The object of such provisions is restriction, not selection."

That there should be restrictions on immigration into the United States there can be no question whatever. But the method of elimination should not be applied so as to condemn or exclude those who, through no fault of their own, are the victims of unfortunate circumstance, such as is the case with the illiterate many.

It would surprise no small number of our so-called blue-blooded Mayflower posterity to learn that their ancestors who came over from England in the sturdy little craft could not successfully pass the defeated literacy test, had it then existed—could not even read a line of their own language or sign their names.

The Story of the States

A Historical and Statistical Series Sketching the Food and Drug Inspection Work of the Various Commonwealths.

PENNSYLVANIA

By Dairy and Food Commissioner James Foust

WHEN in 1895, the Pennsylvania Department of Agriculture was organized, the office of the Dairy and Food Commissioner, established several years earlier, was made a division of that Department.

During the earlier years of its existence this office had been charged with duties in the enforcement of the oleomargarine, cheese and vinegar acts. In 1895, however, the Legislature enacted a general food law, whose enforcement became the duty of the Commissioner.

The general form of organization adopted for the work at the outset of the new relationship, has been retained in all its essential features; a small, central office force with purely administrative duties; a well distributed force of local agents, acting under central office instructions, and charged with the securing of samples of questionable foods for examination by the scientific expert staff, and with the responsibility of public prosecution where legal action is directed by the Commissioner; a scientific or technical staff, also well distributed in institutional or private laboratories; and finally, a staff of prosecuting attorneys, members of the local bars, assisted by chief counsel to the Bureau wherever that seems desirable.

This mode of organization promotes in this Commonwealth of highly broken topography and large area, a greater promptness in the transmission of perishable materials, less travelling expense, and doubtless less office and laboratory expense than would a more highly centralized organization. It renders practicable, also, the employment of a corps of highly experienced analysis and expert witnesses, whose services could not be retained with a central organization. In all branches of this service, the effort has been to make the conditions favorable to the holding of experienced, highly responsible staff.

Concerning the work of this organization, this sketch will deal only with that covered by the period 1907-1913, the term of service of the present commissioner.



JAMES FOUST.

To promote efficiency of the agency and scientific staffs, conferences of the agents are held several times a year, for the comparison of working methods, and for the planning of special lines of work, while the board of chemists meets to pass upon new regulatory questions, methods of analysis, and plans of investigation involved in the current work. The working operations of the respective laboratories are checked also, from time to time, by comparison of [illegible] same materials.

The body of laws committed to the Bu[illegible]ment has considerably increased during the period, and many amendments been made to earlier food legislation. Prior to 1907, a number of special food laws and a general food law had been enacted. The former included the vinegar act of 1897, as amended May 21, 1901; the cheese act of 1897, as amended May 2, 1901; the Act of June 10, 1897, prohibiting the addition of preservatives or coloring matter to milk and cream, as amended April 19, 1901; the oleomargarine and renovated butter acts of 1901; the fruit syrup act May 2, 1901, as amended April 26, 1905; and the Act of March 28, 1905, prohibiting the addition of coloring matter and preservatives to fresh meat, poultry, game, fish, or shell-fish.

The general food law of 1895, which defined food adulteration and misbranding, and made their commission a misdemeanor, was replaced in 1907, by an act making the commission of these wrongs a civil offense, and, on the plea of the need for legislative uniformity, included, by reference, all corresponding acts of Congress and the regulations thereunder, then in force or later to be enacted or promulgated.

This experiment in legislation did not work well in practice. The civil procedure proved cumbrous and difficult, and the modification of the national regulations hard to ascertain and to follow. Moreover, the courts speedily declared the new act unconstitutional, largely because of its references.

It has been the policy of the Commissioner to secure, so far as practicable, specific legislation upon the foundation of the basic general law, for the reason that specific laws are easier to enforce; they reduce the need for executive regulations, which, in Pennsylvania, have very narrow place under the constitution as interpreted by the Supreme Court; and they are more clearly understood by producers, manufacturers, dealers and consumers, and thus tend to work more uniformly. Therefore, on May 13, 1909, when the Legislature repealed the Act of 1907, and returned to the original form of general food law, a large number of the more common added adulterants were specifically prohibited.

The Legislature has added, also, to the list of special food laws, either by amendment of earlier statutes, or by the addition of new laws. The milk and cream law was amended in 1909, so as to fix a standard of composition for cream; and, again in 1911, so as to establish such standard for both milk and cream. In 1909, also, were enacted special laws regulating the sale of ice cream, eggs, lard, and non-alcoholic drinks; in 1911, an additional act relative to the adulteration of sausage by the addition of cereals and water; and in 1913, an act regulating the management of cold storage warehouses and the sale of cold storage foods, and an amendment to the oleomargarine act of 1901, fixing a standard color limit, capable of exact physical measurement.

In the enforcement of these laws, the Commissioner has [illegible]sidered it his duty to pursue a policy of vigorous prosecu[illegible] for the prescribed penalties when clear cases of violation [illegible]ed; but no accumulation of cases against an individual [illegible] single commodity has been practiced, except where the [illegible] has already passed upon the questions at issue, and such cu[illegible]ative action has appeared needful for the arrest of the illegal practice.

It has been the consistent policy not to give an executive decision against the public when important questions of the

interpretation of the laws have arisen, but to bring such questions up for judicial decision.

The volume of the work performed during the period, 1907-1913, is merely suggested by a consideration of the number of food analyses made during this time, and the number of cases terminated. No classification of the analyzed samples was made for 1907; that for the later years of the period is as follows:

	1907.	1908.	1909.	1910.	1911.	1912.	1913.	Total.
Butter	770	974	938	260	528	417		3,887
Cheese	7	8	11	17	11	7		61
Cream	754	1,078	499	1,038	802	598		4,769
Milk	1,895	3,001	1,848	3,642	3,337	3,018		16,741
Oleomargarine	444	426	283	113	113	68		1,447
Renovated Butter	6	18	1		10	3		38
Eggs		74	37	95	164	138		508
Cold Storage Products						79		79
Fresh meat	18	56	23	52	38	3		190
Fruit syrups	1	23	5	5	31	46		111
Ice Cream	26	227	288	208	337	317		1,403
Lard	7	383	20	98	12	25		545
Non-alcoholic drinks	43	973	278	288	453	261		2,296
Sausage	135	237	153	339	109	102		1,075
Vinegar	166	141	25	206	78	662		1,278
Food	599	911	1,185	1,839	1,181	1,102		6,817
	—7,400	4,871	8,530	5,594	8,200	7,204	6,846	49,744

The cases in which adulteration, misbranding, or other violations of the provisions of the food laws were sufficiently established and pronounced to require resort to prosecution for the penalties of the law, were promptly brought before the courts. The cases terminated under the several laws in the several yars of the period, were:

	1907.	1908.	1909.	1910.	1911.	1912.	1913.	Total.
Renovated Butter.	3	4	6	5	...	1	7	26
Oleomargarine	279	121	273	231	63	58	34	1,059
Milk and Cream..	65	20	126	95	523	388	376	1,593
Vinegar	25	47	45	6	36	38	122	319
General Foods	285	91	129	151	226	328	299	1,509
Lard	2	...	29	5	13	6	6	61
Cheese	...	...	...	...	...	1	...	1
Fresh meats	2	11	2	1	3	4	...	23
Eggs	3	...	40	31	31	20		125
Non-alcoholic drinks	2	148	67	83	104	45		447
Fruit syrups	1	...	3	1	15	1		21
Ice Cream	...	39	63	30	48	49		229
Sausage	...	...	...	27	27	14		68
Cold storage act	...	...	...	...	...	34		34
	664	300	777	667	1,029	1,049	1,007	5,493

Such figures are evidence of the activities of the several branches of the service, but they do not afford proof of the efficiency and value of the work performed. It will be observed, that while the number of samples analyzed annually has not increased, the number of cases terminated has been much greater during the past three years than during the earlier years of the period for which figures are here given. There are a number of reasons for this fact; three reasons especially may be mentioned. First: New and more specific legislation in which the offenses are more specifically defined. Second: Increasing skill on the part of the agents in their selection of samples of commodities in which their experience has led them to judge that adulterations are most likely to occur. Third, and most gratifying of all: An increasing appreciation on the part of the public of the value of this service for the common welfare. To these reasons we may add an important fourth, namely, the development of better analytical methods whereby the experts of the Bureau are enabled to discover and establish the existence of adulterations that heretofore eluded proof.

The following great changes have resulted from the enforcement of the Pennsylvania Food laws, together with those of other states and of the national government: Coal tar dyes have largely disappeared from human foods—particularly from fruit preparations, catsups, fruit juices, fruit syrups and the like. Most of the chemical preservatives have likewise disappeared, except for the limited amount of benzoate of soda still permitted by law in a few fruit and vegetable products, and for the sulphurous acid likewise tolerated in molasses and dried fruits. The non-alcoholic drinks rarely contain saccharin nowadays, and their labeling, while it still leaves much to be desired, usually complies with the mild requirements of the law.

The Hamburg steak is no longer kept red by aid of sulphites, the lard is rarely reinforced with other animal fats, nor are the pockets of the sausage man made unduly fat by meat prices obtained for added starch and water.

With the advent of the state-wide standard for milk and cream there was a large increase in the number of prosecutions for the sale of these products below standard; moreover, the application of the dipping-refractometer made possible the discovery of many instances of watering that had previously been impossible of satisfactory proof. The quality of the commercial cream has much improved and the more glaring milk frauds are steadily decreasing.

Standard groceries and canned goods remain on the high plane which they promptly assumed after the enactment of the extra food laws, and specialties, such as flavoring extracts, vegetable oils and maple products, show a very great improvement in quality and in the truthfulness of their labelling.

The confectioners of Pennsylvania have most praiseworthily omitted the resinous glazes from their wares, despite the continued use of this undesirable coating by some interstate traders. The hokey-pokey vendor still sells some queer cold stuff that he decorates with the title, "ice cream," but the business lacks the ease, freedom and fine profits it once possessed.

The new cold storage act has developed some difficulties of enforcement, partly because of occasional obscurities in the act itself, but chiefly because of the lack of similar legislation relative to the interstate food trade, and because of the lack of suitable means for distinguishing precisely the food cold-stored for short or for long periods from such as are "fresh" and "stale," respectively, in the ordinary sense of these terms. The cold storage warehousemen have shown a commendable disposition to obey the law, despite these difficulties. The owners and vendors of the cold-stored products are not always so disposed. The ordinances of the larger cities and the active co-operation of their health officers have proven highly valuable in enforcing those parts of the law that deal with foods stored beyond the allotted limit of time.

In Pennsylvania the enforcement of the weight and measures laws is committed to a special officer.

The food laws contain little that is specific with respect to sanitary requirements. Nor do the laws, statutory or fiscal, provide for what is commonly called "constructive" work by the food commissioner.

The activities of the bureau in the execution of the food laws are not, however, confined to the getting of evidences of their violation and the presentation of these evidences to the courts. Whatever the courts may find it needful to presume as to the average citizen's knowledge of the law, the Dairy and Food Commissioner spares no proper effort to bring the law's requirements to the attention of the manufacturing and selling interests as well as to that of the consumer. The district agents are charged with the duty of placing copies of the new laws in the hands of every manufacturer and dealer concerned, together with copies of such explanatory regulations as may be issued thereunder. The executive officers of organized food industries are provided with similar information for the benefit of these industries, and care is taken to spread the intelligence by means of trade journals and the public press.

Furthermore, it is recognized that, unless the consumer is interested in his own protection, the police agencies of the state cannot secure him entire freedom from injury. Parallel with the legal proceedings, the bureau conducts therefore a publicity agency. All notable violations of the law are announced through the columns of the press; also all judicial decisions bearing upon these laws. A monthly bulletin is published giving an account of the current food examinations and of the cases terminated before the courts, and also furnishing notes and papers of interest upon food preparation and uses, and upon the food trade abuses. In other words, this publication is used as an educational agency. So far as fairness will allow, the information concerning the adulterations discovered and the cases brought to the courts is made specific.

In conclusion, the commissioner desires to acknowledge the large share of credit for the work accomplished that is due to the skill and zeal of his associates in the several branches of the bureau, to the Secretary of Agriculture of the state and its governors, to the continued interest of the press and the growing appreciation of the courts; and last, but not least to the very large support given by the great majority of those interested in the making and selling of foods.

Pasteurization of Milk

By Charles E. Gabel, B. Sc., Ph. D.

SCIENCE and scientific principles applied to industries of vital importance to our existence and well-being have brought about many wonderful changes. Two blades of grass have been made to grew where one grew before. Likewise the dairyman is trying to increase the production per cow to an average of 280 pounds per year instead of milking cows that give only 140 pounds of butter fat. The methods of our forefathers must be replaced by those which increasing intelligence and experience have shown to be better adapted to modern conditions. With increasing population not only must the total food supply be augmented, but its conservation also becomes an important problem. Of the various foods which nourish and build up the body, milk is of prime importance. Man uses it not merely as an infant, but throughout his life. And human ingenuity has made from it various food products. Raw milk, unlike many other foods, spoils very easily. Realizing its importance, man has made various attempts to conserve his food supply. Among these is the application of heat. Louis Pasteur, the founder of the science of bacteriology, heated wines and other liquid foods to increase their keeping qualities. Since then this method is known as pasteurization. This eminent biologist showed that the spoiling of our foods and that much sickness was due to micro-organisms. He also showed us how to avoid and combat them.

Fresh milk contains comparatively few bacteria. Being an excellent nutrient material, under suitable conditions of temperature, it will enable its microscopic flora to reproduce in enormous numbers. As a by-product of bacterial activity, lactic acid is produced. When enough of the latter has formed it causes the milk to sour. This bacterial increase and consequent "spoiling" of the milk may be retarded by pasteurization or prevented by sterilization. Milk is sterilized by cooking a sufficient length of time, depending upon the resistance of the organisms present. On heating milk the vegetative—i. e., the growing—forms soon succumb, while around the boiling point the spore forms are killed off. The disadvantages of boiling milk are: Increased cost for heating, the milk is chemically changed, less suitable for infants, and tends to constipate.

Where the milk has not been pasteurized before reaching the consumer it may be thus treated by the housewife. Methods of pasteurization should be and generally are taught in all courses of domestic science. Federal and state bulletins are easily available which give the details and reasons for the process. To show the relative numbers of bacteria in milks under different conditions the following may be taken as typical examples. Some one found that in a badly kept dairy unsterilized milk utensils increase the bacterial contents per cc. thus:

Number of bacteria in milk from udder were	400
Number of bacteria in milk in bucket	800
Number of bacteria after passing strainer	60,000
Number of bacteria after passing cooler	34,000
Number of bacteria in tank below	173,000

It was also found that milk from a healthy cow which immediately after milking contained 500 bacteria per cc. changed as follows:

BACTERIA PER CC. AT DIFFERENT TEMPERATURES.

Time after milking.	15° C.	Room temperature, 26 to 29° C.	37° C.
4 hours	900	700	11,300
6 hours	500	400	38,000
8 hours	600	7,800	342,000
10 hours	1,200	29,000	50,000,000
24 hours	80,000	340,000,000	Sour
48 hours	1,380,000	Innumerable	Sour
72 hours	89,000,000	Sour	Sour
96 hours	Sour	Sour	Sour

In order to determine the temperature of milk during home pasteurization and its efficiency compared with other methods, I performed the following:

One pint of raw milk at 69° F. (20° C.), contained in the ordinary milk bottle, was put into one gallon of boiling water in a covered tin pan in a room of 75° F. (24° C.). The cap had been removed from the milk bottle and the pan was uncovered at the intervals indicated below and a thermometer inserted into the milk for one minute.

TEMPERATURE OF THE MILK.

After—	F°.	C°.
10 minutes	174.2	79
20 minutes	181.4	83
30 minutes	177.8	81
40 minutes	174.2	79
70 minutes	161.6	72
100 minutes	150.8	66
120 minutes	145.4	63

NUMBER OF BACTERIA PER CC.

In the raw milk	550,000
In the pasteurized milk	400
Efficiency of the home pasteurization	99.993%

In pasteurized milk (discontinuous commercial method), 1,900; efficiency of this method, 99.655%.

In pasteurized milk (continuous commercial method), 7,850; efficiency of this method, 98.573%.

The temperature and time in this experiment on home pasteurization exceeds the amount usually recommended. The heating can be lessened by using a smaller amount of boiling water or by using a larger amount of milk. Usually a bottle of milk is placed on something to hold it above the bottom of a tin pail or can so as to allow free circulation of water and prevent bumping. Water is filled into the pail until almost on a level with the milk in the bottle. The whole is then heated until a good thermometer inserted therein through a hole in the cap shows a temperature of 145 to 155° F. The bottle or bottles are then removed from the water, a new cap inserted and after standing twenty to thirty minutes, preferably covered and standing in water at 145 to 150° so as to retain the heat more evenly, are rapidly cooled and stored in a cool place.

For infant feeding milk, modified if necessary, should be pasteurized directly in a number of nursing bottles. They may then be warmed and used one by one as needed. Milk should not be pasteurized a second time. After thirty-six hours pasteurized milk has been analyzed and found to contain 100,000,000 bacteria per cc.

COMMERCIAL PASTEURIZATION.

The time, labor and expense involved in home pasteurization of milk may be reduced by having the distributor of the milk pasteurize his output on a large scale. Commercial pasteurization is now carried on in many cities. Boston is said to pasteurize 33% of its milk, Chicago 50%, Milwaukee 75%. This economic necessity arose as it took longer time to get milk to the consumer from the more distant producer. As milk is not distributed systematically in our cities, but one milkman often goes a long distance out of his way to supply customers which might more economically be supplied by another milkman, the time milk takes in transit is increased To retard the souring of his products and protect his customers from any contagion which may be in the raw products, the dairy man pasteurizes them.

This may be done in two general ways—by the flash or continuous, or by the holder or intermittent method. In the first case the milk flows through pipes heated at one place and then cooled at another; in the second case the heated milk is retained usually in some compartment for a certain length of time and then flows out to be cooled. The milk cooled usually by means of ammonia pipes, is run into cool bottles which have previously been steamed or sterilized. By another method which avoids the possibility of recontamination while filling the bottles, the milk is first bottled and then pasteurized; although this is better from a sanitary standpoint, it is more expensive. Another way used is to fill the bottles with the heated milk and after pasteurization is complete to cool them rapidly.

There are also pasteurizers in use which consist of a huge drum, revolving horizontally, divided into compartments. A lever automatically opens the entrance to one compartment. After the heated milk has entered it, it is slowly moved around and properly agitated while the other compartments are successively filled, and when it reaches another point in about 30 minutes, a lever is pushed which enables the pasteurized milk to flow out to the bottling apparatus. Milk should be strained and have less than one-tenth of one per cent acidity before it is pasteurized. Excessive acid cannot

be easily determined by the taste or smell, but Farrington's alkaline tablets are used for this purpose.

In the flash process, milk is heated to 160 to 165° F. for 30 seconds to 1 minute. In the holder process, milk is heated to and kept at 140 to 145° F. for about 30 minutes. The pasteurized milk should then be cooled rapidly and kept at a temperature below 50° F. In either case the plant should be kept in a sanitary condition, free from dust and flies, the bottles and apparatus properly cleaned, and the workmen be clean in their apparel and habits and free from communicable disease germs.

Pasteurization on a commercial scale is frequently inefficiently done, due to ignorance or carelessness. When the heat applied is insufficient, either in amount or time of application, disease germs are not all destroyed and as a consequence epidemics of streptococcic sore throat, typhoid fever, etc., have started. Automatic recorders of the temperature and time of pasteurization should, if possible, be installed.

As dairymen cannot always be relied upon to properly pasteurize milk, there is need of official rules and laws to insure a safe product. However competent, inspection and supervision must also be exercised.

Both dairymen and consumers frequently express their disapproval of pasteurization. One of their strongest reasons is that it increases the cost of milk. Additional apparatus is required for the process, fuel is necessary for heating, and ice or ammonia for cooling. The cost is further increased by the extra labor required.

Another objection is that pasteurization interferes with the cream rising so that the cream line is not so distinct. The fat globules of pasteurized milk are broken apart instead of being grouped together as found microscopically in raw milk. Hence also the cream does not whip as readily as non-heated cream. Pasteurization is said to promote carelessness and dirty habits in dairymen, who will rely on the heating process to keep milk from spoiling, while it discourages proper care which would otherwise be necessary to produce milk which keeps properly. While this may be true in many cases, it will not hold where the score card system of inspection is properly carried out or where milk is paid for according to its quality as determined by its per cent of butter fat and bacterial content.

The modified taste of pasteurized milk which some people complain of is usually due to the fact that the milk was not properly pasteurized. It is sometimes heated too high or scorched by the flash method.

Some claim that pasteurization makes the milk less wholesome than raw milk because the production of acidity is retarded due to the killing of many lactic acid bacteria. However, the increased acidity is probably of no great significance. While some investigators claim that spore-forming bacteria having resisted the pasteurization better than the lactic acid bacteria, gained the ascendency over the latter, other men claim that if the milk is not heated too much the resistant forms of lactic acid bacteria survive and subsequently increase to outnumber other forms. While it is admitted that pasteurization destroys a large per cent of bacteria, others claim that the injurious by-products of bacterial activity are not destroyed. Such statements are usually not founded on experimental data and are often the creation of the imagination. Experiments have shown that heating destroys toxins, whether the heat used is insufficient to destroy some toxins in milk or whether they are formed there in sufficient amount to be injurious to health remains to be demonstrated.

Although it can be shown that boiling produces chemical changes in milk, the effect, if any in pasteurized milk is insignificant. While the proteins may undergo changes, the precipitate curdled by rennet in pasteurized milk is softer than the precipitate curdled by rennet in raw milk and this renders it more digestible. As the heat is increased, the amount of coagulable albumin increases. The calcium and magnesium phospates are not rendered less soluble by this treatment. The claims that this milk is less easily digested seem to be due to fancy rather than to fact. Likewise, the assertions that it produces scurvy and rachitis have been shown by experiments to be untrue. On the contrary, it is found that infants fed on raw milk did not thrive as well as those fed on pasteurized milk. It was also found that the mortality of infants fed on raw milk was greater than when fed on sterilized milk.

As most consumers buy milk to last from one day to another, and as during hot weather milk may become unfit for use in 24 hours, it is a great economic advantage to pasteurize milk, whereby it remains sweet until consumed. Pasteurized milk also obviates the necessity of keeping ice, which for many people would be an expensive luxury. On account of the many miles which some milk must travel to reach its destination, much would spoil and be wasted if it were not for pasteurization. The more it costs the milkman to deliver milk the more the consumer must pay for it. Although it costs about 0.7 cents per quart to pasteurize milk, this amount is insignificant when compared to the bills which would accrue from resulting ill health or a milk born epidemic.

Besides the economic advantage, pasteurized milk is also more wholesome as the pathogenic bacteria in it have been destroyed. These may be first, those coming from cows, and secondly, those getting into milk after it is drawn. Under the first case are those which cause tuberculosis, foot and mouth disease, streptococcic sore throat and splenic fever; under the second case are those which cause typhoid fever, diphtheria, scarlet fever and diarrheal diseases. The contamination of milk may occur from those handling the milk or from the milk utensils, e. g., when rinsed with water containing typhoid germs, or from the air, e. g., germs coming from a person having tuberculosis or sore throat may be blown into the milk. The great advantages arising from the use of properly pasteurized milk have caused its increased and widespread use. With the adoption of proper official supervision results will be even more gratifying. Not only will we then have less sickness and death, but we will be consuming a smaller number of living germs as pasteurized milk kills over 99% of the bacteria.

Although pasteurization may be looked upon as an artificial way of handling a natural product, it is an expedient which is necessary under the present artificial way of living. Although it does not always furnish us first class milk, it enables us to conserve much which otherwise would go to waste. While uncontrolled commercial pasteurization cannot be depended upon to destroy pathogenic bacteria, the milk may be rendered innocuous by home pasteurization. With proper official methods and supervision, commercial pasteurization is more economical. The holder or intermittent method is preferable to the flash or continuous method of pasteurization. Pasteurization of milk in bottles is more hygienic but also more expensive than other methods.

OBJECTIONS TO PASTEURIZATION.

1. Increases cost.
 a. By additional apparatus required.
 b. By fuel required for heating.
 c. By ice or ammonia required for cooling.
 d. By increasing labor of handling.
2. Conceals inferiority.
 a. By encouraging carelessness.
 b. Discouraging proper care.
3. Interferes with cream rising and whipping.
4. Modifies taste.
5. Less wholesome.
 a. Acid less as lactic acid bacteria are destroyed.
 b. Spore forms of bacteria are not destroyed.
 c. Injurious by-products of bacteria not destroyed.
 d. Milk is chemically changed.
 e. Is less easily digested.
 f. Produces scurvy and rachitis.

Some of the above alleged disadvantages of pasteurized milk were shown to be more fancied than real.

ADVANTAGES OF PASTEURIZATION.

1. Economic.
 a. By keeping milk sweet longer.
 b. By saving milk which otherwise would spoil.
 c. By saving bills for sickness and milk born epidemics.
2. More wholesome.
 a. Pathogenic bacteria destroyed.
 a. Those found in cow and causing tuberculosis, foot and mouth disease, splenic fever, streptococcic sore throat.
 b. Those infecting the milk later and causing typhoid fever, diphtheria, scarlet fever and diarrhoeal diseases.
 b. Infant mortality less.
 c. Bacteria decreased in number.

JAM MAKING IN BRITISH COLUMBIA.

A contract was recently placed with a jam factory at Nelson, British Columbia, for 600,000 pounds of jam from all kinds of fruits procurable in the Kootenay and Boundary districts. The order is intended to supply the eastern and prairie provinces of Canada. This large consumption will provide a market for the farmers and furnish a stimulus to the fruit-growing industry, especially in the Nelson district

National Canners Convene in New York

THE eighth annual convention of the National Canners' Association was held in New York City, at Hotel Astor, February 8-11, under the most distinctly favorable auspices which have ever graced the annual gathering of this thriving organization.

The formal opening occurred on Tuesday, at 10 a. m., and was marked by the record attendance of approximately two thousand conventioners and guests. William C. Breed welcomed the convention on behalf of the Merchants' Association as chairman of its executive committee, though to the canners and brokers there was a singular appropriateness in Mr. Breed's selection, because of his official connection as counsel of the National Wholesale Grocers' Association and other food interests.

"I admit a friendship with many of you," said Mr. Breed, "extending over a long period of years, during which we have struggled together to convince the great American legislator that a pure food and an honest label was the same thing in both Texas and Maine, and that there was no need of 48 different definitions. I have known your organization and its officers almost from the beginning.

"Your present size is very impressive, but it is the quality of the old friends I have met here this morning that has impressed me most.

"The city of New York, which means not only official New York, but the many friends you all have here, is proud, indeed, to realize that, after searching for eight years for the ideal convention city, you have at length come to New York. New York, although justly glorying in her commerce, art and industrial possessions, is not the great Empire city because of anything she herself, but because of location and natural advantages and her citizenry from the North, East, South and West. She is the city of all Americans and, therefore, she is your city, to come to and to be proud of.

"Gatherings of business men of the size I see before me this morning, representing all sections of our country, do not come about accidentally. There must be a commanding reason to bring together so many men. The National Canners' Association is a clearing house for local organizations interested in the packing of many kinds of food products, yet all having a common purpose of making it possible for the public to obtain, daily throughout the year, in a clean container, the very best from the field, orchard, river, and sea—of a purity and wholesomeness that cannot be challenged. You have awakened to the responsibility of performing, in the most scientific and practical manner, this great public service to the American consumer.

"The American public, the armies of Europe, the world at large must have canned food products. More than three billion cans were prepared and packed during the last year. The public cannot get on without the service which you perform. It is, therefore, an intelligent business policy for you to realize the responsibility which is placed upon you. The accomplishments of this organization are bound to command not only the attention and support of the individual canner or packer, but also the commendation and confidence of the public."

At the conclusion of Mr. Breed's remarks, Bishop David H. Greer of the Episcopal diocese of New York invoked the Divine blessing on the convention and its proceedings. He was followed by Mayor Mitchel, who welcomed the convention in behalf of the city of New York.

"New York is a city of big business and big enterprise," he said, "that is why it can appreciate big enterprises such as yours. The interests of New Yorkers are nationwide, and everything that makes for the good of the country is close to their hearts. I am glad that the provincial spirit here, if it ever existed, has died.

"All business is going through a difficult stage. Great problems have presented themselves. From the condition that has confronted us recently, better times are going to come. A great problem still faces the city government and industrial organizations. We have been confronted with unprecedented conditions concerning unemployment. The government has for the first time tried to meet this problem face to face. We have tried to get business men to employ just as many men as possible.

"We urge upon you the desirability of co-operating with the government by putting as many men as you can on your payroll."

George N. Numsen of Baltimore, first vice president of the National Canners' Association, returned the thanks of the convention to Mayor Mitchel for his welcome in a brief but graceful address.

Then followed the annual addresses of President William C. Leitsch, of the Canners' Association; President W. C. Langbride, of the Machinery and Supplies Association, and President Richard Dallam, of the Brokers' Association.

President Leitsch's address follows:

"It is a pleasure and a privilege to meet in this, the largest city in our land, where there are living more people who are interested in the canned foods problems than in any other spot in the world, a city which is perhaps more dependent upon canned foods than any of us can conceive," said President William C. Leitsch, of the National Canners' Association, in his annual address before the big convention at the Hotel Astor, yesterday; an address which, in many respects, epitomized the general scope of the association's influence. "It is fitting that in this great city we should make further advance in this most humane of all industries which furnishes to so many people a necessary, economic food product.

"No longer is the question of the purity of our product challenged by the well informed. This question has been so well settled by the food and drugs act and the response by those engaged in the preparation of foods, that today it is properly assumed that all canned foods are absolutely pure. The problem of sanitation, which for a time concerned the public mind, is being rapidly settled by the advanced position of this association.

"With purity and sanitation of canned food products unchallenged, there remains a more important matter to engage the best thought of this association reinforced by scientific research. This is the standardization of food products, and by this is meant not only the contents, but the container, label, box and method of distribution. Let the same care be required, the same honesty be exercised in all the elements which enter into the question, compelling the use of an improved quality of tin plate for containers and the adoption of standard sizes with a proper fill, which will give greater protection to the public than weight on the labels. Demand a well-made box of sufficient strength and the use of a label that is simple and certain.

"Then so co-operate in the distribution as not to force upon unwilling markets products which should be conserved for times of shortage. A marketing plan should be devised which will make stable the supply of the distributer, return a reasonable profit to the packer and bring the consumer what he desires at a fair price. Greater consideration must be given to the education of the public, bringing home a fuller realization of the food value of our products. Advertise to our hundred millions of people, not only the economic nature and wholesomeness of our products, but their need in the balanced rations for their health and well being. Above all, so label our products that they can be purchased as intelligently as raw, fresh foods.

"When these matters have been worked out satisfactorily, we can commence a campaign of publicity which will bring about a consumption so far in excess of our present production that it will for all time settle the question of surplus stocks.

"The question of export trade has been a live subject at all the recent state and section meetings, and this association has attempted to assist in marketing abroad the surplus now existing. This effort has met with no great success, but we are hopeful. Our difficulties are not of our own making, but result from the attitude of foreign countries as indicated by their prohibitive tariffs. We must not, however, become too absorbed in the development of export distribution and close our eyes to the possible growth of our domestic trade. We have only scratched the surface of home consumption.

"A detailed statement of the installation of a live exhibit at the Panama-Pacific Exposition will be submitted by the secretary. It is a pleasure for me to say publicly that when we found it impossible to finance this exhibit from our regular funds, and it seemed as though it would be necessary to abandon the project, enthusiastic and progressive packers came forward with a proffer of help, not only offering to

contribute money, but also their time in making certain that such an exhibit would be established. Through the efforts of these men the project has been underwritten and will be operated, and every canner in the whole country will reap tremendous benefits.

"The collecting and publishing of statistics is always a question of great difference of opinion. Does sound and progressive business require the collection of statistics? Are the distributers more benefited by publications than the canner? Is it better to work in the dark or intelligently solve difficulties in the open? Do the canners study these statistics as comprehensively as distributers and profit by their story? Are we not missing the point and overlooking the real value of statistics by closing our eyes to the figures and permitting criticism of the publication? Let us analyze and give our business more intelligent consideration.

"Sections—The advisability of frequent meetings of those interested in any particular branch of our industry appealed to the canners so quickly that we now have the 'milk section,' the 'pea section,' 'corn section' and the 'tomato section.' Meetings of these sections can be held frequently for close study of individual difficulties.



G. N. NUMSEN.

"The continuing growth of the association and its increasing multiplicity of problems make it absolutely necessary that it establish a stable system of finance and develop its affairs to the highest point of business efficiency, economically, and in line with its resources.

"Co-operation—In all of our work we are having the hearty co-operation of the allied industries, and I desire to express our appreciation for the loyal and unselfish support of the Machinery and Supply Association, the National Canned Goods and Dried Fruit Brokers' Association, the Western Association, and also of the state associations. We offer our thanks to the National Wholesale Grocers' Association, its officials and committees who have met with representatives of our association frequently in a most equitable spirit in an effort to adjust matters of common interest.

"As I approach the end in my service as your president, I must acknowledge the great value of the assistance of Secretary Gorrell. Year after year you have heard him praised by your executives for his loyalty, his zeal, his untiring efforts, his indefatigable energy, diplomacy and initiative, and to these words of praise I wish to add my own. I have made frequent visits to headquarters at Washington, and I am sincere in the acknowledgement that this association has the services of a remarkably competent secretary.

"Service—While members of the association, who do business on a large scale and have well equipped laboratories and other efficient departments, find our service valuable, how much more necessary it is for the small canner whose business does not warrant large expenditures in this direction. For the nominal charge of membership all canners are placed on an equal footing and have the advantage of a laboratory equipment second to none, presided over by recognized scientific authorities. Members have construed for them the laws and department regulations by competent legal authorities; they have cleared for them the hazes of label requirements; they are represented in all legislative halls by committees of practical canners, who counsel the adoption of sane and practical laws with no wasting of large sums for lobbyists who but temporarily obstruct legislation, later resulting in radical measures; they have protection from slander and misrepresentation; there is prompt and efficient adjustment of difficulties and misunderstanding, with resource to arbitration; they have, through committees, frequent conference with distributers on all questions of difference or mutual interest; they have collectively a tremendous influence in all directions because of the honesty of purpose of this organization reinforced by large and enthusiastic annual conventions.

"We are approaching the time when membership in this association should be a badge of good service and business accomplishment, so a filtering process should be applied to protect the organization and raise its standard above criticism."

Richard Dallam, president of the Canned Food and Dried Fruit Brokers' Association, delivered a brilliant address. He said:

"It seems quite fitting, ladies and gentlemen, that, having held their last convention in Baltimore, the birthplace of the canning business, the producers of canned foods should hold this meeting in New York, recognized by all as their greatest market.

"New York's greatness is fixed and unchangeable by human effort, because nature and man have here combined all the necessary elements. Recognizing her as our largest customer with whom we have done business at long range for many years, we have come to meet her face to face and to arrive, if possible, at that better mutual understanding which personal contact always brings about.

"Although not a canner myself, I am a canner's advocate. As a broker and the canner's sales agent, it is my business to know his methods and to cry his wares. It is equally my duty to know the consumer's needs and to serve him so as to make for myself a satisfied customer. It is quite appropriate, therefore, that I should say just a word in behalf of the broadminded policy which dominates the National Canners' Association. Those who direct its affairs long ago determined that it was the consumer, not the officer of the law, whom they would satisfy. Canners may well be proud of their connection with an association whose whole history has been characterized by a broad and high toned leadership exceeded in no trade organization in the country.

"The Canners' Association, organized to include in membership all who are engaged in preserving food products in hermetically sealed cans, has done great work for all who are engaged in the canning business. Details which because of the wide scope of the association's activities cannot be adequately covered by the larger body are being met by the formation of sections, and under the guidance and prestige of the parent association these sections will be able to care for the special needs of their particular branches of the canning business and add much to the power and influence of the national association.

"In spite of the disposition in certain quarters to decry business organizations and combinations as in restraint of trade and therefore against the public interest, the fact remains that organized effort is effective. What seems hopeless for an individual becomes easy when he acts in co-operation with his associates. Trade organizations, as old as history, have been helpful in the past and will be more helpful in the future.

"If anyone questions his need for membership in the Canners' Association or for co-operating with his associates, let him come down to Maryland and start packing tomatoes. He will find first the national pure food law which he must study and be prepared to observe before he can ship any of his goods out of the State; then he will find the State pure food law to which he must give like careful attention; then come the food laws of the various States where he must sell his goods; next is the child labor law; then the State Board of Health with its sanitary regulations; then comes the workman's compensation act, enforcing insurance of his employes in case of accident, and finally the new Federal Trade Commission Act, designed to prevent unfair methods of competition in commerce. When the proposed canner has familiarized himself with these laws and the official regulations

thereunder, he will have little time left to conduct his canning business. There is but one thing to be done—join the association. Through its aid he can readily be made to understand what the law requires of him and in case of trouble what can help him.

"It is just as well to realize that this is an age of restrictive rather than creative legislation. The tendency of legislative bodies is to limit and control activities rather than to encourage them. Some of these laws we approve, others are undoubtedly harmful to the best interests of the public. If we would know the laws and protect ourselves from unfair and unwise legislation there is no better way than by uniting with a trade organization which has already proven its effectiveness and whose accomplishments have fully justified its creation.

"Many wise men think business is over-regulated already—that the effort to make men honest by law has been overdone. There is fear that, in prescribing rules for minute details of business, lawmakers will dwarf, if not obliterate, some of those fine traits of character which mark the dealings of truly honest men. It is a human weakness that when regulations of conduct are prescribed and enforced, acts not expressly forbidden are sometimes thought permissible, even though they may be essentially immoral. Honesty has been found to be the best policy; from human experience, not because some law says one must be honest. Verily, the letter killeth; it is the spirit that maketh alive.

"Granting the necessity for legal regulation of human affairs, without which society could not exist, the protest against radicalism has become loud enough to be heard. The pendulum has swung too far and is coming back. Let us hope it will soon settle in that middle course, which will mean for the country industrial and political peace and prosperity."

Conspicuous among the many notables who addressed the convention was Dr. Carl L. Alsberg, Chief of the Bureau of Chemistry of the Department of Agriculture. Dr. Alsberg's address, given on Thursday, February 11, is herewith printed in full:

DR. CARL L. ALSBERG: Ladies and Gentlemen, Mr. President: Last year I had the privilege of addressing this Association in Baltimore, and at that time I had the opportunity to point out to you that not only the consumer benefited by the rigid enforcement of the Food and Drugs Act, but also the honest manufacturer, who was protected from unfair competition—I believe I used that term at that time—and since then that phrase has become more widely used.

I made appeal to you to look at the law from that angle, because I felt sure that those of you who had not looked at it from that angle, and who stopped to think, would see that the law was quite as valuable to you in protecting you from the unfair competition of some of your rivals as it was in protecting the consumer from fraud and from objectionable, deleterious food products.

This year I am going to talk, if you will bear with me kindly, on an entirely different matter. I feel that this year I am acquainted with you, that we can have a little family talk about certain matters that are of the greatest interest and importance to all of us. I am going to talk on some rather technical matters, which are of interest primarily to you gentlemen as manufacturers. I may say that I proposed to discuss hygienic matters.

First is the question of sanitation in the factory. I know that many of you have plants which vie with a hospital ward in cleanliness and neatness; I know also that some of you have plants which do not reach this ideal by a good deal. My experience and the experience of the inspectors who assist me in the work of the Bureau has been that when the conditions in one of your plants are not what they should be from the sanitary or cleanliness point of view, it is, as a rule, the result of a misunderstanding of what the term "cleanliness" means, and not any willful intent to put out a product that is anything but clean, as manifestly it is to nobody's advantage to put out a product that is not clean.

The canning industry is a new industry; it is not much over half a century, if it has really half a century of history, since with many other food industries it was transferred from the home kitchen to the factory. The introduction of steam has resulted in the complete revolution of our industrial life. They used to card and spin wool at home; it is now done in the factory. They used to weave linen in the home; it is now done in the factory.

This industrialization has not been limited to the manufacturing of machinery, clothing and similar objects of use, but has spread and is ever spreading to the manufacture of food. We have been for half a century or more undergoing a revolution in our methods of feeding ourselves, and more and more of the processes which were formerly done in the home are being transferred to the factory.

Many of us unquestionably regret that condition, but regrets will not stop the course of events and we must be prepared to face a continual change and revolution in the manufacture of food products. There will continue to be a larger and larger percentage of them manufactured in the factory, and a smaller and smaller percentage of them manufactured in the home.

This change which has been going on in the manufacture of food products is a fairly recent one, and the transfer has been from the kitchen of the home to the factory, and naturally, in making that transfer, the manufacturer applied the same methods that were used in the home to the factory. Now, those methods are not applicable. What is cleanliness in the kitchen, what is good enough for the housewife, from the point of cleanliness, is not good enough for the factory. (Applause.)

It is perfectly natural that the average man in your line of business is inclined to think that what is good enough in his wife's kitchen is good enough for his factory, and to realize that is not the case is to understand what the real principles of cleanliness are—the principles that have become a matter of routine in the hospital ward. I do not mean to imply that you have to have your buildings without any corners and have



WM. C. LEITSCH.

disinfecting apparatus around, but in a way the same principles that are applied in the hospitals must be applied in your factories. They are perfectly simple and perfectly inexpensive to apply if every one of you were thoroughly familiar with them.

There is an industry which has had a history somewhat similar to the history of your industry, only its change from the home and the kitchen to the factory happened some centuries ago. That industry is the industry of brewing. Some hundreds of years ago, beer was manufactured at home; it was a house industry. Every farm house in Europe, at least in Northern Europe, grew its own barley, made its own malt, grew its own hops, made its own beer. But economic reasons forced that industry to change from a house industry to a factory industry some centuries ago. In consequence, that industry has some centuries of history behind it which you gentlemen as yet have not, and in the course of those centuries of history, that industry has learned exactly what is necessary for it to do in order to put out a cleanly product.

Now, this industry had a greater incentive for absolute cleanliness in the factory than the canning industry has had until recently, and that incentive is that any slop or lack of cleanliness in a brewery ruins the product, spoils the flavor.

Brewing depends upon the growth of a very definite plant in the extract of malt, which is known to the brewer as wort and which, after it has become fermented by this plant growing in it, is termed "beer." Now, beer is made by th

growth of this plant, yeast, in the extract of malt, and it is necessary that only this one species of plant should grow in the malt extract. The brewer is constantly subjected to the danger that some other plants may grow in his wort, and then he gets a product which is bad in flavor and unsalable. Only by exercising the greatest degree of cleanliness to prevent the infection of his product with some strange yeast or mould can he be sure of putting out a uniform and satisfactory product. As a result of this absolute necessity of having only what is termed a pure culture of yeast growing in the wort in order to get the proper beer, the brewing industry in the course of centuries has developed a certain definite technique of construction which will enable brewers to keep their plant and every part of it clean from undesirable yeasts, enabling them to turn out a uniform product.

It has been the work of centuries. There is not now the same need to take centuries to develop in any other industry the same kind of technique, because we have made scientific progress today which enables us to do in a few years what was learned in centuries by the trial and failure method.

Until a few years ago, there was really no incentive for the canner to develop a technique similar to that which the danger of losing his beer through spoilage compelled the brewer to develop, but the passage of the Food and Drugs Act gave to those of the canners that were paying no attention to this matter the necessary incentive. I am glad to say there has been an enormous stride forward in sanitation in canning factories within the last decade. It is really an exceedingly simple matter to observe the necessary precautions in a plant. I would like to illustrate by a concrete example. Some time last summer we had a communication from a manufacturer of pulp. He said he had a model plant, he bought the best tomatoes, he sorted them thoroughly, but his bacteriologist, who was controlling his plant, turned in reports that he would rather not tell us about, because if he told us we might seize some of his goods.

Following the policy of the department, that it is better to make prosecutions unnecessary than to make a record of a maximum number of notices of judgment, we sent an expert to this man's factory. It was quite evident the man was straight and thoroughly sincere, and that he really was doing the best that he could, but nevertheless turning out a product of which he was ashamed.

Our expert reached the plant. He found that looking at it superficially, it seemed an excellent plant; the sorting was being done adequately, and I would like to digress here a moment and say that in the making of pulp, or catsup, the most important step in the whole process, as far as we can see, is adequate sorting, is having sufficient help to do the sorting so that you are quite sure that very little decayed material gets into your product.

An investigation of this man's equipment showed that his crushing box was not being properly cleaned. Although superficial inspection showed that it seemed to be clean, it revealed a series of wooden piping that you could not get at, through which the pulp was pumped or allowed to flow; it revealed tanks placed under machines where you could not see whether they were clean or not, that you could not get at; and it revealed a lack of stiff brushes and similar ordinary mechanical cleaning devices in the factory. Our expert took a sample of the material that covered the surfaces of the crushing box —not the product that was going through the crusher, but the material that was clinging to the sides of the box—and found that the number of moulds in that material was infinite, which was his way of stating that they were more than he could count under the microscope; that the yeast count was five hundred and nineteen. This is not in the pulp that was going through, but this is in the material that clung to the wall of the crusher. He reported that there were one and a half million bacteria in that material and also a certain number, a very considerable number, of nematodes, minute microscopic worms which occur in enormous quantities in water and in soil. Sometimes a single cubic foot of soil may contain some millions of these tiny animals. They are to the soil and to water perhaps what insects are to the atmosphere, they may be so numerous. He found that the material that he could scrape off the wooden pipes had an enormous number of moulds, over four thousand yeasts, and over a million bacteria. He found that the catsup which was being made contained a count of 45 moulds, 75 spores and about 50,000,000 bacteria.

Then he showed the men how to keep the place clean; he had them take the tanks and make them removable so that you could get at the inside of them and see what you were doing; he made them arrange the pipes so that they could be cleaned. The total expenditure of the whole thing was probably not $25, and the amount of labor that was necessary was entirely insignificant, very much less than they had used in keeping their place clean before he came. They had been applying their efforts to all the places in the plant that were easy to get at, and overlooking the dark corners and the covered places.

The day after they had their first cleaning, the count was worse, the reason, of course, perfectly plain—they had loosened everything up so that a certain percentage of the material clinging to the wall of the tanks and the pipes was washed off. The second day the count came back to what it was before the cleaning had taken place. On the third day they were down to 30 moulds, 21 yeasts and spores, and 9,000,000 bacteria. And after they cleaned 15 or 20 times, the usual routine of cleaning, they were down to 15 moulds, 7 yeasts or spores, and 7,000,000 bacteria. The total cost was not $50, and the total amount of labor was no more than they had been putting in before; in fact, it was less work to clean when it was properly done, and the plant had been revamped so that every dark corner and every hidden spot could be gotten at than before.

We feel confident that most of the trouble that you gentlemen have been having in connection with your work, let us say in connection with tomato pulp, can come from two sources—one is that you have not sorted properly, and the other is that your plant is so constructed that you cannot get at every dark corner, into every pipe, and keep it clean. It is very inexpensive to readjust a plant so that the problem of labor that is involved in cleaning a plant, is no greater and probably less than in a plant in which everything is screwed down, and you cannot take anything out and get at it.

Another difficulty that you gentlemen are having is based on the fact that there are only a limited number of people who might be called professional canners. Until recently, almost anybody, as far as I am informed, who had some administrative ability might be used as a manager of a cannery. It strikes me that yours is a profession as truly as almost any other, that sooner or later your industry will have to come down to the point of training people for the management of the canneries. To go back again to the brewers. If they keep their breweries clean it is because if they do not they ruin their product and lose their trade. The brewers have found that if they want to have people run their plants, they have to train them, and brewing schools have been old institutions. They have been training brewers abroad, I do not know how long, but certainly for 75 years. There are brewing schools in this country. Now, I do not think anyone of us will for a moment believe that it takes less skill and less brains to make a series of canned goods than to make beer. I for one think that it takes more skill to run a cannery, putting out a large number of different products, than to run a brewery, which brews perhaps only one or two products. I feel confident that the time will come when you gentlemen will want to employ people whom you can train for your business, when you will not want to experiment with men who have not been trained to run your plants. The need for such men is particularly great because you cannot centralize the canning business, since you have to be where the products are to can. You cannot build one enormous plant that will handle the product of a whole state; you have to have smaller plants scattered where your raw material is. It appears to me that one of the things you need is to have people who are trained for your work. I do not believe that the problem of training those people will be solved by getting a university or an agricultural college or a technical school to give courses in industrial canning. You gentlemen do not want scientists for your plants; you need the help and advice of the scientists, but you cannot employ a scientist for every tomato pulp plant that you happen to have. You do not need trained chemists and bacteriologists for every plant. You need in your industry, as far as I can see, men of the same type of training and education as the average brewmaster; a man who has learned how to make beer, but a man who need not necessarily be trained to make a chemical analysis. You need chemists, you need bacteriologists; you do not need one for each plant everywhere. Now, the brewing schools have usually centered around the trade laboratory. They have them in Europe, on the Continent as well as in England, and I should not wonder that if some day you will find it necessary in connection with your scientific laboratory to establish a training school for the men who will be the practical men to run your plants. I think that you would get better men for that particular purpose than if you expected to get them from a university.

The third subject that I wish to discuss is the question of the value of canned goods in the diet. I think I see in scientific literature of the day a certain amount of

information which, in the hands of the laymen, might be converted unintentionally into misinformation. There is in the scientific literature at the present time a great deal of active work being done on certain diseases such as scurvy, for example, and the question has been raised by scientists what effect canned goods may have in such cases. We are confronted with a situation which is a good deal like the case of so-called polished rice. I hope you will pardon me for digressing a moment. There is a disease in those portions of the tropics where rice is the main article of diet called "beri-beri," which is characterized by paralysis of the nerves that lead to the extremities, weakness of the heart and dropsy. Now, it has been found out that if you do not eat anything else but polished rice, that is to say, rice from which the outer layer has been removed, you get "beri-beri." From that it has been assumed by those who did not fully understand the situation, that if we here in America eat polished rice, we run a danger of getting beri-beri. Now, I do not know anybody in the United States, unless it be a Chinaman or a Japanese, who eats practically nothing but rice, and I do not know of any case of beri-beri that has ever occurred in the United States excepting on the part of the few negroes from the rice plantations in South Carolina, who had idiosyncrasies of taste and lived on very little but rice and pork. If we were rice eaters instead of consuming less rice than most of the civilized nations—England consumes 25 per cent more rice per capita than we do—there might be some sense in the argument that the sale of polished rice in the United States is injurious to health. Rice for us is only a vegetable; we eat it as we eat potatoes, and no one is likely to get beri-beri because he has eaten polished rice. What we mean by polished rice is not what the Oriental means by polished rice. The Oriental calls rice that has had the hull removed a polished rice; we call a polished rice one that has had the hull removed and has been polished with glucose and talc. I am not discussing the coating but just the polishing.

There have been in the literature some uncritical statements about canned goods, that canned goods were not entirely wholesome because in the process of canning certain valuable ingredients may have been altered. Whether that be true or not, the argument is no more binding in the case of canned goods than it is in the case of your polished rice for the United States. The argument only holds where canned goods are the main article of diet—but that is true of any diet in which a single definite article is the main or sole article of diet.

The fishermen of Newfoundland become diseased in the course of the winter because they live almost exclusively on wheat flour. Are we going to cease eating wheat flour because if you eat nothing but wheat flour you are going to be sick? The fact is that no diet that is one-sided, that no diet which lacks variety, that no diet which lacks change, is a wholesome diet; and in making it possible to vary the diet, to give a wide range of foods, the canning industry has done as much as any industry because it has made it possible to vary the diet at all seasons of the year and under all conditions.

The psychic factor in diet is one of the most important factors that we have to deal with. It is not for nothing that we put on, in some parts of the world, our best clothes when we go down to dinner. The psychic effect of the expectation of something good to eat, as it is vulgarly expressed, "watering of the mouth," is a real and valuable physiological phenomena, and so the variation in the diet is one of the most important things in keeping the public, the average man, in sound and good health. And canned goods in connection with refrigeration are the two most important factors in making this variation in the diet possible in winter, in strange corners of the earth, and in times of stress, such as the Belgians, for example, are undergoing today. A century ago even had we had steam transportation and steam vessels that cross the ocean in the time that they do now, it would have been quite impossible to have afforded the Belgians such measure of relief as they have been afforded today. But such an industry as that of canning, of refrigeration, of dessication, has made it possible to take care of such emergencies, and the famines which were a common thing in the Middle Ages we shall never see again.

Those are the three points that I wish to present to you gentlemen on this task. The first, it is a very simple thing to keep your factory in such a shape that you will have no trouble from contamination with micro-organisms, the second, that you need some machinery to train your people to run your factories for you; and the third, that you need not be afraid in regard to the status of your products in the diet, since they make the varied diet possible, which is one of the most important things in nutrition that we have to look out for. I thank you very much. (Applause.)

MR. HENRY BURDEN: If it is not interrupting, may I just say a word in this connection? I think we have all listened to a very extraordinary speech in the history of this Association. A few days ago, at the opening session here, it was remarked that a tin can was one of the things that many people regarded in the light of—well, at least not a very elevating light; it was always tied to the dog's tail (laughter), and a few other suggestions were thrown out, and that on the part of some of our own representatives here.

Now, Dr. Alsberg has pointed out clearly to me the way to make it impossible hereafter to degrade the tin can, or, in other words, the habit of tying the tin can to a dog's tail. In fact, he has made it apparent how we can make it a distinct honor that the dog should have the tin can tied to his tail. I, some years ago, became interested in the profession of agriculture. It was not called "profession of agriculture" at that time; it was called farming, and a farmer was pictured in Puck and Life and Judge and a few other celebrated weeklies as the gentleman with the long whiskers and peculiar physiognomy, and with always a little bit of derogation attaching to his picture. Today I think that the farmer is regarded with some degree of respect in the United States. The things that have helped to put him in that position have been the agricultural colleges, and the elevation of the profession of agriculture to rank with the profession of medicine. I will not say the profession of law, because I think it over-ranks the profession of law very considerably (laughter), but the profession of medicine and other professions that we were taught were the professions. Now, Dr. Alsberg has clearly pointed out the way to put men into the profession. That is a professional matter, gentlemen. You have to bide the time when you can leave this business to Tom, Dick and Harry, to permit your factory to be run by anybody that comes along because he is a cheap man that can be hired for $600 a season. You have gotten by that point. You have reached a point now where, through the efforts of the scientific men that have been connected with your industry, your industry is on a basis where it never has stood before, and Dr. Alsberg's remarks clearly point out the fact that trained men are needed to conduct the establishments, and this result is so apparent from his remarks that even the most elementary person here can appreciate it. And in his last point, in regard to this physiological discussion, that has arisen, if you will refer to the report of the Committee on Scientific Research you will see that they have anticipated this very thing, and that is through the suggestion of the men in charge of that laboratory.

Now, I submit, Mr. President, this is somewhat of an epoch-making time in this industry, and I think we ought to be congratulated. If there is no objection, I would like to move a vote of thanks to Dr. Alsberg for putting before us some absolutely novel and uplifting ideals.

(The motion was seconded.)

THE CHAIRMAN: Before putting that motion, however, I just wish to supplement Mr. Burden's remarks by a few of my own, that it is remarkable here this morning, at this meeting, to listen to a strong, practical address, and not hear one word said of legislation. It reminds me of a favorite statement of an old pastor in our town who said the church was in greater danger from within than without. We are in no danger from without. If there is any danger, it is from within, and there has been touched upon this morning something which is very important in the canning industry and shows the tremendous strides that we are taking, and that is the personal element of cleanliness, regardless of all statutory regulations, it is the personal element in cleanliness, and we must have those men in the canning industry who know dirt when they see it, and they must be educated. (Applause.)

Now, there will be a rising vote of thanks to Dr. Alsberg for his splendid address and suggestion. All in favor of that motion will stand up, please.

A rising vote of thanks was tendered to Dr. Alsberg.

Among the many various addresses delivered in the course of the convention, that of Oscar B. McGlasson, president of the National Wholesale Grocers' Association, will be found of peculiar interest to readers of this paper. President McGlasson's address follows in full:

It is my desire to voice a protest against the parcel post system, not in its theory, but against its practice, as carried on under the lax and apparently haphazard method now employed.

The deficit caused by this unbusinesslike method in the Post Office Department is staggering—quite large enough, in fact, to deplete the coffers of a number of kingdoms. The Government permits a continuance of policies that would prove ruinous to any commercial house within its confines, and Uncle

Sam allows himself to be particeps criminis to a gigantic trust —one that will eventually mean the ruination of the small business of the nation.

The present parcel post plan will centralize commercial endeavor into the mail order houses and will create the greatest monopolies the world has ever known.

It has required many years to build our country up to its high commercial and industrial position and to lose this prestige in the world's business without a protest is not expected. We all know that it is not economy to centralize the business of this country into the hands of a few concerns and thereby build up a monopoly of the channels of distribution.

This is what the parcel post is doing and the oil, steel or tobacco trusts will soon be pygmies compared with the mail order trusts with the United States as chief partner, and no share in the profits.

If the business men of the country sit idly by, offering no criticism, no intervention, the Post Office Department will continue this ruinous plan, irrespective of the aggregate cost to the business interests of this nation. A strong protest by the combined business, banking and industrial interests of the United States should be presented in some forcible, decided way to the authorities at Washington.

If the Government will ascertain the cost of parcel post service and charge accordingly, the damage will not be so great, though if continued on the present plan it will mean the ultimate destruction of the small business of the nation.

Mr. Burleson, our Postmaster General, is not an exception to the average run of men. When one figures on a pet question, he takes what appears to be the bright side, and sometimes unconsciously proceeds along lines that are obviously unbusinesslike.

What business man could hope to compete with the Government, especially when a certain department is run at a loss, and that loss made up by robbing another. We are vying with the nations for our share of the world's commerce, and our President is urging that the ship purchase bill become a law, but let me say in all earnestness, that we must preserve and protect our domestic trade. If this parcel post policy is not curbed, it will tear down and absolutely destroy the business that has taken the life of the republic to build up by high tariffs and other aids to home industries.

Of what good will the ship subsidy law be (which is another business venture on the part of the Government fraught with much danger) if the trade between the states is handicapped and eventually killed by the Government's building up through its parcel post, that great monster, which is gradually but certainly sapping the life-blood of business—the mail order institutions. In spite of all the laws that have been or may be enacted at Washington, the business depression of 1914 cannot and will not be improved unless someone will give the Postmaster General a jolt that will awaken him from this parcel post dream of the Government's performing the functions of retailer and wholesaler, by carrying products from the producer to the consumer.

Is business to have no "backbone"? Are we to permit a few men at Washington to keep in force a parcel post policy that means the ruination of merchants and the destruction of towns and villages that have made this nation the greatest on the earth? If so, a lack of intelligence on the part of business is shown toward what is to the general welfare of the people.

Every time that Uncle Sam does not charge the amount that it actually costs to carry a package, either a short or long distance, just to that extent are the mail order houses favored and the small commercial interests of the country detrimented. The parcel post method as now conducted is unbusinesslike and unqualifiedly wrong. It constitutes an enormous octopus, nursed by the Government, which quietly builds up a mail order system at some great central market, which with its many branch houses, extending to all sections of the country, is slowly but surely draining the very life of the little business that means so much to the people.

An axiom of good business is: That all merchandise, all service must bear at least the cost of such merchandise or of such service.

We all know that the parcel post is not doing this. It is, therefore, not built on a safe foundation, but a most pernicious one, and can but be disastrous to private enterprises with which it competes.

If Uncle Sam wants to show us that he is a real business man, he must demand that his Postmaster General do business on a business basis. The Government is being robbed under the plan of paying contractors, who carry parcel post matter, more than is received in postage. We are told of a carrier near Los Angeles, Cal., who is paid $1 per 50 p[illegible] the Government receives 54 cents postage. This gives a net profit to the carrier where he pays the postage of 46 cents on every 50-pound package. It seems that this man bought a ton of brick, put them in 50-pound packages, and as he received a bonus of 46 cents on each package, he soon had enough bricks to build a home free of cost.

It is related that one contractor, who has the Star route between Holbrook and Snowflake, Ariz., two small mining towns of that state, bought 10.000 pounds of barley at Mesa, Ariz., and shipped it by parcel post via Holbrook to Snowflake. The barley cost him 95 cents per hundred pounds at Mesa and the postage from Mesa to Holbrook was $1.08 per hundred pounds, making the barley cost him laid down at Snowflake, $2.03 per hundred pounds. For transporting the barley from Holbrook to Snowflake, the contractor received $2.25 per hundred from a beneficent government. Here is the way the deal worked out: The barley cost, laid down in Snowflake, just $203. He received $225 from the Government for hauling it over the Star route, making the barley cost him nothing and getting $22 clear for his trouble in handling. This is a beautiful business propostion for some people, but how about the merchant who sells barley? How is he going to compete with a man who gets his barley for nothing?

Over $150,000,000 has been spent by the United States, out of the Treasury Department, in buying builders for the Post Office Department. From 1865 to 1913 the department received in revenue $3,775,000,000 and expended $4,555,000,000 in expenses—a loss of approximately $800,000,000. Add 4 per cent interest on public buildings and salaries of officers and the loss from 1865 has been $14,000,000 a year.

How long would it take to make you a bankrupt if you ran a canning factory like that?

If a wholesale grocer could get free rent, have the railroads carry his good for one-half what his competitors pay—he would have a beautiful monopoly, as he would soon have no competition. This is what the parcel post is now handing to the mail order houses and how can you expect merchants to compete with them when so handicapped. The people of this country must awaken to the fallacy of the parcel post and must be a force and refuse to accept a Postmaster General who insists upon a system that demoralizes and tears down business that it has taken hundreds of years to build.

Business should quietly and firmly insist upon a change. There has been too much anxiety on the part of Mr. Burleson to push the Federal Government into a business that unfairly competes with the express companies and railroads, without first ascertaining accurately all items chargeable or factors that go to make up the cost of the service.

I believe that the Post Office Department does not maintain a system by which can be ascertained the actual cost of the parcel post service and if so the present Postmaster General would not be willing to make public the many millions of dollars lost by Uncle Sam. When it comes to making a net profit or even paying the cost of doing business, Uncle Sam is certainly a failure.

If there ever was a clear case of "unfair methods" it is that of Uncle Sam's parcel post policy, and I believe that if the facts and figures were given to the Federal Trade Commission, showing how unfair, unjust and unbusinesslike Uncle Sam is conducting his parcel post business, than this commission would be justified in issuing a perpetual injunction.

Why should the Government be guilty of "unfair methods" when so much is said and done to prevent any individual, co-partnership or corporation from taking an unfair advantage of a competitor? The business men of the United States are, as a whole, broad-minded, intelligent, law-abiding, and they expect a "square deal" from Uncle Sam, and they know now they are not getting it from the manager of his post office department.

The parcel post is undermining the foundation of the business of this nation and is a menace to the livelihood of millions of men, women and children. You may think this statement is radical, but the people will awake to the truth after the damage is done. When the parcel post has succeeded in putting the rank and file of merchants out of business by centralizing the business of the country into a few hundred mail order houses, the public will pay the penalty in higher prices.

The experience of Hans Garbus, an Iowa farmer, is familiar to some. He tells of his struggle to own a farm, of receiving a catalog from a mail order house, of buying goods by mail, and of getting up a club of farmers to do likewise, of how thrifty the little village adjoining his farm was, of how merchants were willing to help an honest man over a bad year. Of the town full of people who came to visit and trade, and then how gradually the merchants in the little village lesse[illegible]

their stock through lack of patronage. How difficult it became to get some article needed for sickness or in death. One by one the merchants moved to other places, where they were more appreciated. Gradually the town went down, bearing with it the schools, churches, library and hotel. There was no business and therefore no taxes to keep it up. Go down to the depot when the freight pulls in and you will see the sequel in mail order packages. This farmer says: "Nine years ago my farm was worth $195 per acre—today I would have a hard matter to sell it at $167 per acre.

"It is too far from a live town, so every farmer says who wants to buy. He wants a place near schools and churches, where his children can have advantages. I have awakened to the fact that in helping to pull the town down it has cost me $5,600 in nine years."

It is apparent that the parcel post will serve as a boomerang to the farmers for whose especial benefit the service was intended, by depreciating the value of his land, robbing the community of schools, churches, hospitals and driving even doctors, lawyers and bankers to the great central market. The farmers will soon see this fact and then watch the wary politicians scurry to shelter and demand that the Post Office Department right about face and march in the opposite direction.

I would also ask the question with Thomas A. Fernley, "Will it be held that it is better for the merchandise distributing service of this country to be in the hands of one or two hundred gigantic mail order houses, catalog houses and department stores, or whether the country shall continue to have its merchandise distributed by the present system of 500,000 merchants, all contributing to the prosperity of the country and the prosperity of the local community in the active governments over which they exercise considerable influence?"

Then upon the welfare of these 500,000 merchants is dependent the business of thousands of employes—actually dependent upon the results flowing from the prosperity of the merchandising business through the country for their employment and their livelihood.

The mercantile interests must do more than register a complaint at Washington. Each Representative and each Senator from your state must be impressed with the injury that the parcel post is doing to business and given to understand that indifference on their part to this all important subject will mean that they will be replaced with men who will conserve the business life of this republic and see that the parcel post sends no more merchants through the humiliating grind of the bankruptcy courts.

The extra work of regular postal clerks caused by the enormous amount of parcel post packages has greatly hampered the handling of first class mail matter. We have all seen postal clerks come staggering along burdened with packages that should be delivered by horse and wagon. Complaints of clerks that they are overworked are given no consideration, and these men, fearing the loss of their positions, are compelled to make pack horses out of themselves.

One way of protecting the country merchant if the parcel post is to continue would be the taxing of all mail order houses by the Federal Government. If the parcel post permits the mail order houses to cripple urban districts by taking money to the great cities, some provision should be made to compel them to pay by imposing a special tax for that privilege.

One mail order house in the city of Chicago boasts of having done over $100,000,000 in business in 1914 with a net profit for that year running into the millions. This destroyer of the life of small business is being nursed into a gigantic monopoly by receiving special protection and encouragement by the Government, which is supposed to be run for and in the interests of the people and not for a privileged few.

How long will it be before the public awakes to the great danger that will surely come from centralizing the distribution of the actual necessities of life into the hands of men, living like millionaires in the great central markets?

It will hurt all lines of trade—agricultural, banking, professional and all industrial interests. Here is a condition brought about by the Postmaster General that you know is bad. It is the most effective brake to business prosperity and we who love our country and hope for its commercial supremacy dare not wait, and I call upon all interests in business, regardless of party principles or sectional differences, to urge—yes, to demand—that a change be made at once in the parcel post policy of our Government.

An able address was delivered by Mrs. Julian Heath, president of the Housewives' League, who said:

I sincerely hope that I never have put any fear into your hearts. The honest canner has nothing whatever to fear. I believe, however, I ought to tell you just why and how the Housewives' League became organized. I want you to get into your minds that we are not faddists; we are not reformers; in other words, we are just plain housewives. We are just plain housewives and we represent the consumer.

Today when I speak to you I want you to please get into your minds that I talk on big lines, because we represent 800,000 housewives, so that some of the small things that might affect a little or small group or club of women would not affect this big national body. I am talking as a representative of a national organization to a national body.

Let us go back three years ago when we began to hear about the high cost of living. You know we were told it was on account of the tariff, the increased output of gold, because the producer did not produce enough and the consumer consumed too much. Then, you remember, we had commissions and committees appointed to ascertain the reason why and suggest remedies. These committees were municipal, state and federal and even international. They held meetings and had investigations and returned their findings, but they never once took into consideration the housewife as a factor either as controlling or affecting conditions, and yet, as we women were waiting to hear the result of the deliberation and looked the findings over, we said, while the academic discussion and research work is of great value, we know that the practical solution belonged to the housewife to solve. That very thought brought into the women's minds was what brought about this great uprising of the housewives. We say that we were the ones that must solve the problem because we must make the dollar go the week 'round. We saw our economic function. This is where the American woman has failed to recognize her economic function as the distributer of the family income.

We know when we heard of a wedding the first thing we asked was: Can the man properly support the girl he is to wed? Rarely do we raise the question: "Can that girl properly spend what the man produces?" and yet, by the marriage contract that is her economic function, for in the marriage contract the man becomes the producer of the funds for the home and the woman the administrator. I won't say spender, because when I say that the gentlemen say: "Then that means I must give all my money to my wife." We will keep the word administrator uppermost.

Every family is a little corporation by itself. We better put the man as the president, although possibly this might be a disputed point in some families, but at any rate, for the sake of argument, we will say, the man as president because we want the office of treasurer felt by the woman, because she is the administrator of the family income. When we got to this point you see, gentlemen, we were rather logical. We saw for the first time that our housekeeping was a real profession and that if it was a real profession we housewives must become proficient and put our housekeeping on a business basis. This took housekeeping out of the drudgery class and put it among the profession.

I will tell you a little story that a Long Island woman told me when I spoke at a meeting there. She said my husband could run my home better than I, because he would run it on a business basis. That is the secret of the whole situation. We got to that point when we said, we must get organized. There must be an organized body working together. The Housewives' League was organized at the time the high cost of living was among us. You know it is not here now. It has been thought that we were organized merely to beat down prices, but that is not so. We are organized for educational, defensive and constructive work for the home. We represent the purchasing power of this country.

When organized what can we do? Enforce the laws of weights and measures, sanitation as it affects not only the manufacturer of our products but the method of handling, the commercial bakery, the commercial laundry, the commercial cannery.

I am going to skip what things we can do and just get down to this viewpoint: When our great-grandmothers produced within the home all that they consumed they knew exactly what they were getting. Then there came the period when by the evolution of machinery and electricity the things were taken from the home and placed within factories, and you, gentlemen, took them. We are not sorry you took them. Our trouble lay in the fact that we did not keep a knowledge of these home industries, but there is a reason for that, because from the time they were taken from the home until the present day, we have been shaping up a new kind of housekeeping. Let us call it twentieth century housekeeping. From that period to the we have been in a formative period. All

formative periods are chaotic periods, and that is the reason things have gone wrong and we have short weights and measures, adulterated foods, insanitary conditions of home industries.

Last week while in Washington I was quoted as saying that the housewife wants to get the home industries back into the home. Of course this could not be so and, indeed, we do not want it, because the commercializing of the home industries has left the home for a better place to live and develop in. We do want to know, however, how our bread is baked, how our clothes are washed at the commercial laundry, how our food is put up at the commercial laundry, etc.

The Housewives' League believes in canned goods. We take the same position with canned goods as we take with cold storage goods. We must know, however, what we are buying and why we are buying. We do not want benzoate of soda; we do not want coloring matter. The reason some coloring matter is in the food is because the housewife has demanded it. I made this special point at the Ice Cream Association and they told me that just as soon as the housewife would learn to buy uncolored ice cream they would manufacture it.

Take the pure food situation, for instance, in 1906 and 1907: We demanded and obtained pure food laws. One would think that after three years of agitation that we would not have any impure foods on the market, but that is not so. Who is to blame, however? The consumer and the consumer alone, because if the housewife never bought one bit of adulterated food it would not and could not be manufactured.

Now as to bulk goods: The mayor's food committee issued a circular in which they advised all women to buy their goods in bulk against which, as you know, the Housewives' League is protesting.

Here I have an open confession to make. Three years ago when our Housewives' League organized, I said the same thing, but I have learned better. When Mr. George Perkins has developed as the Housewives' League has he will not approve of bulk goods, either. When we began our work we advised against the fancy packages, saying that they increased the cost, etc. Next we began to say to our Housewives' League, you must know what goods you are buying and under what conditions they are manufactured. We began to say how and we saw that we were arguing directly against ourselves, for if we bought in bulk we had no way of knowing who manufactured the goods or how they were manufactured. We discovered that the only way we could be sure of the goods we bought was to have the manufacturer's name on the package or container, and now we are going a step further and asking that not only the manufacturer's name be upon the container but that the address of the manufacturing plant be on it also. This is the only way that we can really know conditions. This is really a campaign of education. We have learned it from actual experience.

What does the Housewives' League ask before it endorses a product? First, a chemical analysis of that product, next under what conditions they are put up. The time has come when the manufacturer will be glad to put his name on the container and he will also put the address of his factory. Don't you see that this is necessary information for the housewife if she is to get hold of the new housekeeping.

Not long ago a manufacturer who puts up a certain brand of jam said to me: I don't know why my jam is not selling in a certain southern town. I said: I don't know, but I will see if I cannot find out. We sent out thirty-eight letters and received thirty-two replies. They replied: We do not like the jam; it is too sweet. I took this word back to the manufacturer. He said: That is easy; if the consumer does not want the jam so sweet they need not have it. Don't you see, the housewife, through organization, had direct contact with that manufacturer? We were able to tell that manufacturer exactly what the consumer wanted and that, gentlemen, is what you want to know. Don't you see, the housewife gets in direct touch with the manufacturer.

The Housewives' League is trying to get a knowledge through organization of the manufacturing plants so as to know under what conditions their food is manufactured. I grant that the ultimate consumer often asks for things that the manufacturer cannot grant and that is because they do not understand the methods of manufacture.

We are trying to get all of our housewives to see the inside of those factories and to know them exactly as I do. If only every housewife could only see the big manufacturing plants and the methods of distribution as I have seen them. I saw the growing of the wheat and the milling of the wheat; the whole process of the manufacture. After this a loaf of bread meant much more to me than it ever did before. The twentieth century housewife must have a knowledge of those things.

Today when I stand here representing the housewife and you manufacturers of our food products, for I want you to feel that you are our manufacturers, I feel that we have really got the producer and consumer together and we housewives are getting hold of the home industries and that you are getting a strong hold on the housewife. I do not know that I ought to have said all that, for in a letter from Mr. George Perkins received this morning he told me that if I thought that the cost of living could be reduced by saying pleasant things I was very much mistaken.

The annual report of Secretary Frank E. Gorrell, of the National Canners' Association, follows in part:

"Increasing consumption of canned foods by active co-operation with all intelligent sources of information, and through these sources disseminating information relative to the nutritive values of canned food, its healthfulness, cheapness and convenience.

"Laboratories of scientic research.

"Investigations of illnesses or deaths alleged to be caused by canned foods.

"Alleged damages from illnesses blamed on canned foods.

"Legal department, including opinions on contracts pertaining to members' business relations.

"Special publicity.

"Special representation in all matters connected with the enforcement of the national food and drugs act.

"Information regarding proper labeling, both for the national food and drugs act and the state laws.

"All information on methods of processing and preparation of canned foods.

"Bulletins, both scientific and legal, pertaining to matters important to the canning industry.

"Favoring all the wise legislation for the protection of the consumer of canned products and opposing all unwise legislation which will work to the detriment of the food manufacturer and thus increase the price of the products without in any way conserving the interests of the consumer.

"A complete service which covers every business, legal or scientific proposition, except commercial relations between buyer and seller, or anything relating to prices or the control thereof."

"The members and supporters of the association need not feel that an apology is necessary for the field that has been covered by the association," said Mr. Gorrell in his report. "While at one time its ambitions were limited, the broad-minded support that it has received has enabled it to cover a much larger scope, which is the result of years of previous planning and intelligent direction by its excellent presidents, executive committees, directors and standing and special committees.

"The organization of the research laboratories is commencing to show its influence, especially in the scientific world, which in the past has been deficient in a proper knowledge of the canning industry. There were some canners who approached this subject with grave doubt as to its ultimate practical usefulness. However, these canners now see that the canning industry will probably be benefited more by these laboratories than by a similar expenditure made in any other manner.

"Entirely aside from the purpose for which the laboratories were organized, their expense has already been many times repaid by the constant publicity that the effort has earned. During the year there has been more favorable publicity on the canning industry than in all the years within memory. This publicity has not been bought. It has come as the natural result of the intelligent stand that has been taken by the association. The American people are quick to recognize the systematic attempt of an industry to improve its products without increasing their cost. The application of scientific research to industrial processes, for the double purpose of improvement and conservation, is one of the most striking characteristics of the age.

"There is no more perplexing problem than the return of spoiled canned foods. To the uninitiated there is a lurking suspicion that the canner desires to get these goods back for the purpose of reprocessing, and that they will be used for food purposes. This is a direct insult to the canning industry, without authoritative foundation.

"Application has been made to the Department of Health of New York City which has prevented the return of spoiled food for the past three years, championed by the Tri-State Packers' Association, the New York State Packers' Association and the Baltimore Canned Goods Exchange, and a pre-

liminary hearing on this matter was fixed by the Department of Health of New York City, when the question was referred to a sub-committee of the council of the Department of Health. This question has also been brought to the attention of the national authorities, and exhaustive representations have been made before the Bureau of Chemistry showing the necessity and reason for a general ruling which, if favorable, it is hoped will be adopted by all large distributing centers.

"The efforts of the association to increase its export trade have been handled in a well defined manner. The subject has been approached from two angles; one, of getting some immediate benefit from present necessities of foreign countries which have had their usual food supplies cut off, and the other in laying the foundation which should lead to permanent business. That the secretary's office has been in constant touch with the Department of State and the Department of Commerce in trying to reach and overcome what appeared to be the greatest barriers, viz., prohibitive import duties and surtaxes.

"The rapid growth of the National Canners' Association has created the necessity of the organization of sections which will cover the particular branches of the industry. The pea section was organized at Detroit, November 21, 1914. The tomato section in Baltimore on January 6, 1915, and the corn section in Chicago on January 20, 1915.

"The legal bulletins of the year, while not many in number, represent considerable work. One bulletin in particular, which gives a resume of all the national and state food laws, involved months of preparation, and is without a precedent. Careful study of the same will enable every canned food manufacturer to keep strictly within the national and all state food laws.

"There has probably been no year of more vital moment to food manufacturers than 1914, because during May of that year the report of the committee on tolerances on food weights was prepared and promulgated. Previous to the action of this committee the National Canners' Association had filed exhaustive briefs on the different points that it felt should be intelligently covered, and it is fair to record that the tolerances finally promulgated are of such intelligent nature as to require little additional construction.

"Always a leader on this important subject, the National Canners' Association was able to put in practical operation the excellent recommendations made by its committee at the Baltimore convention; that as far as possible its recommendations be incorporated into law by the different legislatures in those states where canning is an industry. It is a pleasure to report that a number of state legislatures have already adopted many of these recommendations, and that state associations, where legislatures are in session this winter, are foremost in demanding this needed legislation.

"The association has continued its efforts to stop the manufacture of canned food products in penal institutions and insane asylums. Legislation in this direction is now pending in Congress. It should be understood that the canning industry does not fear the commercial activities of any of these penal canneries, but the moral effect of having foods of any kind manufactured in such places is most harmful to the food business in general."

Secretary Gorrell referred feelingly to the death of F. L. Deming, one of the strongest and ablest men in the industry, also of Director J. L. Moomaw. He explained the proposed industrial canning exhibit at the San Francisco fair and believed it would give a handsome return to the supporters and the canning industry as a whole. He commended the adoption of standards already accomplished with regard to condensed milk. Among the year's work of the secretary were no less than thirty-four visits in all parts of the country, including three trips to the Pacific coast. Much good work was reported in trade dispute arbitration; also progress in the adoption of better canned goods containers. During the year organizations have been promoted among Pacific coast fish canners and among the canners of Pennsylvania. Many minor lines of work indicated that the association is constantly expanding its field and doing good work in all directions.

The appendix of Secretary Gorrell's report covered a statement of inquiry into about seventy-five newspaper reports of canned goods poisoning in all of which canned goods were proven innocent and retractions or corrections printed.

The printed report of the auditors of the National Canners' Association showed transactions of a notable magnitude. In the general fund the transactions covered $27,783 and indicated a balance of $8,664 on hand January 28, 1915. The publicity showed transactions covering $37,497, with a balance of $7,716. The research laboratories fund received $? and spent all but $253.80 of it. The Panama-Pacific exhibit fund showed receipts of $6,316 and expenditures of $4,038. The association carries insurance on property valued at $21,650. Its total of balances and funds were on January 27, 1915, $19,650.

President William C. Leitsch of the Canners' Association appointed the following committees for the term of the convention:

Committee on Nominations.—H. C. Hemingway, F. A. Torsch, C. S. Stevens, C. M. Dashiel, W. C. Smiley, E. F. Trego, W. R. Roach, M. W. Jones, G. E. Grier, Charles Latchem, J. J. Reynolds, B. M. Fernald, J. T. Barton, J. H. Empson, F. W. Douthitt, J. E. Guenther, R. B. Gillette, J. F. Rourke, J. G. M. Barnes and Geo. B. Chatham.

Committee on President's Recommendations.—G. E. Lichty, E. V. Stockham, I. S. Whitmer, Geo. B. Morrill, Geo. N. Numsen, William Fries and Grafton Johnson.

Auditing Committee.—Geo. G. Bailey, L. A. Sears, S. F. Taylor, E. S. Thorne, and C. L. Baxter.

Committee on Resolutions.—S. F. Haserot, Floyd Mattice, J. C. Winters, G. E. Stocking, W. R. Olney, E. E. Chase and F. A. Seufert.

Committee on Publicity.—W. R. Roach, M. W. Jones, Jas. Hutchinson, S. B. Orr and M. H. Hegerle.

Committee on Contracts and Terms, Weights and Measures.—L. A. Sears, Geo. G. Bailey, J. C. Winters, W. R. Roach and Richard Dickinson.

Committee on Conference.—Richard Dickinson, L. A .Sears and W. S. Thomas.

The principal event of the Convention consisted in the election of officers for the ensuing year for the allied organizations. The full list of officers elected follows:

CANNERS.

President, George H. Numsen of Baltimore; first vice-president, Richard Dickinson of Eureka, Ill.; secretary-treasurer, Frank E. Gorrell of Washington.

Directors, three years, Richard Dickinson, Frank Gerber, J. G. M. Barnes, W. F. Burrows, H. C. Hemingway, T. J. Gorman, Charles S. Stevens, J. W. McCall, William P. Thomas, F. A. Seufert, George N. Numsen, George B. Morrill, E. B. Deming.

Directors, expired terms, Richard Dickinson, Frank Gerber, J. G. M. Barnes, J. W. McCall, F. A. Seufert, H. C. Hemingway, T. J. Gorman, Charles S. Stevens, G. N. Numsen, George B. Morrill.

BROKERS' SESSION.

There were other elections in the air, the National Canned Foods and Dried Fruit Brokers' Association choosing the following:

President, W. H. Nichols of Chicago.

Vice presidents, Frank A. Aplin of New York, Rufus H. Draper of Duluth, and F. A. Smith of Harrisburg, Pa.

Secretary, J. M. Hobbs of Chicago.

Treasurer, Henry Colberg.

The brokers adopted a resolution favoring a board of directors representing every State, and a list, somewhat incomplete, was elected in accordance with the resolution, but not given out till revised by the secretary.

The brokers also adopted one or two minor changes in their by-laws, but their proceedings outside the election were of little public interest. A resolution of condolence and respect for the late Frank L. Deming of Chicago was unanimously adopted.

The brokers also adopted a resolution favoring an increase in brokerage rates for the broker, but not definitely stating any proposition as to the amount.

MACHINERY MEN'S OFFICERS.

The Canning Machinery and Supplies Association elected the following:

President, A. F. W. St. John of Columbus, O.

Vice president, Charles M. Ams of Mount Vernon, N. Y.

Secretary, J. A. Hanna of Cadiz, O.

Directors (to fill expired terms), W. C. Langbridge of Albany, N. Y., and Maurice Ayars of Salem, N. J.

CORN SECTION OFFICERS.

The corn section of the canners at their session yesterday elected the following officers:

Chairman, George E. Stocking of Rochelle, Ill.

Vice president, Clinton L. Baxter of Portland, Me.

Secretary and treasurer, George W. Drake of Dexter, Ia.

The Canners' Committee on Weights and Measures reported the following recommendations for standardization as to sizes and weights of canned foods:

Change pork and beans in No. 2½ can from 2 pound to 1 pound 12 ounces.

Change baked beans in No. 10 can from 6 pounds 10 ounces to 6 pounds 14 ounces.

Change spinach in No. 3-5 can from 1 pound 14 ounces to 1 pound 15 ounces.

Change apple butter in No. 3-5 can from 2 pounds 1 ounce to 2 pounds 2 ounces.

Add sweet potatoes in No. 2½ can 1 pound 12 ounces.

Add apple butter in No. 2½ can 1 pound 14 ounces.

Add pie peaches in water in No. 3 can 1 pound 114 ounces.

Evaporated Milk—Baby size, 6 ounces; family size, 12 ounces; tall size, 1 pound no ounces; hotel size, 2 pounds no ounces, and confectioners' size, 8 pounds no ounces.

The weight of salmon in No. 1 cans was discussed, and it was decided to recommend either 15½ ounces or 16 ounces according to the judgment of the user.

Objection was presented to the weight of 3½ ounces for sardines, both in quarter oil and quarter mustard as being too high. After due consideration it was decided to make no change in this weight.

The following resolutions were adopted:

Whereas, The canners of the United States are desirous of opening up an export trade in canned foods, and

Whereas, We hereby recognize the excellent work already done by the committee of the association which has this matter in charge, especially the services in that regard rendered by its chairman, Chas. H. Bentley, of California.

Resolved, That the association continue in this direction and urge upon every one interested in the industry the importance of carrying to Congress the necessity and desirability of such legislation with respect to the tariff laws, as will eventually adjust the present prohibitive duties levied on canned foods by foreign countries.

Resolved, That we commend the valuable work done by the research laboratory of the National Canners' Association at Washington under the supervision of Drs. W. D. Bigelow and A. W. Bitting, and it is recommended that the functions of the laboratory be broadened to include commercial work to be done for members of the association.

Frank L. Deming: Divine Providence has seen fit to take from our midst our beloved friend and associate, Frank L. Deming, whose participation in the affairs of the National Canners' Association for the past several years has been of so great and lasting value, and whereas the passing of this great and good worker in our behalf is sincerely and deeply regretted by all who knew him personally, and by the association as well, therefore be it

Resolved, That this association hereby formally and earnestly express our deepest sympathy to the family, many friends and business associates of this big and lovable man, of such broad conception, and further, that a copy of this resolution be sent to the family of this gentleman.

Resolved, That the National Canners' Association endorse the proposal of the National Wholesale Grocers' Association submitted to this association by Fred R. Drake, which proposal provides for an educational campaign which is to be undertaken by the National Wholesale Grocers' Association with a view of securing the ultimate adoption in the United States of the metric system in place of our present system of weights and measures.

The place of the next meeting was left to the executive committee.

During the closing session President-elect Numsen was called to the chair and announced committees for 1915-16 as follows:

Executive Committee—George N. Numsen, Maryland; W. C. Leitsch, Wisconsin; B. M. Fernald, Maine; S. F. Haserot, Ohio; W. R. Roach, Michigan; L. A. Sears, Ohio; E. V. Stockham, Maryland; W. F. Burrows, Illinois; C. H. Bentley, California; H. C. Hemingway, New York; Richard Dickinson, Illinois; E. B. Deming, Washington; W. O. Hoffecker, Delaware; T. J. Gorman, Washington; F. W. Douthitt, Minnesota; George B. Morrill, Maine; S. F. Taylor, New York; George E. Lichty, Iowa; G. E. Grier, California; and F. J. Mattice, Indiana.

Advisory Board—J. W. McCall, chairman, Illinois; Frank Van Camp, California; George G. Bailey, New York; W. S. Thomas, Michigan; William Moore, Illinois; W. T. P. Wardrop, Illinois; J. T. Dorrance, New Jersey; F. M. Shook, Ohio; E. Reynolds, Wisconsin; E. C. White, Maryland.

Scientific Research—Henry Burden, chairman, New York; Gen. Henry G. Sharpe, Washington, D. C.; L. A. Sears, Ohio W. R. Roach, Michigan; S. F. Haserot, Ohio; B. M. Fernald, Maine; C. S. Jones, Illinois; J. C. Pnetz, Illinois; R. I. Bentley, California; W. C. Leitsch, Wisconsin; S. F. Taylor, New York.

Sanitation—F. M. Shook, chairman, Ohio; E. S. Thorne, New York; George E. Dament, New Jersey; C. H. Musselman, Pennsylvania.

Co-operative Committee with Wholesale Grocers—Richard Dickinson, Illinois; W. S. Thomas, Michigan; L. A. Sears, Ohio.

Publicity Committee—S. F. Taylor, chairman, New York; W. C. Leitsch, Wisconsin; W. R. Roach, Michigan; B. M. Fernald, Maine; George G. Bailey, New York; S. F. Haserat, Ohio.

Resolutions—S. F. Haserot, chairman, Ohio; W. R. Olney, New York; F. M. Shook, Ohio; J. C. Winters, New York; George E. Stocking, Illinois; E. E. Chase, California; F. J. Mattice, Indiana; E. A. Kerr, Maryland.

Legislation—E. V. Stockham, chairman, Maryland; J. P. Olney, New York; Henry Burden, New York; C. W. McReynolds, Indiana; W. A. Wagner, Maryland; James T. Taylor, New York.

Finance Committee—W. C. Leitsch, chairman, Wisconsin; Geo. N. Numsen, Maryland; Richard Dickinson, Illinois; S. F. Taylor, New York; George G. Bailey, New York.

At the Hippodrome party, given in honor of the conventioners, J. P. Olney, president of the American Can Company, delivered the following brilliant address:

The so-called Sherman Anti-Trust Law was passed in the interests of the consumer and to safeguard against being taken advantage of by a monopoly.

I am sure that we all feel, and have felt, since the commencement of the Government proceedings against the American Can Co., that the department of justice in some way misunderstood the great extent of the can making industry, the business methods of the can company, and it could not have realized that the holdings of that company are very far short of a controlling interest in the great business in which it is engaged.

This is not a matter of sentiment; it is one of right and wrong, the proper protection of great vested interests, properly administered.

The large numbers of canners who have already welcomed the opportunity of testifying in behalf of the American Can Co. are from different sections of the country, and a large number are not patrons of that company, but buy from its competitors.

The views of the canners to whom I refer reflect the views of us all, namely, that the location of factories by the American Can Co. in various parts of the country extending from this State to the Pacific Coast, the progressive ideas of that company, its courteous and most accommodating treatment, fair business methods and first class service have all contributed to a most satisfactory situation, placing cans in the hands of the consumer on a better basis than would have been the case excepting for the administrative policies of the American Can Co. during the last decade, and competition today is as strong, if not stronger, than it has been at any time during the last 25 years.

This is the first knowledge that Mr. Phelps has had that I, or anyone else, intended saying anything along this line, and I hope that what we do at this time will in no way prejudice the interests of the company of which Mr. Phelps has the honor of being vice president.

MR. PHELPS: You, and your associates, should not be held responsible for what your guests do, and I move and ask for a rising vote, expressing the sentiment that the business methods and policies of the American Can Co. have operated to the very material advantage of the consumer and the industry, consisting of 2,500 canners, as here represented, wishes to register its protest at the pending proceedings against the American Can Co. and trust that the Government will see the wisdom and justice of an early discontinuance of same.

At the theater party given by the American Can Co., George N. Numsen said:

Ladies and Gentlemen: We have approached the termination of the eighth annual convention of the National Canners' Association, and it terminates, as it has for the last ten years, in an entertainment given by the American Can Co.

We have been welcomed to this city by its officials, by the mayor of the city, and by its commercial bodies.

We have entered into discussions which we have thought have been profitable to us.

We have acquaintances, many of us, which have made into warm and lasting friendships, which are made as the result of these conventions, and now are about to

approach the end of this convention, we appreciate the value of those made in this great city. There was a time, in the olden days, or at least we have read it was so in the Arabian Nights, that someone could, by merely waving a magic wand, summon a genii who would build up magnificent cities, temples and sparkling minarets. But in these modern times, any great achievement is the result of intelligent study, persistent effort and large expenditures of money. All three of these essentials have been over and over again exemplified in the conduct of our hosts of this evening. They have not hesitated liberally to spend their money so that we canners may have a royal good time. They have not hesitated to go to extreme lengths to render this evening a marvelous one for most of us. They have universally been hospitable to this convention, and they have, at least from my ten years' experience of the entertainments that have been given us, made this last evening of the convention a memorable one for all of us.

Why do they do it? Why? Does anyone say self-interest prompts it? Self-interest may prompt it; but if it does, it is enlightened self-interest. And I want to say that in my judgment it is a very unusual thing. Corporations, we have heard, are growths who have no souls. It is unusual for a corporation to get into such close touch, not only with its own consumers, but with the whole industry. They give this entertainment not only to their patrons, but everybody connected with the canning business is welcome. So we again tonight thank them, as we have in numerous other conventions. We thank the whole American Can Company, that wonderful organization, and I now take great pleasure in introducing Mr. Phelps as a friend of the canners of America.

The so-called Sherman Anti-Trust Law was passed in the interests of the consumers and to safeguard against being taken advantage of by a monopoly.

I am sure that we all feel, and have felt, since the commencement of the Government proceedings against the American Can Co., that the Department of Justice in some way misunderstood the great extent of the can making industry; the business methods of the can company, and it could not have realized that the holdings of that company are very far short of a controlling interest in the great business in which it is engaged.

This is not a matter of sentiment; it is one of right and wrong, the proper protection of great vested interests, properly administered.

The large number of canners who have already welcomed the opportunity of testifying in behalf of the American Can Company are from different sections of the country and a large number are not patrons of that company, but buy from its competitors.

The views of the canners to whom I refer reflect the views of us all, namely, that the location of factories by the American Can Company in various parts of the country extending from this State to the Pacific Coast, the progressive ideas of that company, its courteous and most accommodating treatment, fair business methods and first class service have all contributed to a most satisfactory situation, placing cans in the hands of the consumer on a better basis than would have been the case excepting for the administrative policies of the American Can Company during the last decade and competition today is as strong, if not stronger, than it has been at any time during the last twenty-five years.

This is the first knowledge that Mr. Phelps has had that I, or anyone else, intended saying anything along this line, and I hope that what we do at this time will in no way prejudice the interests of the company of which Mr. Phelps has the honor of being vice-president.

MR. PHELPS: You, and your associates, should not be held responsible for what your guests do and I move, and ask for a rising vote, expressing the sentiment that the business methods and policies of the American Can Company have operated to the very material advantage of the consumer and the industry, consisting of 2,500 canners, as here represented, wishes to register its protest at the pending proceedings against the American Can Company and trust that the Government will see the wisdom and justice of an early discontinuance of same.

H. W. Phelps spoke as follows in response:

Mr. President, Ladies and Gentlemen, Members of the Canners' Association, and Friends— which is the best word of all: A long time ago, when I was a little fellow out on the prairies of Illinois, in a small town, I used to stand in front of the circus bills awed and wistful, and when the circus came I used to get in by crawling under the tent, if I could; and if I had to, I somehow got the price of admission. I have always been a lover of horses and I wanted to sit on top of one of those big red wagons and drive eight of those big horses. I never dreamed that I might stand before a big, live circus and welcome a crowd that would have delighted the heart of P. T. Barnum himself.

A VOICE: And I bet you got in often by drawing water for the elephants.

MR. PHELPS: So you see here tonight an example of super-satisfied ambition. There is one word that arises in my heart and in my mind tonight. That word is "guest." I believe this is the greatest threatre party that was ever given. It is not our fault. It is your fault, because there are so many of you. It is given in the greatest theatre in New York City, and that is saying it is the greatest theatre in the greatest city in the United States. (Applause.) Great in finance, great in power, great in art and commerce, great in her music, great in everything that goes to make greatness in this great land of ours, that city stands supreme and she welcomes you tonight. She has welcomed you by her mayor, she has welcomed you by her officials, she has welcomed you in every way, and I hope she has made you happy. (Applause.) She is the greatest city in the greatest land on which God's sun ever shone. (Applause.) Great in every ideal and in achievement, great in all that she has accomplished for the benefit of mankind, the nation of which this city is a part now stands in the Divine presence, calm, unafraid, because she, pitying, is at peace with the world while she looks upon her sister nations engaged in the horrors of war. (Applause.) It means something to be a citizen of this country; it means something to be a citizen of this city. It means something to be a member of a great industry and, as you sit here tonight, you typify a great industry, great in a great many ways—great, not because I wish to compliment it, but because it is really great.

One of the words that we hear today—one of the things that thinking men are saying—is the word "conservation." Conservation is the saving of today's waste in order to make tomorrow's store. You, as canners, you as purveyors of hermetically sealed goods, are conservationists. Nature teaches the squirrel to hide nuts where he can find them in winter, but does not teach him how to keep the nuts from spoiling. Nature teaches the bee to put honey in the comb, but Nature does not teach the bee how to store away that honey. Primitive man would take all that he could eat of the salmon, which only runs for six weeks. He perhaps would dry a little of that and hang it up for use in the winter time. But not so, you. You take these salmon and you put them in cans—you put them in a position to retain all their food value, to be eaten at your leisure during the winter or the winter after. You take the fruits of California, you take the golden pineapples of Honolulu, you take corn, or peas, or tomatoes, from Illinois, Iowa or Missouri, or fruit from down in Maryland or Delaware, or up in New York State, and you preserve those things and get them ready for the future. You are conservationists, if you please, and you are helping to save the food value of this country. A food value, when you consider it in the final equation, is the value of the sustenance of human life. You can live without automobiles, you can leave the luxuries that we have, you can even get along in warm climes without clothes, but you can't live without food; therefore, the purveying of food, the conservation of food, is a great undertaking. This Association is great because it has undertaken that in a great way. Nature does not give up her stores all at the same time; she makes her fish run in the summer and her fruits grow in the summer, and her vegetables grow in the summer—and we want to keep them for the winter. To accomplish this efficiently and scientifically has only been a dream until this generation. You have solved the problem, not by the rule of thumb, you have taken it in a scientific way. You have taken the best scientists we have in this country; they are studying today and they have been studying for months, and they are learning how to preserve food so that it comes to you and your customers, and the great body of consumers, in just as good food condition as when it left Nature's storehouse. That is not done in a minute. It has been going on for a long time and you are getting your reward for it. People are learning that canned food is good food, that it is sterile food, and that it is nutritive food; that it is healthful food. Therefore, this industry of yours has grown, and is growing year by year in a most wonderful way. Do you know how much you put up in the United States of America in the year 1914? At a conservative estimate, two billion six hundred million cans! (Applause.) Let those figures sink to your mind. Twenty-six cans for every man, woman and child and baby in arms in the United States. One can every two weeks for every human being in the United States, and

still there is room for this year's pack. (Laughter.) And just think where the materials come from. 'Way down in the Malay peninsula a Chinese coolie, his reeking body glistening in the tropic sun, is digging the tin. Up on Lake Superior miners are digging the ore. These and other things are brought together in the glare and heat of the furnace and made into tin plate that makes the can. You have gone into Nature and have picked up all the fish, the fruits and the vegetables, and have put them into cans. From the heavens above, from the lands of the earth, and from all the seas under the sky, you have got and kept food for your fellowmen.

If you could stand here—as I do—and look into the faces of the men who have made this industry, you would realize that they are a great body of men, that they are doing a patriotic work, as well as a work for profit—and every business is for profit—and therefore I believe—in this great theatre, in this great city, in this great nation—this industry of yours has the right to stand among the greatest of institutions. I congratulate you upon what you have achieved, upon what you are doing, and upon what you will do in the future.

It is a pleasure to have you here tonight. It is a pleasure to feel that we have so many friends, and I know we have you as friends, and I glory in it. And now, on behalf of our president, Mr. Wheeler, and on behalf of the officers and directors and the personnel of my associates in the American Can Company, and on behalf of my humble self, I bid you welcome, and I also bid you Godspeed for another year. May you even be greater twelve months from tonight than you are now.

Follows the report of the California Exhibit Committee to the Executive Committee of the National Canners' Association:

Gentlemen: The undersigned having been constituted a committee charged with conducting a live exhibit at the Panama-Pacific International Exposition at San Francisco, beg to submit the following preliminary report of their activities:

At a meeting held in the offices of the National Canners' Association in Washington, January 6, 1915, the committee arrived at the following decisions:

1. That the exhibit should be in charge of Dr. Bitting and that it is the committee's expectation that every assistance will be rendered him by the California canners. That it is the sense of the committee that it is not desirable for the secretary of the association, Mr. Frank E. Gorrell, to spend more time than is absolutely necessary in connection with the exhibit in San Francisco.

2. That the exhibit shall be located in the Palace of Horticulture, Block 12, and shall occupy an enclosure 108 feet long by 42 feet broad. This enclosure is to contain an ample packing plant, chemical laboratory, bacteriological laboratory, and visitors' room where the members of the association may meet and entertain their friends. The choice of machines to be used in the exhibit is to be left entirely to Dr. Bitting, with instructions to impartially select only those machines best adapted for the exhibit. Surrounding the exhibit there is to be a glass counter about fourteen inches wide, under which every member of the association may display one can of a product packed by him.

3. All products possible, which are of interest to the members of the association in general, will be packed daily, in the most approved, up-to-date and scientific manner.

At least two demonstrators are to be hired; the head demonstrator to be a man. The compensation for demonstrators to be arranged by Dr. Bitting.

At least one of the three following articles shall be demonstrated daily from the beginning to the end of the exhibit; namely, canned tomatoes, canned peas and canned corn.

Such other products will be demonstrated as will be of the greatest benefit to the members of the National Canners' Association.

4. The product packed in the exhibit, and not used for demonstrating purposes, is to be sold under the following conditions:

Specifications shall be gotten up showing what the exhibit expects to pack; these specifications are to be sent to the jobbing trade and also to the canners in California, and the goods will be sold to the highest bidder, unlabeled or with labels of the National Canners' Association, as buyer may request. No label other than that of the National Canners' Association will be put on any can packed at the exhibit.

The committee gratefully acknowledges the following contributions:

The American Can Company generously offers to donate as many cans as shall be required.

R. J. Kittredge & Co. have offered to supply all needed labels.

All the machinery is being furnished gratis and proper credit will be given to the manufacturers in a later report.

The following have donated $250 each, with a further guarantee of $250 each, to be used in case of necessity:

Alaska Packers' Association, San Francisco, Cal.
American Can Company, New York City.
Max Ams Machine Company, Mt. Vernon, N. Y.
Armour & Co., Chicago, Ill.
Association of Pacific Fisheries, Seattle, Wash.
Joseph Brakely, Inc., Freehold, N. J.
Burnham & Morrill Company, Portland, Me.
California Fruit Canners' Association, San Francisco, Cal.
Joseph Campbell Company, Camden, N. J.
Columbus Canning Company, Columbus, Wis.
Continental Can Company, Syracuse, N. Y.
Fort Stanwix Canning Company, Rome, N. Y.
Frank E. Gorrell, 1739 H street, N. W., Washington, D. C.
Illinois Canning Company, Hoopeston, Ill.
Libby, McNeill & Libby, Chicago, Ill.
Wm. Numsen & Sons, Baltimore, Md.
W. R. Roach & Co., Hart, Mich.
Sears & Nichols Company, Chillicothe, Ohio.
Sprague, Warner & Co., Chicago, Ill.
Thomas Canning Company, Centerville, Md.

The following donated the amount set opposite their respective names:

J. C. Ainsley Packing Co., Campbell, Cal.	$50.00
Ayars Machine Co., Salem, N. J.	100.00
Badger Canning Co., Beaver Dam, Wis.	15.00
C. W. Baker & Sons, Aberdeen, Md.	25.00
Batavia Canning Co., Batavia, N. Y.	50.00
Bloomington Canning Co., Bloomington, Ill.	50.00
John Boyle Co., Baltimore, Md.	100.00
Cambria Canning Co., Cambria, Wis.	25.00
Carta & Jeffrey Co., Omaha, Neb.	10.00
Emma M. Caulk, McDaniel, Md.	1.00
Cedar Rapids Canning Co., Cedar Rapids, Iowa.	10.00
Chisholm-Scott Co., Cadiz, Ohio.	50.00
Everett B. Clark Seed Co., Milford, Conn.	25.00
W. N. Clark Co., Rochester, N. Y.	50.00
Columbia Canning Co., Columbia, Tenn.	5.00
W. W. Colvin & Co., Milwaukee, Wis.	5.00
Crary Brokerage Co., Waukesha, Wis.	25.00
W. C. Darling, Sycamore, Ill.	25.00
Dickinson & Co., Eureka, Ill.	50.00
E. S. Dingley Co., West Farmington, Maine.	25.00
U. H. Dudley & Co., New York City.	100.00
Dutch Canning and Pickling Co., Cedar Grove, Wis.	10.00
Dyer Packing Co., Vincennes, Ind.	25.00
Elyria Canning Co., Elyria, Ohio.	10.00
Esmeralde Canning Co., Circleville, Ohio.	10.00
Faribault Canning Co., Faribault, Minn.	5.00
Fernald, Keene & True, West Poland, Maine.	100.00
Flannery & Hobbs Co., Chicago, Ill.	5.00
Fogg & Hires Co., Salem, N. J.	25.00
Fox Lake Canning Co., Fox Lake, Wis.	15.00
Fremont Canning Co., Fremont, Mich.	50.00
Walter A. Frost Co., Chicago, Ill.	10.00
Fuller Canneries Co., Cleveland, Ohio.	50.00
Garden City Laboratory, Chicago, Ill.	15.00
Harry C. Gilbert Co., Indianapolis, Ind.	10.00
Gilman Canning Co., Gilman, Iowa.	25.00
Globe Canning Co., Eastport, Maine.	10.00
R. M. Goodwin, Olaf, Va.	1.00
Greenabaum Bros., Seaford, Del.	10.00
Green Bay Canning Co., Green Bay, Wis.	10.00
Frank Hamacheck, Kewaunee, Wis.	25.00
Hartford Canning Co., Hartford, Wis.	10.00
Helvetia Milk Condensing Co., Highland, Ill.	100.00
H. C. Hemingway & Co., Syracuse, N. Y.	50.00
Hoffecker Bros. & Hall Co., Smyrna, Del.	10.00
J. H. Hoffecker Canning Co., Smyrna, Del.	15.00
Hoopeston Canning Co., Hoopeston, Ill.	50.00
P. Hohenadel, Jr., Co., Janesville, Wis.	50.00
M. W. Houck & Bro., New York City.	25.00
David Hunt & Co., New York City.	10.00
Illinois Canners' Association, Harry Barnes, secretary-treasurer, Elgin, Ill.	50.00
Inderriedden Canning Co., Chicago, Ill.	200.00
T. A. James & Co., Philadelphia, Pa.	25.00
Jessup & Roberts, Philadelphia, Pa.	25.00

R. C. Jones, Chattanooga, Tenn	5.00
Judson Grocer Co., Grand Rapids, Mich	15.00
Henry F. C. Killian, New York City	25.00
Kiser & Hoe Co., Columbus, Ohio	10.00
R. J. Kittredge & Co., Chicago, Ill	50.00
Krier Preserving Co., Belgium, Wis	25.00
Lake Mills Canning Co., Lake Mills, Iowa	25.00
C. E. Laymen, Troutville, Va	5.00
Leonard Seed Co., Chicago, Ill	50.00
M. G. Madson Seed Co., Manitowoc, Wis	5.00
P. J. McGowan & Sons, McGowan, Wash	25.00
McMenamin & Co., Hampton, Va	25.00
J. M. McNiece & Co., New York City	100.00
Markesan Canning Co., Markesan, Wis	50.00
Milwaukee River Canning Co., Thiensville, Wis	15.00
Minnesota Canners' Association, F. W. Douthitt, secretary-treasurer, Big Stone City, S. D	50.00
Monticello Canning Co., Monticello, Iowa	15.00
Morgan Canning Co., Morgan, Utah	25.00
New Era Canning Co., New Era, Mich	5.00
Neilsville Canning Co., Neilsville, Wis	10.00
New Wooster Preserving Co., Wooster, Ohio	10.00
North & Dalzell, New York City	100.00
W. H. Nicholls, Chicago, Ill	100.00
Burt Olney Canning Co., Oneida, N. Y	25.00
Onalaska Pickle and Canning Co., Onalaska, Wis	10.00
W. H. Osborn Co., Honoeye Falls, N. Y	25.00
Pratt Lowe Preserving Co., Santa Clara, Cal	100.00
Prince-Keeler & Co., New York City	25.00
J. W. Payne & Co., Preston, Md	2.00
W. C. Pressing Canning Co., Norwalk, Ohio	50.00
Randolph Canning Co., Randolph, Wis	25.00
Ripon Canning Co., Ripon, Wis	10.00
Reid, Murdoch & Co., Chicago, Ill	150.00
Jerome B. Rice Seed Co., Cambridge, N. Y	100.00
Rosen Reichardt Brokerage Co., St. Louis, Mo	10.00
J. F. Rutter, Rossville, Ill	20.00
W. E. Robinson & Co., Bel Air, Md	20.00
Sac City Canning Co., Sac City, Iowa	25.00
Sauk City Canning Co., Sauk City, Wis	25.00
Seely Bros., Blaine, Wash	25.00
Sciota Canning Co., Circleville, Ohio	10.00
C. E. Sears & Co., Circleville, Ohio	10.00
Southern Can Co., Baltimore, Md	100.00
B. F. Shriver Co., Westminster, Md	100.00
Smith Webster Co., Bel Air, Md	100.00
Stecher Lith. Co., Rochester, N. Y	25.00
Geo. E. Stocking, Rochelle, Ill	25.00
F. W. Stith Co., Los Angeles, Cal	10.00
J. M. Storrar, Burlington, Iowa	15.00
Stark Glass Co., Mayer Bldg., Milwaukee, Wis	5.00
Stokeley Bros. Co., Newport, Tenn	10.00
Sun Prairie Canning Co., Sun Prairie, Wis	100.00
E. Thompson, Milwaukee, Wis	5.00
Walter J. Townsend & Co., New York City	50.00
Urbana Canning Co., Urbana, Ohio	25.00
W. H. Valliant & Bro., Bellevue, Md	5.00
Geo. Van Camp & Son, Westfield, Ind	10.00
Lansing B. Warner, Chicago, Ill	100.00
Waterloo Canning Co., Waterloo, Wis	100.00
Watertown Canning Co., Watertown, Wis	25.00
Willison-Earle Co., Clarksburg, W. Va	5.00
Winorr Canning Co., Circleville, Ohio	100.00
Luman R. Wing & Co., Chicago, Ill	25.00
Worcester Salt Co., New York City	100.00
Total subscriptions up to and including Feb. 8	$9,289.00
Guaranteed in case of deficit	$5,000.00

Respectfully submitted,

W. R. ROACH,
G. B. MORRILL,
J. T. DORRANCE, Chairman.

February 8, 1915.

SAMPLES TO BE EXHIBITED.

Members desirous of exhibiting specimen can of their product under the glass counter mentioned in Section 2 should proceed as follows:

In case the container is an Eastern standard No. 1, No. 2, No. 3, or No. 10, or any standard size Western can, it will not be necessary to forward anything except labels. These must not be folded but sent in a mailing tube or a flat envelope between pieces of pasteboard. On the left-hand side of the package should be placed the word "labels." Not less than six labels should be sent. They should be sent by first-class mail to Dr. A. W. Bitting, care of the National Canners' Association Exhibit, Panama-Pacific Exposition, Block 12, Palace of Horticulture, San Francisco, Cal.

In case containers are of irregular size or shape, the container itself, sealed but empty, and proberly labeled, should be sent together with a half-dozen labels, so that the package may be kept fresh looking. These should be sent to the same address as above, and care should be observed that the container is so packed that it cannot be dented. The container should be sent by parcel post and Dr. Bitting should be notified at the same time by first-class mail that shipment has been made.

GOODS TO BE DEMONSTRATED.

Members desirous of having their goods demonstrated should proceed as follows: The goods should be labeled, packed in substantial cases, and shipped to Dr. A. W. Bitting, care of the National Canners' Association Exhibit, Panama-Pacific Exposition, Block 12, Palace of Horticulture, San Francisco, Cal. Duplicate bill of lading should be promptly mailed to him at the same address, and additional notification of the shipment should be sent to Mr. Frank E. Gorrell, Secretary, 1739 H Street, N. W., Washington, D. C. Goods so shipped and received in good condition will be demonstrated by competent people, and close at hand to the demonstrator will be a placard stating the kind of goods they are and other information as well as the name of the state in which the goods are packed. The name of the packer will not appear on this placard. It is hoped that the packers who contribute will forward only their best quality of goods, so they will be a credit to the state they represent as well as the Association.

Sixteen thousand dollars will be required to successfully finance the exhibit. As shown in the incomplete list of contributors published above, $9,289 has been subscribed up to February 8, 1915. A new and complete list of contributors will be published at a later date.

The committee feels that this exhibit will have an important influence for good on the canning trade in general, and they look forward confidently to the generous support of the whole membership of the association. This is an opportunity for a certain form of very valuable publicity that probably will not occur again in a long time. Therefore, we beg to express the hope that the members of the association who have not so far made any contribution to this good cause, will do so with the least possible delay.

Checks should be drawn to the order of the National Canners' Association Exhibit Fund, and sent to Mr. Frank E. Gorrell, Secretary-Treasurer, National Canners' Association, 1739 H Street, N. W., Washington, D. C.

CHICLE MARKET IN BRITISH HONDURAS.

For some time the market for chicle in British Honduras has been sharply on the upgrade. Contract chicle is ranging from 26 to 28, 29 and 30 cents in some instances, but bidding on independent offerings has become extremely lively. On November 16 a lot was sold in the open market for 40 cents per pound, which represents the high-water mark of prices for the present season for chicle, and this was not a first class grade. Evidently the consumption of chewing gum in the United States has not been reduced and the representatives of manufacturers and dealers are competing vigorously for the raw material.

There is an export duty of ½ cent a pound on chicle out of British Honduras, whether manufactured or raw. Some chicle comes to British Honduras from Gautemala and is subject to a duty of 5 cents a pound, the duty having been lately raised from 3 cents per pound. In addition to this a great deal of chicle come out of Yucatan and the Mexican state of Quintana Roo. The latest advices received at Belize are that the duty on chicle out of Mexico has been raised to 5 cents per pound, but that the exportation has been forbidden for two months past. The supply of chicle coming into Belize has been rather short this season, owing to exceptionally dry weather, which has prevented the trees from bleeding freely, but some is coming in from Mexico, it is asserted, despite the embargo, and it is currently reported in Belize that considerable stocks have accumulated in the two months of embargo, one dealer in Quintana Roo being credited with having 100 tons, another dealer 50 tons, and so on.

The prevailing high prices for chicle have had the effect of inciting the "chicleros" in Quintana Roo and British Honduras to extraordinary efforts, and it is confidently predicted that when the embargo is lifted on the Mexican product and it can come out in regular channels of trade through the custom houses, there will be a flood of the gum on the market which will materially reduce existing prices.

GEORGE J. WEIGLE SUCCEEDS EMERY.

THE food world at large was agreeably surprised when, on February 4, the appointment of George J. Weigle was made public to succeed J. Q. Emery as dairy and food commissioner of the state of Wisconsin.

Governor Philipp, the new chief executive of the Badger state, has been busy with a big new broom since his entry into office, and Mr. Weigle's appointment goes far to prove the governor's sweeping ability.

It also makes good in no slight measure the promise of Governor Phillip before his election to give the commonwealth of Wisconsin a business man's administration.

George J. Weigle, who is secretary of the Thompson Malted Food Co of Waukesha Wis., is a former state senator and owed his election partly to his affiliation with the LaFollette progressive movement in Wisconsin, with which cause he has been allied for a number of years.

It is stated that Mr. Weigle was quite as surprised as were his host of friends throughout the state when his appointment to the commissionership was announced. The only intimation he had of his forthcoming appointment came a few days before, when the governor informed him that he "wanted him with them at Madison" this year.

The salary attached to the post is $3,600 per year.

Mr. Weigle has been engaged in business in Waukesha with the Thompson Malted Food Co. for the past two years. He is heavily interested in the concern, and together with L. A. Thompson of the same firm has been developing new branches of the pure food trade for that plant with exceedingly gratifying success.

It is understood that Mr. Weigle was at first undecided as to the advisability of his accepting the appointment. His interests in the Waukesha corporation were so asborbing that on first consideration he rejected the idea. However, Governor Phillip, who is an old friend of Mr. Weigle, finally prevailed upon him to accept the post. Mr. Weigle announced his intention of retiring from the secretaryship of his company as soon as arrangements can be made to procure a successor for him in the business' service.

The new commissioner is a resident of Milwaukee and was elected state senator from the Fifth district in that city in 1911. He declined to run again last fall, although Mr. Fairchild, on the Phillip ticket, offered to withdraw in his favor if he would.

In his work with the Thompson company Mr. Weigle has gained practical experience in matters concerned with dairy products and prepared foods.

George J. Weigle was born in Milwaukee December 4, 1871. His father was Christian Weigle, who migrated to Milwaukee in 1854 and for years taught in the Grace Lutheran school, Juneau avenue and Broadway. The younger Weigle received his education in the Trinity Lutheran school, Ninth and Prairie streets, at a Milwaukee business college, finally at the University of Wisconsin.

At the age of fifteen he became an apprentice in the drug store of Widule and Conrad at Seventh and Winnebago streets. At the age of twenty-two he opened a store of his own on Liston avenue. Later on he opened another place at Twenty-first and Wells streets, which is one of the largest in the city. This he disposed of about two years ago.

Mr. Weigle is secretary of the Wisconsin Malted Food Co. He has also specialized on milk analysis and butter fats.

In the course of an extended interview with the writer, Mr. Weigle announced his policy, as dairy and food commissioner of Wisconsin, in a manner which could leave no doubt in the mind of the hearer broadmindedness and a sincere desire to assist rather than prosecute the dealers will be the new order of things in Wisconsin.

Mr. Weigle is strenuously opposed to the rule of a club or big stick.

It is his sincere belief that a great many expense-entailing prosecutions for offenses more against the letter than the spirit of the law are superfluous and inimical to the progressive betterment of the dealers, and for that matter the people at large.

Not that he intends, by any means, to loose the reins or relax the hold of the state on the administration of the law. But he is thoroughly convinced that a great many people who commit some infringement of the law do so unintentionally or out of ignorance of that particular law. And he feels that if he could bring such people before him and put them on the right road without having to institute wholesale and ruthless prosecutions he shall be doing not only the dealer but the people of the state at large a far greater service than if he were to march them in droves before the bar of justice.

Progressive administration of a very important state office is his motto.

The more convictions he can possibly avoid and without sacrificing the interests of the state the better.

The AMERICAN FOOD JOURNAL wishes to avail itself of this opportunity to congratulate Governor Philipp for his splendid judgment in choosing an executive of the stamp and caliber of George J. Weigle to administer the dairy and food office of the state.

It would be difficult to conceive of a more highly efficient executive, a man with more sterling ability, than the new commissioner.

And it is safe to say at this time that the state of Wisconsin is going to see results which are the fruits of efficiency and fitness of the highest type.

INCREASE IN LEGAL WORK.

Washington, D. C.—According to the report of the Solicitor of the United States Department of Agriculture, during the past fiscal year, upwards of 1,000 formal opinions were written, 2,000 contracts drawn and 3,000 cases prepared for prosecution.

A larger number of cases for violations of laws administered by the department has been prepared for prosecution, and the department, at the request of Congress, has drafted or reported on a greater number of bills affecting or extending the work of the department, than in any preceding year.

Decisions in favor of the Government on questions relating to the National Forests resulted in the retention of over 27,000 acres of land, supporting approximately 155,000,000 feet of merchantable timber, worth about $250,000.

Since the Weeks Forestry law was enacted in 1911, the purchases of more than 1,000,000 acres of land for the protection of the waterflow of navigable rivers in the White Mountains and in the southern Appalachian range have been authorized by the National Forest Reservation Commission. During the fiscal year 1914, the Solicitor completed the examination of titles to 221,489 acres, and at the end of the year had in process of examination titles to 112,165 acres in addition.

The total fines and recoveries in litigations terminated during the year exceeded $107,000. There were also 333 decrees of condemnation and forfeiture of articles under the Food and Drugs Act and 4 under the Insecticide Act.

During the year, regulations were prepared abolishing the misleading guaranty legends under the Food and Drugs Act and under the Insecticide Act; the regulations adopted in 1908 for the enforcement of the Meat Inspection Act of 1906, and the regulations for the enforcement of the Imported Meat Act of 1913, were completely revised; the Migratory Bird law regulations were revised; regulations for the enforcement of the so-called Net Weight Amendment were prepared; and regulations for the enforcement of other laws administered by the department were drawn.

Among the subjects of legislation with which the department dealt during the year were cotton and grain futures, standards and warehouses; the construction and maintenance of roads; the establishment of a national arboretum; water power; farm land banks, and amendments to the Food and Drugs Act and the Meat Inspection Law.

Among the statutes, with the enforcement of which the department is concerned, are various laws for the protection of the National Forests, the Meat Inspection Law, the Food and Drugs Act, the Insecticide Act, the 28-Hour Law prohibiting the confinement of live stock in transit for more than 28 hours without unloading for feed, water and rest. the Acts prohibiting the interstate movement of diseased or quarantined live stock, the Plant Quarantine Act, the Virus Act governing the preparation and shipment of viruses for use in treating domestic animals, the Lacey Act regulating interstate transportation of game, the Migratory Bird Law, and the Act to prevent trespasses on federal bird reserves.

MARION RESIGNS.

Guy E. Marion, secretary-treasurer of the Special Libraries Association, has several his connection with Arthur D. Little, Inc., the well-known concern of chemists, engineers and managers of 93 Broad street, Boston, Mass., where he has been located for the last five years, in charge of their information department.

Mr. Marion leaves with the best wishes of his former employers, and will devote himself to the organization and development of special libraries, or information departments, in business houses, industrial plants, etc.

For Repeal of Tax on Mixed Flour

By T. E. Lannen and L. H. Piper

THE Spanish war tax bill of June 13, 1898, as amended by the Act of April 12, 1902, places a stamp tax of 4 cents a barrel on certain mixed flours.

It also places an occupation tax of $12.00 a year on every person, firm or corporation engaged in the business of making, packing or repacking mixed flour.

The result of this law is that if any of the milled products of corn are mixed with the milled products of wheat and the milled wheat product predominates in the mixture, such mixed product is subject to the stamp tax referred to and the manufacturer thereof subject to the said occupation tax.

The provisions of the law and the regulations made thereunder are in tenor and effect the same as the law and regulations governing the collection of tax from tobacco and snuff.

The effect of this is to require every manufacturer of such a mixed milled product to subject himself to rigid internal revenue regulations, involving the keeping of special records, rendition of certain reports, purchasing and cancellation of stamps, and destruction of empty containers, etc., with like effect as with respect to the manufacture of intoxicating liquors, cigars, snuff or the other products from which internal revenue taxes are collected.

A mixture of the milled product of wheat (wheat flour) predominating and the milled product of corn (corn starch) was extensively used for bread and general baking purposes prior to the existence of this tax. The mixture was in the proportion of about 80 per cent wheat product and 20 per cent corn product. The quality and wholesomeness of bread which this mixture will produce being fully equal to bread made entirely from the wheat product.

The reason for the passage of the law was in the absence of any national pure food legislation to provide some means to prevent misbranding of such mixed milled products and thereby protect the consuming public as well as the honest producers of milled grain products. There never was any question of wholesomeness involved.

Prior to the inauguration of the national Food and Drugs Act of June 30, 1906, this law served its purpose, but since the passage of said food law it has served no other purpose than to be a direct prohibitory and discriminating tax on the legitimate business of manufacturing, packing, or repacking of such grain products.

It has been a non-producing revenue measure, the income from which has been almost negligible, being only $3,143.00 for fiscal year ending June 30, 1912; $3,223.00 for fiscal year ending June 30, 1913; $2,963.00 for fiscal year ending June 30, 1914.

At the time this tax law was passed there were very few adequate state food laws, which was another reason for resorting to the taxing power of the government to prevent fraud, but since then every State of the Union has passed rigid laws against the misbranding of food and practically every State now has a commission or department charged with the special duty of enforcing said laws, and thus at the present time the interstate as well as the intrastate commerce in foods is fully regulated by adequate laws.

Reference to the petitions favoring the passage of this law will show the object to be as stated.

The law is prohibitory because a tax of 4 cents a barrel in normal times in recent years would represent a very large proportion of legitimate milling profit—so large that there is no inducement to engage in the business and pay the tax.

It is discriminating always and particularly now for reasons as follows:

1st. It prevents the use of corn starch for food purposes as an ingredient of a mixed flour intended for bread purposes. It accomplishes the discrimination in normal times because of the prohibitory tax, and at the present time when the tax, because of large differences in the price of corn and wheat, is not entirely prohibitory, it nevertheless works a discrimination against corn because the manufacturer or handler of such a mixed flour is placed in a class with manufacturers and handlers of spirituous liquors, cigars, snuff, etc., and compelled to comply with regulations which are burdensome, especially to small handlers. In other words, few manufacturers want to go to the trouble of complying with the law in order to handle such products.

2nd. The largest discrimination is, however, against the consumer, as it prevents her from obtaining a cheaper flour for bread making, especially at the present time when on account of the war prices and world's scarcity of wheat a wholesome and perfectly nutritious mixed flour could be purchased at much lower prices than she has to pay for the all-wheat product.

3rd. It discriminates not only against milled products of corn, but also in the same way against the milled products of all other grain, such as barley, rye, oats, etc. This discrimination is possible because of the fact that in order to make a good white bread such as the ordinary consumer demands it is necessary that all bread flours must contain a major proportion of wheat flour, but under this law the tax attaches and the law applies to any mixture of flour in which wheat flour predominates. Therefore, such a mixture as 75 per cent wheat flour and 25 per cent rye flour would come under the law. The same is true of such a blend of wheat flour and the milled product of any other grain. Thus the law must be complied with if the mixture necessary to produce good bread is manufactured.

There are many other discriminations worked by the law.

At the present time in certain foreign countries, notably Germany, a certain minimum percentage of starch is compelled by law to be used in flour in order to produce bread at a lower cost and conserve as far as possible the supply of wheat. We understand that in England similar measures are about to be adopted. It is positively known that in England greatly increased quantities of corn starch are already going into food channels. In our own country it would seem to be quite apparent that unless similar measures are taken we will soon be confronted with the proposition of placing an embargo on wheat and the masses facing exorbitant prices for bread. A repeal of this law would go a long way towards preventing such a crisis. Indeed, the time would seem to be approaching when it will be necessary not only to repeal this tax but to go further and adopt measures compelling the use of cheaper cereals with wheat flour for bread making.

There is no pure food question involved in the matter of a repeal of this law as the national and state food laws fully cover the subject and would require mixed flours to be truthfully labelled just the same as all other food mixtures and blends must be labelled.

The American Manufacturers' Association of Products from Corn asks that this law be repealed. This association comprises practically all the manufacturers of products from corn in the United States. Its members grind upwards of fifty million bushels of corn a year, about fifteen million bushels a year being ground in Iowa alone, with a further capacity of at least five million bushels more a year. A larger amount is ground by our members in the neighboring State of Illinois.

A repeal of this law may mean the opening up of plants now closed and beyond any question of doubt will greatly stimulate the activity of plants that are now in operation.

We understand that there is a strong desire throughout the entire South for a repeal of this law to lower the cost of flour.

We understand, also, that both the United States Department of Agriculture and the Treasury Department are in favor of a repeal of this law, but of this we have not been officially informed.

There is every reason why this law should be repealed, and none why it should not.

It is a broad economic matter and should be dealt with at once.

There were 400 fires this year on the national forests of Utah, southern Idaho, western Wyoming and Nevada, or fifteen more than in the most disastrous season of 1910. Yet the cost of extinguishing them was only one-third and the damage only one-thirtieth of that of the earlier year. The difference is due to better organization now and to more roads, trails and telephones.

To Prohibit Coloring of Alimentary Pastes

THE macaroni section of the American Specialty Manufacturers' Association is earnestly promoting a uniform law to supplement the Federal and State pure food laws to specifically prohibit the use of added artificial coloring matter in such edible alimentary pastes as macaroni, spaghetti, vermicelli and noodles. The following bills are now pending in Congress: H. R. 2816, by Mr. Talcott, and S. B. 7403, by Mr. Pomerene. Similar bills are also pending in various States. It appears probable that some of the States will enact a law of this character.

The following letter has been sent by the macaroni section of the American Specialty Manufacturers' Association to the food commissions and legislators of the several States, setting forth the reasons for the enactment of this law:

First—Its enactment will eliminate an unquestionable and injurious fraud upon the consuming public, a fraud growing apace with the marked increase in the general consumption of these products.

Second—Its enactment will eliminate a very hurtful class of unfair competition and enforce competition upon the real merits.

Third—The present state law is inadequate in this respect, we believe, as the indication upon the label of the use of such added artificial coloring matter satisfies the present law, thus avoiding the charge of fraud under the present law.

Here is an instance, in our opinion, where a supplemental law is necessary.

Treating now these several contentions seriatim:

I: The Manufacturers Request This Law.

This association is composed of several trade sections, including in such trade sections manufacturers of similar products. At the recent annual meeting in Philadelphia the macaroni section of this association, composed of a number of the larger manufacturers of macaroni, noodles and similar products, unanimously adopted a resolution earnestly urging the enactment of the appended law, in every state, also the enactment of a similar federal law, supplementing the federal food and drugs act. Such a supplemental federal act has already been introduced in Congress and early favorable action is anticipated. A letter similar to this is being written to every state food commissioner, so that during the present winter such a law may be generally enacted by the several states.

The National Association of Macaroni and Noodle Manufacturers, representing also the macaroni and noodle manufacturers generally of this country, has in addition adopted a strong resolution earnestly asking for the general enactment of this law.

Mr. C. F. Mueller, Jr., the president of C. F. Mueller Co., Jersey City, N. J., is the chairman of the macaroni section of this association and the president of the National Association of Macaroni and Noodle Manufacturers. It is at the instance of this section and this association that I write you at this time asking for your co-operation.

II: Such Use of Added Coloring Matter Is Solely To Perpetuate An Injurious Fraud.

Artificial coloring matter is added to macaroni, noodles and similar pastes for the sole purpose of working a fraud.

Please bear in mind that we are not now considering the harmfulness of the added coloring matter. We are only concerned at this time with the question of fraud.

Such coloring matter has no preservative or nutritive qualities, and its use clothes an inferior article with a dress imitating not only a better article, but in the case of the egg products the real and genuine article.

In the case of the egg noodle, egg macaroni and similar pastes where eggs are used, the egg is used for the purpose of imparting additional food value and flavor, measured in proportion by the quantity of eggs used. The use of eggs in these egg products also imparts a distinctive and attractive yellowish color, thereby distinguishing the richer and more desirable product from the cheaper and less nutritious product.

Egg noodles of the best grades are made from fresh eggs and selected wheat flour and are highly nutritious and are so easily digested even by delicate stomachs that they are frequently recommended for invalids and convalescents. The fraudulent egg noodle or noodle (the terms being synonymous) is, therefore, a matter of considerable concern lacking, as it is in the expected nutritious qualities.

Eggs are expensive and coloring matter is cheap, so that as a result no eggs or practically no eggs are used in some of the alleged pastes, but the same appearance is obtained by the use of artificial coloring matter. We may state, generally, that artificial coloring matter is added to the egg pastes or to the so-called egg pastes, principally for the purpose of simulating the use of eggs.

In the case of macaroni and similar pastes, usually made without eggs, the added artificial coloring matter is used to give the product the appearance of having been made from the best and most expensive and nutritious macaroni wheat semolina.

The qualities sought by the macaroni manufacturer are a rich food product having a bright, clear, amber color, with elasticity before cooking and sufficient "force" to retain the original form after having been cooked.

The pastes of the highest grade are translucent and of the shade of very light amber. The use of cheaper and less nutritious raw material produces a darker and duller color, prompting a toning up in the color to produce a more merchantable article. The consumer, therefore, when coloring is added, is not able to distinguish in appearance between the real article and the imitation.

The use of such added artificial coloring matter has here no justification as, in some instances, where the appearance is made more palatable and appetizing and pleasing to the eye without the working of a fraud.

There can be no question, as any one familiar with the subject will inform you, that the use of coloring matter in these pastes is for a fraudulent purpose only. The consumer is injured because he is thereby unable to distinguish quality and merit and to distinguish between the real and genuine article on the one hand and the imitation and inferior article on the other hand.

The proposed law would enforce the sale of these articles entirely upon their own merits and thus enable the consumer to make his own distinction between the better and poorer, between the genuine and imitation.

III: The Present Law Is Not Sufficient.

The federal food and drugs act and similar state laws afford no sufficient protection to the consuming public in this instance, as the declaration upon the label of the use of such coloring matter voids the legal charge of fraud under such laws. Over 75 per cent, it is estimated, of these products are sold in bulk and the consumer never sees the container and never receives this information and so is utterly unable to judge for himself the truth of the matter. Again the use of this legend on the label of small packaged goods has not served at all to accomplish the intended purpose, as this fraudulent practice is flourishing more strongly every day. We believe, therefore, that the present federal act and the similar state laws are not sufficient in this respect, and that any rule made under such laws prohibiting the use of such coloring matter could not be judicially enforced. Supplemental legislation is necessary.

IV: Unfair Competition Is Perpetuated.

The legitimate manufacturers ask your support in obtaining this law, as the manufacturers who use expensive, rich, high grade, raw materials and sufficient eggs in the egg pastes must meet the competition of a manufacturer who uses the cheaper and inferior raw materials, with little or no eggs at all, in the so-called egg pastes, and the consumer is almost helpless to rightly decide. This present unfair competition almost compels the legitimate manufacturer to lower his standards in order to remain in business and meet this fraudulent competition.

In conclusion we earnestly ask if you will not co-operate in remedying this situation and by urging the enactment of the appended bill, believing that such a law is entirely in the public interest. We shall be glad to give you any additional information.

Macaroni imports for seven months ending July:

1912	1913	1914
62,494,479	62,309,686	76,598,712

Macaroni imports for twelve months ending December:

1912	1913	1914
105,926,968	113,358,047	96,141,048

Above figures taken from summary of foreign commerce of the United States, published by the Bureau of Foreign and Domestic Commerce.

One Food and Drug Law for Nation

ADDRESS BY CHARLES WESLEY DUNN BEFORE CHAMBER OF COMMERCE OF UNITED STATES

AT THE annual meeting of the Chambers of Commerce of America, held at Washington, D. C., February 5, the important Committee on Food and Drug Regulation, representing the entire food and drug of the United States, rendered its first formal report, including several very important and constructive recommendations for the furtherance of the greater uniformity that is the greater efficiency of the food and drug laws. The committee's report follows:

The Special Committee on Uniform Food and Drug Regulation of the Chambers of Commerce of the United States is privileged in presenting its first regular report at this time.

It is fitting that the committee record in this initial report the history of its appointment, organization and purpose, all of which may be stated in a few words.

At a meeting in 1914, Mr. Willoughby M. McCormick, as a member of the Board of Directors of the American Specialty Manufacturers' Association, presented to the Board of Directors of the Chamber of Commerce of the United States a resolution authorizing the appointment of a special committee of the chamber directed to give careful consideration to the promotion of the greater uniformity, meaning the greater efficiency, of food and drug regulation in the United States in order that the American people may receive, generally and equally, the most effective protection in the foods and drugs consumed.

Upon the adoption of the aforesaid resolution the following Committee on Uniform Food and Drug Regulation was appointed:

Mr. Willoughby M. McCormick, chairman, McCormick & Co., Baltimore, Md.; Mr. A. J. Porter, Shredded Wheat Company, Niagara Falls, N. Y.; Mr. B. L. Murray, Merck & Co., New York City, N. Y.; Mr. Theodore F. Whitmarsh, Francis H. Leggitt & Co., New York City, N. Y.; Mr. John A. Green, National Association of Retail Grocers, Cleveland, Ohio.

The first meeting of the committee was held at the general offices of the Chamber of Commerce of the United States in Washington, on Thursday, October 8, 1914. The minutes of this meeting are appended to and made a part of this report

In order to facilitate and specialize the work of the committee a resolution was duly adopted authorizing the chairman to appoint two sub-committees to consider, respectively, the problems relating more particularly to food control and the problems relating more particularly to drug control, any findings to be reported to the general committee for final consideration and action. Thereupon the chairman appointed Mr. A. J. Porter as chairman of the sub-committee on food control, and Mr. B. L. Murray, as chairman of the sub-committee on drug control.

In order to establish definitely the purpose of this committee and to indicate the field in which the committee proposes to work it was first necessary to define the meaning of the term "Uniformity" as the committee understands it. After careful consideration the following definition of "Uniformity" was unanimously adopted:

"Uniformity as the committee would define it involves the highest degree of efficiency in food and drug control which it is possible to have prevail universally and equally in every part of the nation. The federal, state and municipal laws and their regulations would, if perfect uniformity were attainable, reach the level of full and complete efficiency—and thereby afford equal protection and a uniform standard of living for all the people. Uniformity accomplished places merit and the general public interest over local political or geographical divisions. This committee will, therefore, direct its efforts and consideration toward the accomplishment of uniformity. The committee cannot but feel impressed with the magnitude, the importance, and the seriousness of its work. It cannot but feel the need for the closest study of the subject. And again the committee cannot but feel the necessity for the fullest and most cordial co-operation between itself and the official and all others concerned. The committee will, of necessity, act deliberately and slowly making certain of each step, considering only the important problems of national character."

It will be noted, therefore, that the field in which the committee may work embraces the entire field of food and drug regulation, the ultimate purpose ever being to promote greater efficiency in the food and drug regulation, federal and state. The committee believes:

1. That effective and just food and drug legislation is most beneficent legislation, a first thought of every enlightened government.

2. That a distinct obligation rests upon the great commercial interests of this nation engaged in manufacturing and distributing our food and drug supplies to promote, and to co-operate cordially and completely in, the perfection of proper food and drug regulation.

3. That no distinction should be drawn in the general enjoyment by the people of these United States of effective food and drug protection by reason of geographical location or political division.

4. That general efficiency should be the uniformity and the standard in food and drug legislation to be sought after

The committee offers its co-operation for the realization of the purpose for which it was appointed, and earnestly requests, also, that the several food and drug civic and trade organizations, the members of this chamber, and others interested, will offer any suggestions for advancing the work in which it is engaged, all of which suggestions will receive careful consideration.

As the committee has been in existence but a little over four months the subjects considered have been, necessarily, for the most part, of a more general nature.

After due deliberation, and acting upon the recommendations of the sub-committees on food and drug control, respectively, the committee herewith presents certain definite recommendations:

The committee recommends:

1. The enactment of a federal poison law, thereby to promote the efficient standardization of the law, federal and state, regulating the commerce in and handling of poisonous articles. It is anticipated that the committee will be enabled, in the near future, to definitely suggest such a law.

2. The enactment of a uniform state narcotic law, modeled after and supplementing, to the necessary degree, the recently enacted federal narcotic law, thereby to promote the effective, co-operative and harmonious regulation of the commerce in and handling of narcotic drugs throughout the United States. Such a suggested uniform state narcotic law is appended to this report, with due appreciation of the fact that modifications will probably be nemcessary to meet local and other conditions. (A copy of this proposed law follows this report).

3. The enactment of an efficient uniform state drug sanitation law. It is anticipated that the committee will be enabled, in the near future, to definitely suggest such a law.

4. The amendment of the state pure drug laws, providing against the use of false and fraudulent statements, designs or devices upon the package or label regarding the curative or therapeutic effect of a drug or any of the incredients or substances contained in such drug, similar to the "Sherley Amendment" of the Federal Food and Drugs Act.

RELATING TO FOOD CONTROL.

1. The enactment of a federal cold storage law, thereby to promote the effective standardization of cold storage regulation, federal and state.

2. The amendment of the state pure food laws, providing for the compulsory declaration of the quantity of the contents of packaged food products upon the container, similar to the "Gould Amendment" of the Federal Food and Drugs Act.

3. The enactment of an efficient uniform state food sanitation law.

RELATING TO FOOD AND DRUG CONTROL.

1. The amendment of the Federal Food and Drugs Act, to expressly provide for an appeal to the courts from administrative decisions made under this act relating to the importation of foods and drugs.

2. The enactment of an effective uniform advertising law.

rohibiting the false and fraudulent advertising of foods and rugs.

Respectfully submitted,

Dated, February 3, 1915.

PROPOSED UNIFORM STATE NARCOTIC LAW.

N ACT to regulate the sale, barter, exchange, distribution, dealing in, giving away, dispensing, or the disposition, in any manner, of opium or coca leaves, their salts, derivatives or preparations, to regulate the treatment and to provide for the committal of the habitual users of such drugs, and for other purposes.

The People of the state of, represented in enate and Assembly, do enact as follows:

SECTION 1. *Sales at Retail—Restricted Upon Written Prescription.*—That it shall be unlawful for any person to sell, arter, exchange, distribute, give away or in any manner dispose of, at retail or to a consumer, opium or coca leaves, or ny compound, manufacture, salt, derivative, or preparation hereof, within this State, except upon the original written rescription of a duly licensed physician, dentist or veterinary surgeon, and pursuant to all the requirements of this ct.

SEC. 2. *Preparations and Redemies Entirely Exempted.*—That the provisions of this Act shall not be construed to apply o the sale, barter, exchange, distribution, giving away, disensing or the disposition in any manner, or the possession, ithin this State, of preparations and remedies which do not ontain more than two grains of opium, or more than one-ourth of a grain of morphine, or more than one-eighth of a rain of heroin, or more than one grain of codeine, or any alt or derivative of any of them in one fluid ounce; or, if solid or semisolid preparation, in one avoirdupois ounce; r to liniments, ointments, or other preparations which are repared for external use only, except liniments, ointments, nd other preparations which contain cocaine or any of its alts or alpha or beta eucaine or any of their salts or any ynthetic substitute for them. Provided, That such remedies nd preparations are sold, distributed, given away, dispensed, r possessed as medicines and not for the purpose of evading he intendment and provisions of this Act. The provisions f this Act shall not apply to decocainized coca leaves or reparations made therefrom, or to other preparations of oca leaves which do not contain cocaine.

SEC. 3. *Written Prescription Defined—Duties Relating Thereto.*—That the original written prescription required by he provisions of Section 1 of this Act shall be signed in full y the duly licensed physician, dentist or veterinary surgeon ssuing it and dated as of the day on which so signed and hall, also, indicate the office address of such duly licensed hysician, dentist or veterinary surgeon, the name and address f the person for whom such written prescription is issued, nd, when given by a duly licensed veterinary surgeon, shall ndicate, in addition, the kind of animal for the treatment f which such written prescription is issued. No written prescription shall be filled unless it be in the form defined by his section. No written prescription containing more than our grains of morphine, thirty grains of opium, two grains f heroin, four grains of codeine, or two grains of cocaine, hall be filled unless the due issuance and correctness thereof e first verified. No written prescription shall be filled, without sufficient verification, if, for any reason, the proper issuance and presentation thereof appears questionable. Provided, however, that no liability shall attach for the due filling n good faith of a written prescription whose correct and roper issuance and presentation do not appear questionable, after the exercise of reasonable care and caution by the person filling it. Such verification may be made by telephone, r by some other sufficient method. Such written prescription shall be exactly filled as soon as received, or as soon hereafter as practicable, but no such written prescription hall be filled more than ten days subsequent to the date on which it was signed. The person filling such written prescription shall write or indicate thereon the date of filling nd the date when and the name and address of the person o whom he delivers the drugs so prescribed. Such written rescription shall be filled but once and shall not be copied, except for the purpose of record by the duly licensed physician, dentist or veterinary surgeon issuing it or by the person filling it or by the officers, agents, employees, and officials mentioned in Section 8 of this Act. Such written prescription shall be preserved on file by the person filling it for a eriod of two years from the day on which such prescription is filled, in such a way as to be readily accessible to the nspection provided for in Section 8 of this Act.

SEC. 4. *Written Prescription to Be Issued in Course of Professional Practice Only.*—That it shall be unlawful for any duly licensed physician, dentist or veterinary surgeon to issue the written prescription required by Section 1 of this Act except in good faith and in the course of his professional practice for medicinal purposes only. It shall be unlawful for any duly licensed veterinary surgeon to prescribe any of the drugs mentioned in this Act for the treatment of or consumption by a human being.

SEC. 5. *Dispensing by a Physician, Dentist or Veterinary Surgeon—Restricted.*—That a duly licensed physician, dentist or veterinary surgeon may dispense, distribute or in any manner give, within this State, to his patient any of the drugs mentioned in this Act, provided such dispensing, distribution or giving is made in good faith and in the course of his professional practice for medicinal purposes only. Provided, further, That such duly licensed physician, dentist or veterinary surgeon shall keep a record of all such drugs so dispensed, distributed or given, showing in each instance, the kind and quantity so dispensed, distributed or given, the date when, and the name and address of the patient to whom, such drugs are so dispensed, distributed or given, except such drugs as may be dispensed, distributed or given to a patient upon whom such duly licensed physician, dentist or veterinary surgeon shall personally attend; and such record shall be kept for a period of two years from the date of dispensing, distributing or giving such drugs, subject to the inspection provided for in Section 8 of this Act. It shall be unlawful for any duly licensed veterinary surgeon to dispense, distribute or give any of the drugs mentioned in this Act for the treatment of or consumption by a human being.

SEC. 6. *Sales at Wholesale—Upon Official Order Forms Only.*—That, except as provided in the preceding sections of this Act, it shall be unlawful for any person to sell, barter, exchange, distribute, give away, or, in any manner, dispose of, within this State, the drugs mentioned in this Act, except in pursuance of a written order of the person to whom any such drug is sold, bartered, exchanged, distributed, given away or, in any manner, disposed of. Every person who shall accept any such order, and in pursuance thereof shall sell, barter, exchange, distribute, give away or in any manner dispose of any of the aforesaid drugs, shall indicate thereon the date when the order is filled and shall preserve such order for a period of two years in such a way as to be readily accessible to inspection by the officers, agents, employees and officials mentioned in Section 8 of this Act. Every person who shall give an order, as in this section provided, to any other person for any of the aforesaid drugs shall, at or before the time of giving such order, make or cause to be made a duplicate thereof and in case of the acceptance of such order, shall preserve such duplicate for said period of two years in such a way as to be readily accessible to inspection by the officers, agents, employees and officials mentioned in Section 8 of this Act. The written order required by this section shall be signed in full by and contain the address of the person giving it and shall also indicate the date of giving the order and the name and quantity of the drugs ordered. The official order forms and the duplicate copies thereof issued by the Commissioner of Internal Revenue of the United States Treasury Deartment under the Act of Congress approved December 17, 1914, entitled: "An Act to provide for the registration of, with collectors of internal revenue, and to impose a special tax upon all persons who produce, import, manufacture, compound, deal in, dispense, sell, distribute, or give away opium or coca leaves, their salts, derivatives, or preparations, and for other purposes," shall be considered as satisfactory order forms and duplicate copies thereof to be used in complying with the provisions of this section. It shall be unlawful for any person to obtain by means of said order forms any of the aforesaid drugs for any purpose other than the use, sale or distribution thereof by him in the conduct of a lawful business in said drugs or in the legitimate practice of his profession, pursuant to the intendment of this Act. The provisions of this section requiring official order forms shall not apply—

(a) To the sale, exportation, shipment or delivery of any of the aforesaid drugs by any person within this State to any person in any foreign country, regulating their entry in accordance with such regulations for importation thereof into such foreign country as are prescribed by the said country, pursuant to such regulations as are promulgated from time to time by the Secretary of State of the United States.

(b) To the sale, barter, exchange, or giving away of any of the aforesaid drugs to any officer of the United States Government or of any State, territorial, district, county, or municipal or insular government for use in the performance of his official duties or who is lawfully engaged in making purchases thereof for the various departments of the Ar

and Navy, the Public Health Service, and for Government, State, territorial, district, county, or municipal or insular hospitals or prisons.

Sec. 7. *Records of Receipts.*—That any person who produces, manufactures, compounds, deals in, dispenses, sells, distributes, gives away, or in any manner disposes of, within this State, any of the drugs mentioned in this Act, shall, whenever required so to do by the Department of Health of this State, render to said Department a true and correct statement of return, verified by affidavit, setting forth the quantity of the aforesaid drugs received by him in this State during such period immediately preceding the demand of the said department not exceeding three months, as the said department may fix and determine; the names of the persons from whom said drugs were received; the quantity in each instance received from each of such persons and the date when received.

Sec. 8. *Inspection of Records.*—That the order forms and duplicate copies thereof, the prescriptions, and other records required to be preserved under the provisions of Sections 3, 5 and 6 of this Act, and the statements or returns filed with the Department of Health under the provisions of Section 7 of this Act, shall be open to inspection by the Department of Health through its duly authorized officers, agents, and employees, and by such officers, agents or employees of any organized municipality within this State as shall be duly charged with the enforcement of any municipal ordinance or provision regulating the sale, prescribing, dispensing, dealing in, or distribution of the drugs mentioned in this Act, and, also, by the officers, agents and employees of the United States Treasury Department duly authorized to make similar inspections under the Act of Congress approved December 17, 1914, hereinbefore mentioned. Any such officer, agent or employee who shall disclose or use the information contained in said statements or returns, or in said order forms or duplicate copies thereof, or in the other records mentioned in this section, except as herein expressly provided, and except for the purpose of enforcing the provisions of this Act or the Act of Congress approved December 17, 1914, hereinbefore mentioned, and except for the purpose of enforcing any ordinance of any organized municipality within this State, regulating the sale, prescribing, dispensing, dealing in, or distribution of the aforesaid drugs, and except in the public interest, unless directed by a court, shall, on conviction, be fined or imprisoned as provided by Section 19 of this Act.

Sec. 9. *Habitual Users—Treatment Recorded.*—That a duly licensed physician who, in the course of his professional practice, and not for the purpose of evading the provisions of this Act, prescribes for, dispenses or in any manner gives any of the drugs mentioned in this Act to a patient known to him as an habitual user of such drugs shall keep a record of all such drugs so prescribed, dispensed or given, showing, in each instance, the amount so prescribed, dispensed or given, the date when, and the name and address of the patient for or to whom such drugs are so prescribed, dispensed or given, which record shall be preserved for a period of two years from the date of such prescribing, dispensing or giving in such a manner as to be readily accessible to inspection by the Department of Health.

Sec. 10. *Habitual Users—Commitment.*—That whenever a complaint shall be made to any (magistrate) that any person is addicted to the use of the drugs mentioned in this Act in a manner contrary to the public welfare, and such use is not prescribed, directed or approved by a duly licensed physician acting in the course of his professional practice pursuant to the provisions of this Act, and such (magistrate), after a fair hearing held upon a reasonable notice, is satisfied that the complaint is sufficiently founded, he may commit such person to a State, county or city (hospital or institution). Whenever it shall appear to any (magistrate) that such person is no longer addicted to the use of the aforesaid drugs in a manner contrary to the public welfare, or in his discretion, he may order a discharge from such commitment. The provisions of this section shall not be construed to prohibit any person committee to any institution under its provisions from appealing to any court having jurisdiction for a review of the sufficiency of the evidence upon which the commitment was made.

Sec. 11. *Revocation of License of Habitual User.*—That the board or officers of this State duly empowered to issue a license to a physician, dentist, veterinary surgeon, pharmacist or nurse, authorizing the practice of his profession in this State, may, at any time, and after a fair hearing held upon a reasonable notice, revoke such license upon the production of sufficient evidence that the licensee is addicted to the use of the drugs mentioned in this act in a manner contrary to the public welfare. Whenever it shall appear to such board or officers that such physician, dentist, veterinary surgeon, pharmacist or nurse is no longer addicted to the use of the aforesaid drugs in a manner contrary to the public welfare they may reissue said license.

Sec. 12. *Revocation of License After Conviction.*—That a duly licensed physician, dentist, veterinary surgeon, pharmacist or nurse duly convicted of a substantial violation of this act shall be liable to a revocation of his license by the board or officers of this State, duly empowered to issue such license, after a fair hearing held upon a reasonable notice, provided such revocation shall be in the public interest. Such board or officers may, in their discretion, reissue such license.

Sec. 13. *Unlawful Delivery Prohibited.*—That it shall be unlawful for any person to send, ship, carry or deliver any of the aforesaid drugs within this State in a manner contrary to the provisions of this act: Provided, That nothing contained in this section shall be construed to apply to the delivery of the aforesaid drugs to common carriers or warehousemen, provided the requirements of this act are in all other respects complied with; or to the handling of the aforesaid drugs by any employe or agent, acting within the scope of his employment or agency, of any person dealing in such drugs pursuant to all the requirements of this act; or to the delivery of the aforesaid drugs by a duly licensed physician, dentist or veterinary surgeon to a nurse for administration to his patient under the direction and supervision of such duly licensed physician, dentist or veterinary surgeon in the course of his professional practice.

Sec. 14. *Unlawful Possession Defined.*—That it shall be unlawful for any person to have in his possession or under his control any of the drugs mentioned in this act, if such possession or control is obtained in a manner contrary to the provisions of this act; and such possession or control shall be presumptive evidence of a violation of this act; Provided, That this section shall not apply to the possession or control of the aforesaid drugs by any employe or agent, acting within the scope of his employment or agency, of any person dealing in such drugs pursuant to all the requirements of this act, and such possession or control does not operate to evade any of the provisions or the intendment of this act; or to the possession or control by a nurse, for medicinal treatment only and not on his own account, acting under the supervision and direction of a duly licensed physician, dentist or veterinary surgeon engaged in the legitimate practice of his profession; or to the possession or control by any college, scientific laboratory or institution, or public institution for scientific, educational or any public purpose, when such possession or control does not operate to evade the intendment of this act; or to the possession or control of the aforesaid drugs by any United States, State, county, municipal or other duly authorized public officer or official who has such possession or control by reason of his official duties; or to the possession or control of the aforesaid drugs by a warehouseman or a common carrier holding such possession or control under the direction of a person who has received such drugs pursuant to the requirements of this act; Provided, further, That it shall not be necessary to negative any of the aforesaid exemptions in any complaint, information or indictment, or other writ or proceeding laid or brought under this act, and the burden of proof of any such exemption shall be upon the defendant.

Sec. 15. *Rules.*—That the rules and regulations made by the Commissioner of Internal Revenue with the approval of the Secretary of the Treasury for carrying into effect the act of Congress approved December 17, 1914, hereinbefore mentioned, shall, so far as applicable, be adopted for the enforcement of this act.

Sec. 16. *Enforcement.*—That the State department of health shall be charged with the duty of enforcing the provisions of this act, and such department is hereby authorized to appoint such inspectors, agents or other assistants as may be necessary to enforce the provisions of this act.

Sec. 17. *Appropriation.*—That the sum of ——— dollars, or so much thereof as may be necessary, be, and hereby is, appropriated out of any money in the treasury of the State not otherwise appropriated, for the purpose of carrying into effect the provisions of this act.

Sec. 18. *Person Defined.*—That the word "person" as used in this act shall be construed to mean and include a partnership, association, company or corporation, as well as a natural person.

Sec. 19. *Penalty*—That any person who violates or fails to comply with any of the requirements of this act shall, on conviction, be punished by a fine of not more than one thousand dollars, or by imprisonment for not more than three

years, or by both such fine and imprisonment in the discretion of the court.

SEC. 20. *Repeal.*—That all acts and parts of acts in conflict with this act as hereby repealed.

SEC. 21. *Date of Effect.*—That this act shall go into full force and effect on and after the first day of ————, 191—.

Following the report of the committee, an address was delivered by Charles Wesley Dunn, counsel of the American Specialty Manufacturers' Association, on "The Uniformity of Food and Drug Laws." Mr. Dunn said:

Mr. President and Members of the Chambers of Commerce of the United States: In definitely recognizing the need for uniform and effective food and drug laws, by the appointment of a special committee on uniform food and drug regulation, the Chamber of Commerce of the United States does not honor this subject so much as it honors itself. No more beneficent legislation is upon the statute books, and no legislation is based upon a sounder economic foundation and is more worthy of the careful consideration of the business men of this nation than food and drug legislation.

Such recognition is significant for the reason that it furnishes a striking illustration of the fact that business men are coming more and more to the front in the promotion of constructive and efficient commercial and other legislation of certain public interest. The criticism has been made, in the past, and with a degree of justness, that business men have often failed to respond, voluntarily, to a well and generally recognized situation requiring remedial regulation. Such inaction was due, I believe, to a large degree, to the natural inertia of individual effort, with its inward circumspection, rather than to deliberate design. But this individualistic era in business is past and we now live in the age of enlightened commercial co-operation, of man to man, fair and constructive competition. And this evolution has come about largely through the advent of active trade associations, Chambers of Commerce, and other merchants associations, breathing the breath of humanness and outward circumspection into business. And what is the result? The ethics of business are frankly in the front. Business men are looking beyond their counters, examining the system under which they are operating, and looking out to the world beyond, to the people served, becoming definitely conscious of the fact that the game of commerce is a single phase of the play of life, in which all the world has a part. And so through such commercial associations, enlightened thought is developed and enlightened opinion is matured, ripening into definite action and there is lent to the effective solution of economic and other problems of vast public import the large experience and practical knowledge, the wisdom, unpurchasable, of the business world. What a tremendously potent influence is the enlightened co-operation of business actively directed toward the general good? We cannot but believe that this enlightened co-operation is the most promising tendency in commercial life today. And this enlightened co-operation is very well illustrated in the decision of the food and drug manufacturers and dealers acting through their respective and responsible trade associations and in the decision of this great Chamber representing the business men of the nation, as a whole, to promote and co-operate in the building up of an efficient and uniform food and drug regulation in this country, which action is not so much a privilege as a duty. The American Specialty Manufacturers' Association, which I have the honor to represent, embracing in its membership representatives of almost the entire field of the food manufacturing industry, has earnestly taken up the work of being the first promoters and the active endorsers of efficient, just and uniform food and drug regulation, being of the opinion that, as an association, it can perform no greater service to its members than to promote fair and honest trade and no greater service to the public it serves, than to promote more effective food and drug regulation. We feel a pardonable pride, too, that our able and beloved director and member, Mr. W. M. McCormick, has the enduring distinction of having brought to this beneficent work the co-operation of the business men of the nation through the medium of this Chamber.

What do we mean by the uniformity of the food and drug laws? is the first question that occurs. The special committee of this Chamber has correctly and fully defined its meaning, we believe. It means simply this—the best possible, the most efficient food and drug law prevailing, universally, equally and uniformly throughout the entire United States, setting up a single standard of purity and wholesomeness, a single definition of fraud, alike for all the people, and a single rule of conduct alike for all food and drug manufacturers and dealers. This definition is based upon two fundamental propositions, viz., (1) that considerations of public health and welfare are of the same and equal importance, generally, in every part of the United States, and not subject to subtraction or division by reason of geographical location or political division; and (2) that a national commerce regulated by any other than a generally harmonious and uniform rule of conduct does not achieve its fullest efficiency or serve its best purpose.

Having defined the meaning of the uniformity of the food and drug laws, as we understand it, the next question naturally is—what is the present condition of food and drug regulation in this country?

Less than nine years ago Congress enacted the Federal Pure Food and Drug Law. The enactment of this law marked the beginning of the general and nation-wide enactment and enforcement of pure food and drug laws. Probably no single class of legislation has ever, in the history of the nation, developed so quickly, generally and in such volume. And may we remark that no single class of legislation is so beneficent in character, the benefits of which cannot be estimated. This legislation consists of the general pure food and drug laws, defining the adulteration and misbranding of all food and drugs, and of a volume of special legislation relating to particular products or particular phases of the food and drug industry. As no general plan has been uniformly followed in the development of this branch of the law, our food and drug regulation, today, particularly on the side of the special legislation, is local and not national in character. And the pity of this procedure has been that no proper legislation or entirely inadequate legislation is the share of many. Efficient regulation in the foods and drugs consumed is a question of place of residence. Beyond the question of its efficiency this legislation is, in some parts, complex, divergent and conflicting. Duplication of law and enforcement exists. The administrative machinery for enforcing similar laws in different localities is of varied description. General co-operation, by this diversification of law and enforcement, is rendered difficult. Conflicting views of proper regulation prevail and are written into law. What is efficient regulation in one locality becomes an emasculation of the public interest, and illegal, across the State line. What is one man's poison is another man's pure food. What is a legal truth for one is a criminal fraud for another. A single article of food wrapped in the original sealed container may travel around the country in the normal channels of commerce and under the various local laws and regulations, may completely lose its purity and wholesomeness, its name, and its entire identity, on several occasions, and be subject to seizure and destruction. An ethical drug product, of recognized therapeutic value, for which no improper claims are made, may, under certain conditions, travel through the country and be legal about half the time. With irreconcilably conflicting laws the manufacturer or dealer has no opportunity for escape, despite the best endeavor, being compelled to violate one law to conform to another. I believe it may be asserted that if all the food and drug laws and regulations were exactly enforced, but few manufacturers and dealers would not be in the courts, facing prosecution. We do not urge the merits of conflicting contentions. We only advance the suggestion that the best possible, the most efficient law, be adopted uniformly and generally, so as to give equal efficient protection to all the people, and so as to establish a single rule of conduct for all commerce.

Permit me to cite, briefly, just a few examples of the existing law:

In Colorado the sale of a food containing formaldehyde, and in North Dakota the sale of a food containing salicylic acid, is prohibited, while in Oregon a food containing formaldehyde, salicylic acid or other poisonous substances may be sold if the quantity or proportion thereof is indicated upon the label.

The seven certified coal-tar dyes may be used to color foods, generally, under the Federal and State laws, except in Minnesota and North Dakota, in these two States being condemned as unwholesome.

It is ruled under the Pennsylvania pure food law that the seven certified coal-tar dyes may be used in all foods, as not injurious, while in the fruit syrup law of the same State, the use of the same seven coal-tar dyes is expressly prohibited by statute as injurious to health.

The coloring of vinegar is prohibited in Connecticut and other States and permitted under the Federal and several other State laws.

Vinegar [illegible]st contain not less than 4 grams of acetic acid per 100 cu [illegible]t meters under the Federal and [illegible]any State

laws, and not less than 4½ per cent by weight of absolute acetic acid in Massachusetts and South Dakota.

In New York City it is unlawful to sell horse flesh for human food, while across the Hudson River in New Jersey horse flesh may be sold without limitation if properly labeled.

In Illinois baking powder must contain not less than 10 per cent available carbon dioxide, while in Missouri 8 per cent is sufficient.

Flavoring extracts, intended for food purposes, are not required to indicate upon the label the quantity of alcohol contained therein under the Federal Food and Drugs Act and the laws of many States, but must be so labeled under the Florida and other State laws. And if so labeled, as required, the prohibition laws then become a serious factor.

It is unlawful in South Dakota to sell as extracts, flavorings not made from the natural fruit unless labeled "artificial" while in Oklahoma the statute provides that the same product is unlawfully sold unless labeled "imitation."

In Michigan ground buckwheat mixed with foreign substances must be labeled "Buckwheat Flour Compound" in letters not less than one-half inch in length, while in Minnesota the same product must be labeled "Compound Buckwheat and ——— Flour." or "Buckwheat and ——— Flour Mixture" in type not smaller than 18-point bold faced Gothic capitals.

In Delaware, Nevada and Pennsylvania the statutory standard loaf of bread must weigh at least one pound, while in Kansas, Massachusetts and North Dakota the statutory standard for a loaf of bread is two pounds.

A barrel of potatoes to be legal in Connecticut must contain 172 pounds, while in Tennessee a barrel of the same potatoes need only weigh 150 pounds.

Drugs named the United States Pharmacopœia and National Formulary may vary from the official standard if the actual standard is plainly declared upon the label, under the Federal and many State laws, while under the laws of other States such drugs could not legally be sold.

A drug that is defined as a poison in the law of one State is not defined as a poison and need not be so sold in another State.

Toilet preparations may not contain wood alcohol in one State and may legally contain wood alcohol in another State.

The distribution of the samples of poisonous or dangerous drugs upon the doorstep and in the yards, etc., where children may obtain them, is prohibited in one State and unrestricted in another State.

The distribution and handling of narcotic drugs and the treatment of habtiual users of such drugs is regulated with a greater or less degree of effectiveness in the several States. The recently enacted Federal narcotic law will go into effect on March the first next, but it will be necessary to supplement this law to a considerable degree in the several States. No law has a more intimate relation to the public welfare than a narcotic law.

There is no effective pure food and drug law in the State of New Mexico.

No appropriation has been made for the enforcement of either the Arkansas food and drugs act or the North Carolina pure drugs act.

Inadequate appropriations are made in many States, and the facilities necessary for an effective enforcement are withheld.

An effective general food sanitation law is lacking in many States. Compulsory sanitation in the manufacture and handling of drugs is practically nil in this country, despite the fact that such drugs are consumed by the sick and weak.

These few practical illustrations and examples will serve to indicate that general and effective food and drug regulation in this country is just in its infancy, that much remains to be done.

In some States the regulation is exceptionally efficient. But this condition is rather local than general.

This Chamber is performing a distinct service by aiding in the promotion of the needed, efficient, just and uniform regulation In addition, each local chamber and merchant association affiliated in this Chamber should appoint its own committee on uniform food and drug regulation to co-operate with the special committee of this Chamber and with the local food and drug departments and civic and other organizations interested in this work. Efficient laws should be promoted and urged and adequate appropriations for their enforcement provided. The food and drug laws of the country should be built according to a single definite plan, so far as practicable. Strong and just food and drug laws are the greatest security possible to fair food and drug commerce and their enactment brings general blessings. I sincerely anticipate the time when food and drug regulation may embrace uniformly effective laws and administration, and when such regulation may turn more and more from the punitive, as no longer the more important side, and become the great and constructive promoter of commercial and domestic economy, aiding the economical and efficient production and distribution and conservation of our food and drug supplies, supplementing the promotion of agriculture. This I fondly believe to be the future of food and drug regulation.

I leave with you, then, as a final thought our conception of real uniformity of food and drug regulation and ask wether there is a sounder or more beneficent platform upon which to stand, or one more truly American in conception: It is—

The best possible, the most efficient food and drug law prevailing universally, equally and uniformly throughout the entire United States, setting up a single standard of purity and wholesomeness, a single definition of fraud, alike for all the people, and a single rule of conduct alike for all food and drug manufacturers and dealers.

FARRELL APPOINTED COMMISSIONER.

Governor Hammond of Minnesota has appointed John J. Farrell of Carver dairy and food commissioner in place of J. G. Winkjer, whose second term expired January 1.

Mr. Farrell is the owner of a creamery near Carver and for many years and until recently also owned and operated the Carver creamery, which he sold to a farmers' co-operative association about a year ago. He has been mayor of his home town and has held other positions of trust in his community. He has always been prominent in the local Democratic party and at the last election was a candidate for the state senate, being defeated by a small margin, due entirely to one of those last-minute campaign tricks against which a candidate is defenseless.

The new commissioner is well known among the butter and cheese makers of the state, having been one of them for years, and in point of years actually put in behind the churn is one of the oldest in the state and, as compared with all past commissioners, has by far the longest record as a practical buttermaker and creamery man. Mr. Farrell is essentially a Minnesota buttermaker and is the first man in this or any other state, it is believed, stepping right from behind the churn in the small local creamery into the office of dairy and food commissioner. He has always taken an active part in the affairs of the Minnesota State Butter and Cheese Makers' Association and in those of other dairy associations of the state, has served on numberless committees and has been one of the pushers and boosters in every movement for the advancement of dairying, buttermaking and the local creamery industry, co-operative or individual. At the St. Paul convention of the Minnesota State Butter and Cheese Makers' Association he was indorsed for the office to which Governor Hammond has now appointed him, in case a change would be made.

Mr. Farrell is president of the National Creamery Buttermakers' Association, an office he held several terms some years ago, and in that capacity has taken a prominent part in national matters affecting the interests of the creamery industry. He is an excellent presiding officer, a pleasing and convincing speaker and a good debater. His acquaintance among leading creamery men the country over is very large and he is thoroughly familiar with movements and affairs in the creamery industry throughout the nation.

Mr. Farrell was born in Ohio, is of Irish descent and is personally one of the most likable and cleanest of men that ever made butter in Minnesota. He enjoys the friendship of a very large number of creamery men, buttermakers and dairymen, both in this and other states, all of whom will feel that "Johnie" Farrell deserves the honor and will prove a capable and efficient official.

COFFEE IN TEPIC TERRITORY.

The prospect of growing coffee in this district is promising. The Territory of Tepic offers more opportunities than the State of Sinaloa; about one-fourth of the land in Tepic can be used for coffee production. The coffee trees are planted about 10 feet apart, or, approximately, 400 trees to the acre. Two hundred and fifty thousand trees are now under cultivation in the Territory of Tepic. The producing age is 3 years, and at 4 years they are very prolific. Trees that are not well cared for produce abundantly for a few years, but soon give out; these trees sometimes attain a height of 30 feet. Trees not allowed to grow more than 8 feet high produce for 50 years or more from 3 to 5 pounds of coffee per year. No blight or disease is known among these trees.

United States Department of Agriculture.

BUREAU OF CHEMISTRY.
C. L. ALSBERG, CHIEF.
SERVICE AND REGULATORY ANNOUNCEMENTS.

NO CHEWING gum that is not actually flavored with fruit should be labeled as if it were, according to a recent opinion published in the Service and Regulatory Announcements of the Bureau of Chemistry. Chewing gum, the labels on which declare that it is flavored with fruit when such is not the fact, will be regarded as adulterated and misbranded within the meaning of the Food and Drugs Act. In the same way the term "fig paste" should no longer be applied to any form of confectionery in which figs are not the principal flavoring.

In another opinion the bureau declares that where stock labels—labels designed and printed by label companies and sold to manufacturers and dealers—are used, the rsponsibility for seeing that the product conforms to the labels rests upon the dealers and not upon the label concerns. This question came up in connection with the use on packages of South American coffee of labels indicating that they contained an Arabian or Mocho product.

LABELING OF FISH.

It also appears that canned crawfish have frequently been marketed under such names as "spiny lobster," "rock lobster", "Cape lobster", and "Pacific lobster", and the bureau holds that the term "lobster", either unqualified or when accompanied by a geographical name, such as "Cape" or "Pacific", cannot properly be applied to this product. The terms "spiny lobster" or "rock lobster", however, may be used if the words "spiny" and "rock" are made as prominent as, and in direct connection with the word "lobster". Furthermore, labels showing pictures of the true lobster on canned crawfish are regarded as false and misleading. For similar reasons the use of the term "attu mackerel" on labels of packages containing fish of the family of greenlings, is discountenanced. This fish is not included in the mackerel family. The terms "Attu-fish", "attu-greenling" or "greenling" are suggested as substitute names for this product.

The soaking of scallops in fresh water in order to increase their weight or volume is also held to be improper under section 7 of the Food and Drugs Act.

No. 3 EGGS MUST BE DENATURED.

The department also holds that No. 3 eggs, known also as blood rings, cannot be shipped in interstate commerce, even if they are labeled "blood rings", unless they have been denatured and their use for human food made impossible.

POOR QUALITY BUTTER.

One of the most common causes of poor-quality butter is the lack of immediate, thorough cooling of the cream after separation. The Dairy Division of the Department has made a careful investigation of conditions on a large number of dairy farms, and the data obtained show that, if properly cooled, cream of the best grade can be produced with but little extra labor or expense. The principles involved are very simple and are easily understood.

A liberal use of ice which has been stored in winter to be used the following summer is one of the requirements for the solution of the poor-butter problem. Farmers who are already successfully delivering good products to the creamery have usually provided for themselves a convenient source of supply for the ice, suitable houses for storing the ice and ice-water tanks for the immediate cooling of the milk and cream. In parts of New England, although the dairymen often hold cream on the farm four days in the summer and seven days in the winter, they deliver practically all their product while sweet. After it reaches the creamery it is pasteurized and shipped a distance of from 50 to 300 miles, and may still be sold in these remote localities in the form of sweet cream.

The expense connected with the liberal use of ice in this connection is so small and the result so satisfactory that details have been compiled for the consideration of those interested in dairying and are now issued in the form of a new Farmers' Bulletin (No. 623) entitled, "Ice Houses and the Use of Ice on the Dairy Farm." The bulletin should be useful in dairy sections where natural ice is obtainable. Plans and specifications for ice houses are given.

In its general summary the bulletin makes the following ten suggestions:

(1) Wherever ice is abundant the cost of harvesting and storing is usually very small.

(2) If a stream of water is available, a small ice pond can generally be constructed on the farm by building a dam.

(3) In building an ice house care should be taken to provide for proper drainage and ventilation. The drain should be efficiently trapped to prevent air from entering the house through the drain.

(4) The efficient insulating of ice houses is of the utmost importance, consequently great care should be exercised in the selection and installation of the insulating material.

(5) About 40 cubic feet of space should ordinarily be allowed for a ton of ice. A cubic foot of ice weighs about 57 pounds.

(6) Under general conditions about one pound of ice will be required to cool and keep one pound of cream in good condition until delivered to the creamery when deliveries are made three times a week.

(7) When storing ice, about 50 per cent more should be packed than is actually needed. This amount allows for a heavy shrinkage and for household uses.

(8) The dairy farmer should provide annually one-half to one ton of ice per cow for cooling cream only and one and one-half to two tons per cow if whole milk is cooled, depending upon the locality and other factors.

(9) If a cake of ice is kept floating in the water surrounding the cream cans when the ordinary cooling cans are used, the temperature will remain at about 40 degrees F.

(10) Good ice-water tanks can usually be constructed for from $5 to $20.

NEW FOOD AND DRUG OFFICIALS.

ALABAMA.

J. A. Wade, Commissioner of Agriculture and Industries, Montgomery, succeeding R. F. Kolb.

W. H. Seymour, Food, Drug and Feed Clerk, Montgomery, in charge of Division of Foods, Drugs and Feeding Stuffs, succeeding C. H. Billingsley.

ILLINOIS.

David Klein, State Analyst, Illinois State Food Commission, 1627 Manhattan Bldg., Chicago, succeeding W. H. Harrison.

IOWA.

E. L. Redfern, State Chemist, Des Moines, succeeding J. R. Chittick.

MINNESOTA.

Jas. J. Farrell, Dairy and Food Commissioner, New Capitol, St. Paul, in charge of dairying, foods and feeding stuffs, succeeding J. G. Winkjer.

MONTANA.

Wm. M. Cobleigh, Montana Agricultural College, Bozeman.

NEBRASKA.

W. S. Frisbie, State Food, Drug, Dairy and Oil Commission, Lincoln, succeeding E. L. Redfern.

OKLAHOMA.

J. W. Duke, Commissioner, Dept. of Public Health, Oklahoma City, succeeding J. C. Mahr.

F. M. Gault, President State Board of Agriculture, Oklahoma City.

TEXAS.

R. H. Hoffman, Jr., Dairy and Food Commissioner, Austin, in charge of food and drugs, succeeding C. O. Yates.

WISCONSIN.

Geo. J. Weigle, Dairy and Food Commissioner, Madison, in charge of dairying, foods and drugs, succeeding J. Q. Emery.

H. Kleuter, Chemist, Food and Drug Department, Madison.

EXAMINATION OF MILK.

A remarkably thorough and comprehensive bulletin was submitted to the Milk Section of the National Canners' Association, at a sub-meeting of the organization during the course of the annual convention at New York City.

The bulletin was prepared by W. D. Bigelow and F. F. Fitzgerald and will be published in full in the April issue of The American Food Journal.

Keeping Faith With Food Officials???

IN EVANSVILLE, IND., there is a grim war going on between the albumin "mixers" and the albumin "nixers." When the latest report was received, the battle was still on, with the "nixers" in the trenches and the "mixers" storming their position.

It seems that in Evansville there is a small local manufacturer who has built up a good business in the manufacture of baking powder which is sold locally. This baking powder baking powder, which does not contain albumin in one glass, and the albuminized product of the Chicago concern in the other glass, and were told that the test showed the albuminized powder to be stronger than the local product. Of course, the test showed no such thing, and equally, of course, the company whose agents were doing this fraudulent work had solemnly assured each and every food commissioner that it would not permit its agents to make the fraudulent compara-



Why White Of Eggs

does not contain albumin, otherwise called white of eggs. So far as can be learned, it is a good powder and is not sold at an exorbitant price. Recently a swarm of paid agents of a large Chicago baking powder manufacturer descended upon the town of Evansville, and in an endeavor to take away the business of the local manufacturer, immediately began the use of the discredited comparative water-glass test. The housewives of Evansville were shown the test with the local

tive tests. Indeed, in a book recently issued by this company, which the AMERICAN FOOD JOURNAL had occasion to notice in its last issue, the following admission is made:

"It is impracticable to compare the relative strength of a baking powder containing white of eggs with one that does not contain it, because the baking powder without the white of eggs will not show its full strength in this test."

In the fact of this admission and notwithstanding its solemn

assurance to the contrary, the fraudulent comparative water-glass test is even now being carried on by agents of this company, and the people are being fooled. This will undoubtedly continue so long as albumin is permitted to be used in baking powder.

At first it looked like a very uneven contest. The small local manufacturer it seemed would be absolutely ruined by the sudden onslaught of his plutocratic Chicago competitor, but it happened that the Evansville man had a spine. They raise them that way in Indiana. He did not prose to sit idly by, while the agents of the albumin concern were fooling the housewives and the merchants with the fake water-glass test. The Hoosier got busy. At once he started to expose the water-glass test, showing to consumers the small quantity of albumin which is made to do service for an entire pound can of the doped baking powder. Through the local newspapers he showed that the comparative water-glass test has been discredited the country over, and has been condemned unanimously by food officials, National and State. He called the attention of the housewives of Evansville by printed circulars to the fact that a little powdered shaving soap in the baking powder would have the same effect as the albumin, and certainly powdered shaving soap does not help baking powder.

Finally the city food officials of Evansville issued a public warning against the fraudulent water-glass test, which read as follows:

"To the Public—We desire to bring to the attention of the citizens of Evansville the so-called 'water glass test' being made by agents and demonstrators of a certain baking powder containing minute amounts of albumin (sometimes called white of egg) in a comparative test with competitive brands of baking powder making the albuminized baking powders appear better than they really are.

"In adding water to the baking powder containing albumin in an egg glass, it foams to the top of the glass, the dissolved albumin making a more or less viscous liquid, which retains the gas bubbles. The other powders which do not contain albumin, simply foam up, the gas escaping into the air. Albumin, mucilage, powdered soap bark, powdered (shaving) soap or any sticky substance that will produce a viscous liquid will form a cap over the gas in the glass that is used and retain the gas therein, when any baking powder is used in this test.

"The spectator who witnesses this comparative water-glass test, seeing the powder containing the albumin foam up to the top or over the top of the glass while the other powder tested in comparison has few bubbles; the opportunity is thus presented to the demonstrator or agent to represent to the housewife or prospective customer that the leavening power of baking powder showing the glass full of bubbles is very much greater than that of the powder which do not make this showing. Thus deception is practiced, in that the albumin powder is made to appear better than it really is, or, conversely, the other powders are made to appear worse than they really are.

"This test is worthless and is no indication of the rising power of the respective baking powders. Such demonstration is no test of strength, and is no reason why a consumer should pay more for baking powder which foams, and is retained in the glass because of the albumin content, than is paid for baking powder of the same leavening power which contains no albumin, and will, therefore, not foam and retain the bubbles when water is added to it. The amount of albumin which is added to the baking powder is only a fraction of 1 per cent, and its cost is negligible.

"Patent medicines, food products and baking powder should be sold for exactly what they are, and false representations of any kind are unfair to the purchaser.

"CHAS. B. HARPOLE, M. D., City Food Inspector.
"WALLACE C. DYER, M. D., City Milk Inspector."

As everyone at all familiar with the subject knows, albumin in baking powder does not increase leavening power and is of no more use to the consumer or dealer than feathers to a frog, but the Evansville incident shows of what use it is to the manufacturer who stoops to put it in his baking powder. The fatuity of manufacturers who persist in the use of such a discredited ingredient as albumin can only be likened to the obsession of the skillful, but crooked, card player who feels that if he were deprived of his marked deck, he would be destitute. He is able, but he has never learned to play the game honestly.

Success has followed the first forest planting on the sandhills of Nebraska. Jack pines planted there by the government forest service ten years ago now have a height of over 15 feet and a diameter of 4 inches.

Bread and Drunkards

By Dr. Leonard Keene Hirshberg

"BREAD contains alcohol," says Dr. Pierre Joli, a chemical investigator of France. According to this learned laboratory worker all bread is found upon analysis to have some of the Rum Demon in it and rye bread has much more than wheat bread. True enough the French scientist's detailed researches prove the barest trace of this spirituous ingredient to be present in the staff of life, but no superintendent of any anti-saloon league, not even the militant Mr. William H. Anderson or a foe of fermented liquors such as Anthony Comstock may in future maintain that there is such an animal as a teetotaler.

Everybody—except perhaps diabetics—eats bread. Infants from nine months old to men older than Professor Basil Gildersleeve and other near-centenarians all lean upon this necessary victualary staff. Some eat wheat, some like rye, some devour zwieback, crackers, biscuits, cakes, and rolls. All, however, miss bread more than any other element in the human pabulum.

ECONOMIC ASPECTS OF THE LIQUOR PROBLEM.

The United States spent in one year	
For intoxicating liquor	$1,800,000,000
For bread and clothing	1,800,000,000
Wage Earners Employed	
Intoxicating liquor	62,920
Bread and clothing	493,655
Wages Paid	
Intoxicating liquor	$ 45,252,000
Bread and clothing	244,196,000
Cost of Raw Materials	
Intoxicating liquor	$ 139,199,000
Bread and clothing	744,337,000

If the money spent for intoxicating liquor had been spent for bread and clothing, it would have employed about seven times as many workers. What becomes of the argument that there will be a labor panic if the liquor industry is destroyed?

Dr. Joli does not maintain that the craving of mankind for bread is due to the liquor habit. He is too conservative a scientist to do any such thing as that. All he announces is the cold, bald fact that bread like fermented juice of the grape or malt makes or evolves alcohol. He allows you and me to draw the conclusion that many kinds of small beer and light wines have less than one per cent of alcohol. So does bread—very much less than one per cent; in short, only enough of a trace for a painstaking chemist to say alcohol is present.

It therefore behooves all those candidates for blue ribbons and other total abstainers to abjure bread as they do porter, ale, brew, stout, sangaree, gin, rum, wines, brandies, benedictines, whiskeys, beer, Burgundy, and the whole raft of anathematized fermentations.

If you have ever baked bread or saw your mother making the dishpan ready with the dough, you will recall that she always added yeast to the dough. This is the same yeast that brewers use to ferment malt. Your mother told you it is necessary to make the dough "raise" and the bread light. Well, this lightness in the rolls or bread and the dough's "raising" is nothing more nor less than the fermentation going on in the rye or wheat flour, just as it goes on in rye and corn to make whiskey. The process of fermenting by means of yeast is the same whether the result is bread as in the home, or whiskey in the distillery.

This discovery that all staples of the household such as bread have a modicum of alcohol of the same quality as you find in all spirituous liquors is a severe blow to all temperance legislators, total tabooers of alcohol, local option enthusiasts, and aggressive enemies such as I, myself, have been, against all shapes, manners, and forms of drink. Yet still, in spite of Dr. Joli's find of alcohol in bread—which is more a chemical curiosity than anything else—I shall continue to warn against the over-indulgence of alcohol. Wine is always a renegade and turncoat. First it is a friend and then an enemy. It is a sly deceiver, branded over and over and exulting over the wreck of your sober vows. Alcohol is like anger; it gives a false sense of strength; it is blind and impatient and its pseudo-strength soon vanishes, but the harm it does remains forever.

THE WHOLESALE GROCERY FIELD

ALL THE MANUFACTURING & JOBBING NEWS WORTH PRINTING

FOR the first time in many years, information collected by the Department of Agriculture shows that all classes of live stock in the United States are increasing in numbers. Thus the real facts contradict, absolutely, sensational reports that prices for meat and shoes would rise to unprecedented figures in the immediate future. It has even been said that a Government statistician predicted meat at 50 cents a pound and shoes at $10 a pair within the next two years. Such a prediction, the real Government statisticians say, is quite unwarranted.

On January 1, for example, the number of beef cattle showed an increase of 3.4 per cent over the number a year ago, and an actual increase of 1,212,000 head. Hitherto the number of beef cattle in the United States has declined steadily since 1910. There are also more milch cows in the country than last year, the increase being 2.5 per cent, or in numbers 525,000. Swine, however, showed the greatest increase of all classes—9.6 per cent. On January 1, 1914, there were only 58,933,000 swine in the country; on January 1, 1915, 64,618,000. This is accounted for by the fact that the production of swine can be increased more rapidly than that of other classes of live stock and consequently an enlarged demand can be met more readily.

The prediction of 50-cent meat and $10 shoes was accompanied by the declaration that France alone has taken from America nearly 300,000 horses within the last five months and that the other countries at war have drawn upon our resources in the same proportion. The facts are that more horses were on the farms of the United States on January 1, 1915, than there were a year before, the increase being 233,000 head, or 1.1 per cent. So far from France alone having taken 300,000 horses from us, the total exports since the war began have certainly been much less than 100,000 and very likely not over 75,000. Since there are approximately 25,000,000 horses altogether in the United States, the drain on account of the war is scarcely alarming.

It is, in fact, pointed out by Government statisticians that the market value of farm horses has actually declined to such an extent that the average is now about $6 a head less than a year ago. This decline is most noticeable in the cotton states and in those states which make a business of breeding horses for sale in other sections. Mules have declined even more than horses, their value being now $11.50 per head less than a year ago. The explanation is to be found in the depression on account of the cotton situation in the South, which is the great market for mules. An improvement in this respect will do much to restore the demand for horses, so that Government specialists, while ridiculing the notion of a horse famine, are convinced that farmers will find it profitable to use good work mares for breeding more stock.

As for hides, the situation is not quite so clear, but even here there has been much gross exaggeration. From two-fifths to less than one-half of the leather used in this country is imported, about 25 per cent of the foreign hides coming from Argentina, 15 per cent from Canada, 11 per cent from Mexico, 8½ per cent from European Russia, and 7½ per cent from France. Since the outbreak of the war, importations have shown a certain falling off, those for September, 1914, for example, being only 34,000,000 pounds, instead of 45,000,000 pounds the year previous. There is, however, little reason to suppose that this decrease will be permanent or of sufficient importance to create any real scarcity. Since the great bulk of the imported hides comes from countries that are not at war, shipments are not interfered with in any way, and the only new factor to be considered is the possibility of an increased demand by the warring countries.

It is believed, however, that the United States is now in a better condition to face such a situation than for years past. The tide, it seems, has turned. Instead of live stock steadily decreasing year after year, this year for the first time, as has been said, all classes show an appreciable increase. Including horses, mules, milch cows, beef cattle, sheep, and swine, there were on January 1, 1915, 7,712,000 more farm animals in the United States than on January 1, 1914. The increase in the total value was $78,024,000, or 1.3 per cent. It is quite true that this increase is not yet proportional to the increase in population, which is approximately 2 per cent; but the fact that there is an increase, that the tide seems definitely to have turned, is regarded as a sufficient answer to alarming exaggerations and misleading figures.

Although dealers generally report that the holiday demand for apples did not prove to be as expected, the result of investigations conducted by the office of markets of the U. S. Department of Agriculture would indicate that the movement of cold storage apples during the month of December was satisfactory under the conditions. Three hundred and six firms reported for January 1, of which number 231 reported for December 1. If the average condition for this number of storages situated in all parts of the country is a criterion, approximately 13 per cent of the total cold storage holdings December 1 were marketed prior to January 1. The decrease in barrel holdings was much greater than for boxes. After analyzing the movement, it is seen that during the month of December, 16 per cent of barreled apples were moved, as against 4.2 per cent of boxes.

The percentage of movement in December for box apples was small, but it is to be remembered that large quantities of this pack are held in common storage in the box-apple producing areas, and that box apples placed in cold storage under conditions existing this year were held largely for the later winter markets.

Remembering that cold-storage apples met with heavy competition in the distribution of common storage stock, it is apparent that the movement of barreled apples in December, as indicated by the above recapitulation, was liberal. It being understood that common storage apples are chiefly marketed prior to January 1, and that the entire common-storage holdings as a rule are out of the way by February 1, those interested in the cold-storage deal should not be discouraged insofar as the future is concerned. This does not mean that high prices can be expected, but rather that the fruit ought to move gradually to meet the heavy demand which has been created during the past few months as a result of bountiful supply and low prices. With common-storage apples out of the way, the demand for cold-storage stock will increase proportionately.

The cold-storage holdings of apples are admittedly large, and a regular, vigorous movement throughout the remainder of the season may be necessary to prevent disaster in the spring. Growers and dealers are urged neither to dump their holdings nor to stand for arbitrarily high prices. Panicky selling usually means grief, but all concerned should seek to move cold-storage apples gradually and with such rapidity as the market allows ,so that the deal may be wound up in relatively good shape.

A marketing division to assist pineapple growers has been organized by the U. S. Department of Agriculture's experiment station in the Hawaiian Islands. Prices which canners have been offering for pineapples are less than the cost of production. The Hawaiian pineapple grower today has to expend from $12 to $15 per ton to produce his fruit, whereas the price offered by the canners ranges from $5 to $11 per ton for first-grade pineapples and one-half these prices for second-grade products. As a result the small grower is now seeking a market for his fresh fruit in the United States. However, the business of shipping can hardly be carried on satisfactorily without organization.

NATIONAL
WHOLESALE GROCERS' ASSOCIATION
OF THE UNITED STATES

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Chicago,
February 20th,
1915.

The American Food Journal,
15 S. Market St.,
Chicago, Ill.

Gentlemen:—

It is with much pleasure I note in your last issue the inaugura=tion of a "Wholesale Grocery Department." This will add greatly to your already very interesting and valuable journal.

I know the wholesale grocers of the United States will welcome your aid in giving to the public facts that show how necessary the jobber is in gathering foods for mankind from all sections of the world. When the people are rightly informed of the many thousands of merchants engaged in the big task, of the many millions of dollars necessary and of the skill and labor connected with such work, a different feeling must prevail, on the part of the consumer, toward the wholesale grocer.

The grocery jobber is a merchant—not a speculator or com=mission man. He buys and pays for his food products and does and should sell them on a very close margin of profit. Gambling, or to use a milder term, speculating on margins in foods for the human family should not be permitted on any board of trade or exchange. The filling of the dinner pail should not be dependent on the manipu=lating or gambling of food exchanges by men who never did an honest day's work. Such merchandising should not be permitted as it introduces an element of great danger and must necessarily affect, in a fictitious way, most every article of food sold by the retail grocer.

Your already well=known paper can find a useful field in show=ing how absolutely subservient to economic conditions the wholesale grocer operates.

I congratulate you as well as the wholesale grocers of the country on this new departure and bespeak for you much success.

Yours sincerely,

OSCAR B. McGLASSON.

Essentials of Good Coffee Making

By Edward Aborn

THE first essential of efficient and pure extraction of flavor and strength, as has been previously demonstrated, is the breaking open of the cellular structure of the bean into a very fine granulation. So-called pulverization, which is the necessary degree of fineness for perfect results, presents several difficulties of attainment for the home. First there is the definition of "pulverized," a term not standardized. To this question of standardizing granulations I have given considerable study. I made experiments with screens of woven wire which is standardized by numbers descriptive of a certain mesh to a square inch. From eight to ten numbers were tried, ranging from a coarse sieve to a wire cloth so fine that powdered coffee could not be passed through. By sifting granulations through these wire sieves I arrived at a rough method of testing and grading a granulation. This cannot be called an exact method, but does at least produce samples of some uniformity. In unsifted granulations from various mills the proportion of different sized particles, of course, varies.

The definitions which I decided upon were determined by the size of the largest particles in a granulation which, passing through a certain mesh, were held on the next finer mesh. For instance, the granulation samples I show here represent the following:

Sample No. 1. The largest particles which will pass through a 14-inch wire mesh and be held on a 16-inch mesh. This may be called a medium granulation.

Sample No. 2. The largest particles which will pass through an 18-inch wire mesh and be held on a 20-inch wire mesh. This may be called a fine granulation.

Sample No. 3. The largest particles which will pass through a 30-inch wire mesh and be held on a 45-inch wire mesh. This may be called a pulverized granulation.

Anything finer than sample No. 3 I graded as powdered, and anything coarser than sample No. 1 I graded as coarse granulation. Gradings were based upon the larger particles in a granulation. Coarse granulation should, in my judgment, be discouraged in every way possible, and its use discontinued. Powdered coffee, though of high efficiency, requires judgment in using, having a tendency to solidify or mat together, thus becoming more impenetrable to water.

If granulations were standardized by number from standards obtained by some such method as above indicated, a basis of uniformity for wholesalers and retailers might be determined. To acquaint consumers with such standards would be a large task. A basis of comparison with other products I have found helpful, for instance, these distinctions:

Coarse granulation, like coarse and fine hominy.
Medium granulation, like coarse and fine granulated sugar.
Pulverized granulation, like ground and bolted corn meal.
Powdered granulation, like flour.

The distinction between pulverized and powdered may be determined between the fingers, pulverized showing a slight grit to the touch and a detachment of particles, and powdered showing an attachment of particles massing or matting itself.

The second main consideration for housewives is obtaining the necessary degree of pulverization, obtaining it uniformly and obtaining it fresh. A solution which suggests itself is to use coffee pulverized efficiently by the manufacturer, competently packed, or coffee pulverized by the grocer. The manufacturer's pulverization is likely to be efficient and some grocers can also furnish a correct pulverization. Neither, however, assures the freshness and perfection which is obtained only from coffee ground just before using. This opens up the question of grinding at home, by which method only can the best possible results be obtained.

The great difficulty to this end is the lack of an entirely feasible home mill which will pulverize finely enough, uniformly enough, easily enough, quickly enough. As a step in this matter, I invited every home coffee mill manufacturer in the United States, whose address I could find, to submit a sample mill for testing. I received a representative number of mills and found three mills which I proved the most efficient for the purpose. Many of the mills could not pulverize at all and were quite useless for such a purpose, though widely sold. The manufacturers reported an increasing inquiry for mills which would grind more finely, and they stated that there was a large and steady sale of home coffee mills, which shows that a big percentage of the people are grinding their own coffee.

In testing and examining the mills certain desirable construction principles evidenced themselves. None of the mills embodied all of the desirable points and a great gain in efficiency could be made by improved manufacture. The manufacturers are not inclined to make changes in their patterns unless a large output could be assured, and there is little hope of betterment in home mills by the manufacturing interests alone.

This situation led the members of the Better Coffee Making Committee to discuss the question among themselves and they unanimously suggest to the association the following idea: That from specifications by the association a mill could be manufactured, if a large enough quantity could be assured. This mill could be branded as an association mill and could be marked by members or others, as an improvement, based upon skilled knowledge of coffee, over all other mills on the market. This mill should pulverize efficiently. Its action should be easy and quick. The degree of granulation should be governed by a locking device insuring different fixed granulations. It should have a glass or metal container for one pound of bean coffee which could be kept covered. It should be durable and as inexpensive as possible.

Such a mill would be a new asset to every home and an important factor in the cause of better and purer coffee.

The spread of the term "steel cut," the increase in production of chaff blown, or so-called "steel cut" coffee and the consequent added cost of production by special machinery and manufacturing process, invites serious attention as to the real merits of such coffee.

As a matter directly affecting grinding and brewing quality, I made an investigation with cup tests and chemical analyses of samples produced by modern grinding machinery by which the coffee is first cracked into coarse pieces, the chaff then blown out and separated, the fine grinding sifted out and then the coarse pieces ground to a medium fine granulation. The two granulations are united in the final product, so that the chaff only is removed and all of the coffee is retained, no fine siftings being eliminated as in another steel cut process. The coffee was one-half good Santos and one-half good Bogota.

Our analyses re-establishes by our own investigations the fact that removing the chaff does not remove any of the tannin, and for this purpose the "steel cut" process is wholly futile and a wasteful and unnecessary tax upon cost.

The chemist's report is as follows:

	Caffeine Pct.	Coffee tannin Pct.
Sample No. 1, roasted coffee in the bean.....	0.98	0.80
Sample No. 5, steel cut, chaff blown ground....	0.99	0.82

The analyses show practically identical results between the two samples, the slightly larger percentage of caffeine and tannin in the steel cut coffee being within the limits of error of analysis.

With cup tests an increasing and significant prefernce for the straight coffee, not chaff blown, was indicated. The two coffees were ground to a common standard and tested, two cups to each blend. Three different times the cups were correctly paired without difficulty, the choice in favor of the straight coffee, containing all the chaff, being unmistakable.

These cup tests are to be considered an indication rather than a final conclusion which should, in my opinion, await more exhaustive testing with different kinds and types of coffee.

I am personally convinced from my own tests and experience, and from similar opinions held by other coffee judges, that the removal of the chaff appreciably affects the flavor and that the cup value is depreciated rather than improved when the chaff is taken out.

When the fine grinding is sifted out, as in some "steel cut" productions, there is a waste and a loss in brewing efficiency, because of the elimination of the most efficient degree of granulation—the finer particles.

A patent official was once heard to say that there were probably more than 20,000 inventions of coffee-making devices recorded in the U. S. Patent Office. For many years the

human mind has endeavored to invent a device which should act by itself, automatically producing a perfect cup of coffee without assistance of thought by the operator. As mechanical features of devices were studied, rather than elemental principles of brewing, which were neglected, most all of the inventions were based upon wrong coffee-making principles and thus produced deficient and impure brews, which have made the devices futile and, in the case of the most widely advertised, a menace to health as well as to good coffee.

After all the many years of experience and study in this country and abroad, the coffee-brewing question is becoming clearly settled upon certain fundamentals, which represent final conclusions and must be generally accepted as undeniable. The late evidence in the chemistry of a cup of coffee confirms accumulated human experience, and the process of filtration is the method of coffee making which should, by its own merit, become universal. Such objections as are made to it are due to faults in using it, not to the principle itself. Therefore effort should be concentrated upon the correction of such faults and the very simple and easy essentials made known in every home.

Additional confirmations regarding the method have been obtained and I mention below a chemical analysis made very lately. To emphasize the necessary details of this method I repeat a few points:

Pulverized coffee, an absolute essential. Should be like a meal. Fine as bolted corn meal preferred; not as fine as flour because the latter mats together.

A cotton cloth bag, as a strainer, should be fine enough mesh to hold the finest particles. Good weight unbleached muslin or very light canton flannel is efficient. Bag should be large enough in circumference to allow quick passage of water through; not so small that the water is prevented from flowing and stands on the coffee. The bag also should be free of contact with surrounding surfaces which retard the flow. The proportion of tannin is governed by the time the water and coffee are together, and a vital advantage is in undelayed filtration, which assures purity and also prevents cooling. The full aromatic value is extracted instantly. This is a point not commonly understood, but vitally true.

One of the commonest causes of failure is the souring of the cotton filter bag. Directions to dry the bag are almost universal I have seen this error printed in domestic science curriculums and obtained its correction. The taste caused by the souring of the filter cloth has condemned many a good coffee. The drying of the used cloth causes decomposition and the fault is entirely corrected by keeping the cloth submerged. Clean, cold water acts as a preservative and insures a sweet and hygienic filter cloth. "Keep wet to keep sweet" is the first commandment for all filtering material.

What words can forcibly enough express the vital necessity of water at the full boiling point. The difference in results between water at a full gallop and water almost boiling is the difference between life and death in brewed coffee. The extraction of the aromatic oil is absolutely dependent upon the water temperature. Water used under the boiling point is one of the most frequent causes of complaint of coffee quality, especially in hotels. The point is a very simple one, but not easy to impress sufficiently upon the average mind. Anyone, however, who tastes the flat, dull, fibrous flavor produced by water almost boiling and then tastes the deliciously fragrant aromatic flavor produced from the same coffee by the same method with water at the full boiling point can surely never forget the lesson.

Fresh water, at the fullest boiling point, is the live power in coffee brewing.

Keep the brew hot. Chilling the brewed coffee destroys the affiliation of oils and water and therefore the flavor. A point sometimes made against the filtration method is that the brew is not hot enough. A lowered temperature, however, is caused either by a delayed filtration, which is a faulty filtration, or by standing. Filtered coffee should be brewed immediately before being served, and served quickly. If service is delayed the brew may be kept hot efficiently in a double boiler. Should it be placed directly on the stove and undergo any cooking, it is greatly injured in flavor. The temperature of a correctly filtered brew is indicated by the following record, which I took to send to Columbia College in the course of a correspondence with the director of their school of practical arts:

Temperature of water used.....212°
Temperature of brew as it flowed from filter.....190°
Temperature of brew in container when the brew was completed 183°
Temperature of brew after poured into cup.....175°
Temperature of brew in container five minutes after brewing was completed 173°

Quantity of coffee used, six heaping tablespoons. Quantity of brew, 42 ounces (seven cups). Container used, chinaware, wide-mouthed vessel, heated before using. Vessel placed on table away from any heat while coffee was brewed. Strength of coffee, very dark and strong. After-dinner type.

A question often asked is whether to pour the liquid through the grounds more than once. Repeated pouring is a common custom in hotels where a large yield of brewed coffee to a given quantity of coffee is desired.

It is also difficult for many to believe that all the strength can be exhausted in one pouring. An observation of the drip, however, shows that the color of the brewed liquid darkens quickly and weakens to an almost colorless liquor at the end of the first filtration. While an apparent additional strength can be obtained by a second and third pouring, the flavor is deteriorated by over-extraction and the coffee tannic acid greatly increased. The rule that the longer the contact of water and coffee the greater the tannin content, is a fault repeatedly confirmed by the chemical analyses, and the pouring through of the whole quantity of the brew three times altogether will increase the tannin over 50 per cent. This estimate is based upon a chemical analysis made for the purpose of ascertaining this difference.

By both cup test and analysis it is clear that more than one pouring, while producing more color, results in a less perfect flavor and an increased tannin.

Any stirring of the grounds during filtration also increases the extraction of tannin with a perceptible detraction of flavor.

This pouring through question may be summed up by stating that you cannot extract more flavor than is naturally in the coffee, and the grounds after the first pouring are "dead bones" with the life blood gone out.

The above-mentioned points are the essentials of correct filtration. They constitute a triangle of three chief factors. By easily acquired acquaintance with three very simple fundamentals, the man in a hurry, in early morning, at home, or in camp; the housewife who is, or is not, a good cook, or even the child of the house, can make the most perfect coffee, independent of any patent, needing no expensive outfit or pot, but simply

A mill, a kettle, and a piece of cotton cloth.

This triangle produces the best and purest brew possible to any given coffee, whether the method be used in expensive hotels or houses with showy elaboration, or in the humblest cottage with utmost simplicity.

DECEMBER EXPORTS OF FOODSTUFFS.

In response to numerous urgent requests for information regarding the exports of wheat and other foodstuffs from the United States during the past year, the Bureau of Foreign and Domestic Commerce of the Department of Commerce has compiled a preliminary statement covering December and the 12 months ending with December. December breadstuffs totaled $55,860,209, against $11,149,600 in December of the preceding year, and December meats, $12,208,990, against $12,026,136 in the same month a year earlier.

Wheat exports in December aggregated 28,875,217 bushels, or five times the quantity in December, 1913, namely, 5,724,027. The average export price last December was $1.25 per bushel, against 93 cents in December, one year earlier. Of flour the month's export movement was 68½ per cent more than in December, 1913, being 1,818,317 barrels, compared with 1,079,240 in the same month a year ago, and the value thereof was $9,473,660, compared with $4,903,223 in December, 1913.

Oats showed a larger total in December than in the entire calendar year 1913. The outward movement totaled 5,203,431 bushels in December last, against 30,798 bushels in December, 1913, and 5,202,717 in the year ending with that month.

Corn exports in December, 1914, amounted to 4,582,006 bushels valued at $3,554,592, against 749,124 bushels valued at $560,165 in December, 1913.

Comparing the export movement of the last two years, wheat increased from 99,360,278 bushels to 173,246,305 bushels; flour, from 12,216,515 barrels to 12,625,135 barrels; and oats, from 5,202,717 bushels to 35,029,585 bushels; while corn decreased from 44,709,954 bushels to 15,107,410 bushels. Fresh beef nearly quintupled, while pickled and salted beef slightly decreased in quantity of exports, the former advancing from 6,618,831 to 31,245,438 pounds, and the latter receding from 24,804,600 to 23,675,266 pounds, though this downward tendency was reversed in the closing months of the year.

Food News from the East

CLEVER lawyers have discovered a way to put new and sharper teeth into the Federal Pure Food Law, whereby, instead of a maximum penalty being $500, it may be a fine of $10,000, imprisonment for two years, or both, together with loss of citizenship, for the offense is also changed from a misdemeanor or crime to the category of felony.

It is not merely a fanciful lawyer's interpretation, for in two cases it has already been worked successfully, and attaches of the U. S. District Attorney's office frankly admit that they mean to use it again whenever they think the twist of the law can best be worked that way. In the recent case of Mitchell and Shannon, wherein cheap grade coffee was sold and shipped interstate in bags marked high grade, the fine was $3,000 and an appeal is pending, while, only last week, in the Federal Court at Trenton, N. J., seven rotten egg offenders were convicted and are awaiting sentence at this writing. So, unless the higher court reverses the views of the Federal prosecutors, any food law violator is liable to the severest penalties.

It appears that hidden away in the Criminal Code of the U. S. is Section 37, which provides that whenever two or more persons conspire together to "commit any offense against the United States" and later either of the parties commits "any act" in furtherance of that conspiracy, they may be prosecuted for the conspiracy and punished as stated above, without regard to the penalties provided under the specific law violated. And the Federal prosecutors say a conspiracy to break a U. S. Statute is such an "offense."

Consequently anyone who agrees with another to misbrand, or adulterate, or otherwise offend under the Pure Food law—whether he be principal or accessory—is likely to go to jail. The same is true in any other breach of law. It is even likely to be applied to the operation of Maintained Prices, if the Government prevails in court that agreeing as to the observance of the manufacturer's resale price is a violation of the Sherman law, as is strongly contended.

It is little wonder that everyone in the food trade is scared. They haven't the slightest idea what minute they may be sent to jail, instead of being merely fined a comparatively small amount.

A BREAD CONSPIRACY (?).

Another form of conspiracy case is agitating the local trade just now, as a result of an extreme construction put on the action of the Ward Baking Company, in raising its price from five to six cents a loaf, on account of the advance in flour. After listening to witnesses by the score, Deputy Attorney General Becker of New York State decided that, so far as the general advance was concerned, the bakers of this city were justified in raising their prices, if they had not been getting excessive profits on the old basis. It turned out that bread had gone up only 20 per cent, whereas flour has advanced 70 to 80 per cent.

But the proposed action against the Ward Company—and the evidence is now in the hands of District Attorney Perkins for presentation to the Grand Jury—was based on the way it raised the price. It simply sent its drivers around their routes, telling the grocers that on and after a certain date the price would be six cents, and if they failed to exact that price they would get no more Ward bread. It was exactly what any other manufacturer would have done under the circumstances.

But Mr. Becker claims that it was a case of "boycotting and intimidating retail grocers who refused to raise the price of bread." When he raised the issue bakers turned pale and a few days later when the drivers were recalled for further examination they had negotiated the quickest change of front ever known. In fact, they had forgotten all about such instructions and it is whispered that Ward Bread Company officials are temporarily sojourning outside the state till their lawyers can decide just how serious the conspiracy prospects are.

HOT TIME FOR REFORMERS.

The attempts of the reformers on Mayor Mitchel's "Marketing Committee"—better known as the Perkins committee, because George W. Perkins, ex-financier, ex-Bull Moose, and ex-tremist in every way—is chairman of it—to solve the high cost of living problem has gotten them in bad during the past month or six weeks and the end is not yet.

First of all, the committee started in to establish free public markets on city property in competition with regular grocers and spent a lot of city money and miles of free newspaper space in boosting the scheme. But the grocers got busy, started taxpayers' suits in the courts and stirred up other movements, which resulted in a decision that the markets were illegal and could only locate on certain sites, for which they must pay rent. All of which takes the unfairness out of their competition and the grocers are no longer worried.

Then the committee started a prodigious scheme of wholesale receiving markets, in which the city was to displace all the old, established commission men and be the sole food receiver of the town. In reply, a body of several hundred big consolidated west side wholesale merchants, backed by millions of dollars, literally shook their fists in Mayor Mitchel's face and told him his head was marked for the axe if he persisted. Whereupon the bill was modified, but is still so objectionable that the fight is to be carried to Albany next week by a special trainload of business men, who have already made Governor Whitman wise as to what is likely to happen if he doesn't aid them.

EDUCATION (?) BY BULLETIN.

But the hottest protest came when the Perkins committee issued Bulletin No. 10 of its "educational" series. These bulletins had been rather insipid up to that time, although they were circulated to the extent of 800,000 through the public school children, over the signature of Mr. Perkins, the Mayor and President Churchill of the Board of Education. But No. 10 was an open attack on all forms of package foods and the public was warned that package goods were a delusion and a snare; no better than bulk goods and cost a lot more. Elaborate recipes were included, telling people how to buy in bulk and strongly agitating against any tolerance of the fictitious claims of the manufacturers.

You can bet there was a howl from every side. Manufacturers all over the country bombarded the committee with letters and protests were filed with the Mayor by all forms of business interests. Even the Housewives' League, of which Mrs. Heath is president—though she is on the Mayor's committee herself—passed resolutions of protest and claimed that the Perkins outfit was trying to defeat the progressive idea of food sanitation for which wise people have been working for years. Mrs. Heath added that she objected to having Perkins turn his stenographer, together with a certain sharp housekeeper and the city's high-brow domestic science expert, loose, with authority to use the committee's influence without the committee's knowledge.

The net result was a "tempest in a teapot" for a few days and a sudden end of the "educational" bulletins. It is doubtful if the damage done package foods was very great but it certainly did rouse sentiment against so much government interference with what it knows little if anything about.

McCANN EXPLODES "CERTIFIED" MILK.

People in the food trade are prone to take much of what A. W. McCann writes and agitates in food "muckraking" with a large grain of salt, but when he attacked the "Certified Milk" question recently and persuaded Health Commissioner Goldwater of New York City to change the milk regulation so as to take the control of "certifying milk" from the hands of the Milk Commission of the New York Medical Society, he apparently was on safe ground.

According to McCann, the "certified milk" scheme was a fraud, pure and simple, the chief beneficiaries of which were the milk producers, who were thereby enabled to sell a lot of milk marked as "certified" at about 15 cents a quart. Of course, the milk was supposed to come from cows carefully inspected as to their perfect health and from dairies which were pure as the driven snow and the certifying was done by one Dr. Park. Instead, McCann claims, and seems to have evidence to support him, that the whole scheme was a fake, that the "veterinarian" who was supposed to certify the herds of select cows was not a registered practitioner at all, but a favored son of an old veterinarian who never went near the cows; that herds were improperly certified and when investigated were in some cases found to be so badly tubercular that they were sent to the acid tanks rather than to the meat-dressing pens.

RIVAL SPECIALTY CAMPS.

There are two camps of specialty men in this great food market, whereas there was only one a few weeks ago. The story will interest every observer of grocery trade matters, for it tells a tale of sharp practice and factional rivalry. It goes back to the fact that long before the American Specialty Manufacturers' Association was formed, New York and Philadelphia had formed flourishing local "Associations of Manufacturers' Representatives." And it fell out that when the National organization started organizing locals, and required that only the representatives of members who were in the National body could join the "Auxiliaries," New York and Philadelphia balked, because it would mean firing some of their leading members.

Well, early last month the annual meeting of the Representatives' association elected officers and it was significant that none of the old leaders would accept offices. Instead, they loaded the honors on those whose principals were not in the National body and most of whom were absent. The executives chosen were as follows:

President, E. M. Roundy, Potter & Wrightington; vice president, J. A. Dewey, Domestic Soap Company; secretary-treasurer, B. Garretson, Postum Cereal Company; executive committee, E. J. Herter, broker; J. K. McHearey, Williams Brothers Company; S. J. Winkler, P. C. Thomson; G. Y. Gilbert, McCormick & Co.; F. S. Eastty, George Washington Coffee, and H. F. Hires, Charles E. Hires Company.

Then the motive came out a few days later when about thirty of the most influential fathers of the old association, who had filled all the offices heretofore, met and organized the "New York Auxiliary of the American Specialty Manufacturers' Association," with the following chief officers:

President, D. O. Everhard, of the Ohio Match Sales Co.

Vice Presidents, A. R. Rodway (United Cereal Mills, Ltd.), J. P. Davenport (Libby, McNeill & Libby).

Treasurer, E. W. Murphy (Kellogg Toasted Corn Flakes Co.).

Secretary, E. P. Davis (Fels & Co.).

Directors, F. J. Minkel, of the Joseph Campbell Co.; W. C. Freeman, of P. Duff & Sons; F. H. Higby, of the Welch Grape Juice Co.; F. H. Reynolds, of the Franco-American Food Co.

Then most of them resigned from the old body and left the newly elected officers of that organization to hunt up a following. But they did it. True, all the executives who had been elected—who had had honors thrust upon them—sidestepped, but others closed up the ranks and propose to keep right along on the old lines, with the following leaders:

President, R. A. Warner, of the H-O Company.

Vice President, W. S. Corbett, of the Ritter Preserve Company.

Secretary-Treasurer, J. A. Kampf, of the Van Camp Packing Company.

Executive Committee, E. M. Roundy, of Poter S. Wrightington; E. J. Herter, of the American Vineyard Co.; F. E. Lawrence, of Cruikshank Bros. Co.; J. K. MacNeary, of Williams Bros. Co.; S. A. Winkler, of P. C. Tomson & Co.; H. S. Hires, of Charles E. Hires Co.

MANHATTAN FOOD TRADE NOTES.

The Mercantile Exchange is despairing of any chance of either being condemned or absolved of the charge under the probe of Assistant Attorney General Kennedy. Though it has urged a completion of the case and has begged that the truck-load of books now held by the government, which the Exchange needs in its business, be returned, Mr. Kennedy only arranges further continuances of the hearings. It was to have been resumed last week but has now gone over to March 17.

A bill has been introduced to the Pennsylvania Legislature amending the food law of that state as to benzoate of soda in jams, jellies, etc. The chief changes are that the clauses which permitted benzoate under "provisos" are omitted, notably the following:

"That sodium benzoate may be used in the preparation of those articles of food in which it has heretofore been generally used, in quantities not exceeding 1-10 of 1 per centum, or benzoate acid equivalent thereto. And provided further, that when any quantity of sodium benzoate is used in any article of food or any quantity of sulphur dioxide is used in the preparation of dried fruits or molasses, the fact that sodium benzoate or sulphur dioxide has been used in the preparation thereof shall be plainly stated on each package of such food."

As the law would stand after amendment, benzoate could not be used in anything in future.

The war has brought expansion to the big house of Austin, Nichols & Company, not only so that it was forced to move across the water, to Brooklyn, but it has also moved further across the water and taken root in both London and Paris. Henry Balfe, vice president and general manager, states that Austin, Nichols & Company, London, Ltd., and Austin, Nichols, Ltd., Paris, are now doing business.

And now coffee is hunting for a name. Is it food or just a beverage? The issue is raised in Philadelphia, and the Quarter Sessions Court will be called upon to decide this question raised in the case of John Skyrme, proprietor of a restaurant at 1214 Ridge avenue, indicted for selling adulterated coffee.

Ben Zion d'Oliensis, attorney for Skyrme, contends that coffee cannot be considered a food, and if he is right then there is no act of Assembly forbidding the sale of "adulterated" coffee. Should the court decide, however, that there is sufficient nutrition in coffee for it to be considered a food, then the act covering the sale of all adulterated foods is sufficient to sustain the charge against Skyrme.

Skyrme, it is charged, had mixed chicory with the coffee he sold, but no action will be taken in the case until medical authorities can be produced to determine the food value of coffee.

The Ross Food Company, recently organized by Andrew Ross, former sales manager of the Kellogg Toasted Corn Flake Company, for the purpose of making a new wheat cereal, will locate at Batavia, N. Y. The company has purchased a complete brick building in that city, 40 by 200 feet in area and three stories high, together with three acres of land and an office building, located directly on the line of the New York Central main line and with connections with the Erie, Lehigh Valley and two of the central branches.

The company is at present occupying temporary offices in the Ellicott Square building in Buffalo and completing plans for its machinery and organization. It is said to have been led to locate at Batavia by reason of the available modern plant, and the fact that the town is in the midst of the New York state wheat belt and about midway between Rochester and Buffalo. The plant will probably be turning out its product in April.

The New York city and state retail grocery organizations are on the warpath against a bill for licensing oleomargarine manufacturers and grocers selling the product, which has been introduced at Albany. Their chief objection is that if enacted the law would require every retail grocer to pay a tax of $10 a year in addition to the present Federal tax of $6, and grocers feel that it is both unnecessary for the public protection and an imposition on their rights.

CALIFORNIA ASPARAGUS.

Few persons are aware that over nine-tenths of the asparagus produced in the United States comes from the San Joaquin and Sacramento valleys. Nor is it generally known that nearly all the canned asparagus is put up by the eleven canning factories in the vicinity of the confluence of the rivers bearing the names of the two above-mentioned valleys. Only recently there has been expended $800,000 in this vicinity to control the floods and rescue the industries from ruin. one-half the cost having been appropriated by the federal government. The floods of 1907 and 1909 caused great damage. The San Joaquin and Sacramento Rivers Improvement Association was organized and national and state appropriations were secured to control the flood water of the Sacramento and thereby preserve the numerous islands that are the asparagus fields of the world. With the above-mentioned appropriations the improvements on the government levees. which have been in construction on Dos Rios Island and on Bakers Point, Sherman Island, during the past fifteen months, have been completed. These new levees mark the completion of the first essential part of the comprehensive plan providing an outlet for the flood water of the Sacramento river.

It is estimated that 300,000 acres have already been reclaimed from the devastating floods, and the Sacramento valley flood control project contemplates in the future, by means of canals, weirs and channels, reclaiming 600,000 acres more in the rich Sacramento valley. This will cost other millions and its work will be pushed when the appropriations become available.

Boxmakers in the United States use more than four and a half billion board feet of lumber each year, or more than one-tenth of the entire lumber cut of the country.

Mayor Mitchel Rebuked by Pompeian Co.

THE Marketing Commission, appointed by Mayor Mitchel of New York City, for the purpose of investigating the wrongs suffered by the consumer public at the hands of the various branches of the national food industry, recently issued a circular advising the public to taboo packaged goods and buy in bulk.

It was no more than should be expected that the manufacturers of foods, who have spent millions upon millions of dollars in building up their various package goods industries, should have risen up in a body to resent such a ruthless attempt at the destruction of trade.

Among those manufacturers who took open exception to the committee's circular was the Pompeian Company, who wrote the committee in part as follow:

"Mayor Mitchel's Food Supply Committee, City Hall, New York City:

"Honorable Committee: Your bulletin No. 9, entitled 'Buy in Bulk—Not in Package,' issued January 18 to the purchasing public, is very interesting and should prove of immense value to the purchasing public.

"The title, however, is very misleading. While it is applicable to a good many commodities it should not be made into a general statement, as many commodities are delivered to the consumer in better condition and at a cheaper price in packages than in bulk. It is those commodities that cannot be delivered to the purchaser in as clean a condition in bulk that are being sold in packages.

"The title of your bulletin, 'Buy in Bulk—Not in Packages,' to our minds is a step backward in civilization—a step backward in merchandising and in economy. The majority of the readers will only read the heading and conclude that your advice is to insist that they get everything in bulk rather than in packages, whereas we do not for one moment believe that was your intention.

"When foods are sold in bulk the retailer who sells the goods to the consumer is the only one back of them. He is the only one the consumer can look to for correct weight or measure, absolute purity, good quality and fair price.

"There are about 250,000 retailers in the United States and each must be responsible to his customers for the quantity, quality, purity and price of every commodity, while the city, state and Federal authorities will have to retain the services of thousands of inspectors to watch the sanitary conditions, the exactness of weights and measures, the purity and quality of the products sold, and last, but not least, as to the price in each store.

"Take even the two most staple commodities in the food line—flour and sugar; they are not all alike.

"Is it to be left to these retailers to buy what suits each best and sell it in bulk to the purchasing public, with no guarantee that what they sell is the best that can be had for the money?

"This condition existed 25 years ago, excepting that there were not as many retailers as today; no pure food laws and no sanitary laws; no weights and measures laws, and no Mayor Mitchel food supply committees. In the last 25 years our forward march in civilization and in merchandising has brought to the surface the modern packer of food products, who takes great pains in selecting, grading and packing the commodities to which he gives his own name. The packer of a packaged commodity that bears his name takes more pains with his goods than the average mother with her children.

"Every packer is endeavoring to standardize his goods; to deliver a cent's worth for every cent. He takes advantage of every new thought and invention to reduce the price of his goods, thereby increasing the consumption. Competition is not only a price competition, but a quality competition as well. 'The most of the best for the least money' is the motto of every legitimate packer.

"The original package idea has come to stay; it is the biggest step forward in merchandising. It guarantees measure, weight, purity, quality, price and satisfaction. It has made almost every store a sanitary store. It places the jobber and retailer in the classes where they belong—distributers; distributers at a very low cost to the consumer. It places the packer in the class where he belongs, devoting his time, capital, energy and knowledge to the assembling, grading and packing of products, remembering that every package bears his identification mark and the name he is so proud of; that his business life depends upon.

"If your committee will purchase in the open market standard foods that bear the name of the manufacturer or packer, and compare them with goods packed under the distributer's private label, you will find a marked difference. This will show you that it is of the utmost importance to purchase only goods that bear the packer's name. Regardless of the standing of the merchant under whose name these goods are packed, the packer always puts the best under his own name.

"Don't be fooled by the thought that the consumer pays for advertising, nor that a food product well advertised involves a great profit for the packer to afford advertising it. Advertising reduces the cost of material, reduces the cost of the container, reduces packing charges and overhead expenses."

Those that advertise and expect to sell goods on the strength of advertising alone find to their sorrow that advertising is only an adjunct to merchandising; the first essential is to produce or pack an article of merit to be retailed at a fair price. The advertising is to let the people know that you have succeeded. It persuades the public to try the goods once; the quality and price must make it a household article afterward.

When the Pompeian Company entered the olive oil field, about seven years ago, a four-ounce bottle was called a half pint, an eight-ounce bottle a pint and a sixteen-ounce bottle a quart. The four-ounce bottle retailed for 25 cents, the eight-ounce bottle for 50 cents, and the sixteen-ounce bottle retailed for $1. The sale of olive oil was limited to the new fancy stores who catered to the wealthy classes only. Olive oil was not within the reach of the every-day purchaser.

Today eight ounces is a full half pint, with the contents plainly marked on every package, and retails everywhere in the United States at 25 cents. A full sixteen-ounce tin retails at 50 cents, and a thirty-two ounce full quart tin at $1. A good many retailers who do a large volume of business sell Pompeian olive oil even at less than the prices named above because of their volume of business.

We have our prices marked on every tin, so that the retailer cannot take the advantage of charging more than the regular rate. Remember that every packer who establishes a fixed selling price plainly stated on the package is doing so for the protection of the consumer.

We have invested approximately $1,000,000 in advertising and missionary work to get the proper distribution, but not a cent of that was ever charged in the goods themselves. It is carried on our books as an investment in good will. Anyone buying a package of Pompeian olive oil today is receiving a cent's worth for every cent parted with, the best of olive oil, packed in the most convenient package, at the least possible price. Our watchfulness commences at the source of production.

Food sold in bulk by the average retailer cannot be called wholly pure, as it can't reach the consumer free from dirt and filth. When sold in the original package, however, it can be delivered exact in weight, standard in quality, pure and clean from dirt and filth and at a fair maximum price.

To sum up, the consumer deals direct with the producer when he buys original packaged goods. The producer is directly responsible to the consumer, while the jobber and retailer only act as the agents of producer and consumer. They are the brokers and work on a very low commission scale. They guard the interest of the consumer and against unfair manufacturers of inferior commodities.

CHINESE CHANGING DIET.

Americans who have been influenced by the Orient to the extent of taking their tea clear, without milk or sugar, will be astonished to learn that the Occident is now bent on teaching the Chinese to use milk with their decoction of tea leaves—and condensed milk at that. An enterprising condensed milk company is pushing the campaign, and expects to be successful. This concern has already introduced condensed-milk ice cream to the Chinese and they like it so well that many of the restaurants keep it always on hand. Practically no fresh milk is to be had in China, although the natives seem familiar enough with the virtues of both the fresh and the condensed article.

Perhaps, after all, the Orientals have taken their tea clear because there was no milk to put in it and not because they thought the addition of milk ruined the beverage.

Edward Tilden

THE business world was shocked and grieved to learn of the untimely death on Friday, February 5, of Edward Tilden, Chicago packer and financier. Mr. Tilden's demise occurred after a brief illness and resulted from a series of complications.

Mr. Tilden was president of Libby, McNeil & Libby at the time of his death and had been president of the National Packing Company up to the date of its dissolution. He was an executor of the estate of Gustavus F. Swift. Primarily a banker and financier—he was a leading figure in the western banking world—his connection with the meat industry led him to study it to the point where he became one of the most keen and successful of packing house executives.

The deceased was a native of Utica, New York, where he was born on June 17, 1853. After a public school education there and at Delavan, Wis., where he spent much of his youth, he went to work in Chicago in the hardware business. Later he became an employe of the Drovers' National Bank



THE LATE EDWARD TILDEN.

at the Chicago Union Stock Yards, thus early showing his aptitude for a financial career. Here Gustavus F. Swift took him up, and from that time he became a valuable ally of the Swift interests.

Mr. Tilden was assistant cashier of the Drovers' National Bank until 1897, when he became treasurer of Libby, McNeil & Libby, and in 1902 was made president of that company, continuing in that office until his death. In 1905 he was made president of the National Packing Company and directed the difficult affairs of that concern with great success until its dissolution a year or two ago.

Mr. Tilden was a member of the Union League Club, the South Shore Country Club, the Bankers' Club and the Kenwood Club. He maintained a country estate of a most praetical sort—Tilden Farms at Delavan, Wis., where his boyhood was spent.

Delavan, Wis., was no prouder of "Ed" Tilden, the boy who came to Chicago and made good, than Edward Tilden, the big man who had risen out of Delavan, was of the town that had given him to the city.

In the welfare of Delavan and of its people the packer-banker had an interest partly brotherly, partly paternal. A couple of years ago he gave the first of what was to be a series of annual picnics for the townfolk. Behind the picnic project was a story.

A good many years ago a circus stopped for a day in Delavan. For a week before its arrival the fences and barns had been plastered with posters showing the clowns, the elephants and the gauzy ladies on snow-white horses, smiling as they vaulted through paper rings.

When the big day came there was no one to take young "Ed" Tilden into the tent and he had no money to take himself. With other wistful youngsters he stood at a distance—on the outside—until the show was over and the laughing, popcorn-munching crowd came streaming out. Then the boy they called "Ed" turned to his companions and shook his fist at nothing in particular.

"When I'm a man," he vowed, "there won't be a boy in town who doesn't get to see the circus."

It was a funny promise, but Edward Tilden of Chicago and Delavan lived up to it. On his birthday, June 21, in 1913, there was another circus in Delavan.

Unlike the one of a quarter of a century before, it was a free circus. Admittance to the main top, to the side shows, to the animal tent, to the tent in which the Asian girls held forth—all was without price.

Bags of peanuts and popcorn and candy, glasses of lemonade and cider—bigger glasses and bigger bags than the regular circus people ever dreamed of selling—were Delavan's for the asking. Then there were games for the children and generous prizes; presents for everybody.

"Every vear after this," Tilden promised when the great day was over. "Every time I have a birthday Delavan has a picnic!"

Delavan will miss its picnic next year.

Out in the 'yards they thought the same of the "boy" from Delavan as they did where he came from. It wasn't only in bankers' and packers' conferences that his word had weight. The teamsters, the butchers, the lowliest of his employes and his fellow packers' employes went to him with their problems. It was his pleasure to fraternize with them and he liked them to call him "Ed."

More than once a directors' meeting has been delayed while couriers raced through the yards in search of Mr. Tilden—to find him at the end of the search in some out-of-the-way corner with some teamster, deep in a conversation that had started with a borrowed "chew."

ARABIAN COFFEE.

The discovery of coffee dates back over a thousand years, having been first used in Persia and Abyssinia as a beverage. The first coffee houses in Europe were established in Venice (1645) and Hamburg (1679). At that period, coffee being very expensive, it was used only in the best eireles of society. Today coffee is used universally. There are many kinds of coffee; in Africa alone there are eighteen native varieties. One of the best known is Arabian coffee (Kofea Arabica L). The home of Kofea Arabica is the interior of Africa from South Abyssinia to Victoria-Nyanza, and is seldom found in either Africa or South America below southern latitude 30 degrees. Kofea Arabiea is a small, attractive looking tree, which never gains great proportions. As the crown is clipped frequently, the tree soon develops into a shrub. The trees attain a height of from fifteen to thirty feet. The evergreen leaves resemble those of the laurel; they are smooth and leathery, elliptical and about five inches long. The blossom in appearance and fragrance is much like the jasmine.

The fruit (shaped like a cranberry) is first green, then bright red and when ripe has a rich dark carmine color. The "meat" is a very sweet, juicy and slippery substance. In the center of this meat two coffee beans are found lying with the flat sides together. Each bean is covered by a thin skin, like onion skin, and both of the beans are encased in a second outer shell, which is much like parchment.

Usually the berry contains two coffee beans, but many varieties of Arabian coffee, especially when grown on dry soil, have only one bean in the berry. Having more freedom to develop, the bean does not have a flat side, as is the case where two beans are in the berry, but is round and a trifle larger than the flat bean. At harvest time these round beans are separated from the others. They are known to the trade as pea-berry or pearl coffee and are sold at higher prices than the flat beans of the same quality and variety.

Gleanings from the World of Foods

NEW CEREAL CO. BUYS FACTORY.

THE Ross Food Co., recently organized by Andrew Ross, former sales manager of the Kellogg Toasted Corn Flake Co., for the purpose of making a new wheat cereal, will locate at Batavia, N. Y., according to recent reports. The company has purchased a complete brick building in that city, 40 by 200 feet in area and three stories high, together with three acres of land and an office building.

The company is at present occupying temporary offices in the Ellicott Square Building in Buffalo and completing plans for its machinery and organization. The plant will probably be turning out its product in April. Mr. Ross has not yet announced his organization personnel.

* * *

SALMON CANNERS SHOW WASTE.

The annual waste in the process of canning salmon is variously estimated to be from 25 to 50 per cent of the original weight of the fish and over $2,000,000 in value on the Pacific Coast, according to the U. S. Department of Agriculture. It is suggested that the canneries might advantageously dispose of their waste by manufacturing it into fertilizer or fish meal for poultry or cattle feeding purposes.

* * *

TEXAS 1915 ONION ACREAGE.

The acreage in onions in the principal onion growing sections of Texas for 1915 is estimated by an agent of the Bureau of Crop Estimates at 7,820 acres, as compared with 6,415 acres in 1914, an increase of nearly 22 per cent.

* * *

FOOT AND MOUTH SITUATION.

Following is presented in brief form the foot and mouth situation as it existed at date of January 20, in the states named:

Illinois—Herds infected, 575; herds slaughtered to date, 538; cattle 18,496, hogs 23,268, sheep 524; appraised value, $1,252,651.97; number of premises disinfected, 396; approximate number of farms infected, 600.

Wisconsin—Number of herds infected, 36; last infected herd discovered January 11; all cleaned and disinfected.

Michigan—Total number of herds infected, 240; last infected herd discovered January 7; all cleaned and disinfected.

Indiana—Number of herds infected, 99; last infected herd discovered January 18, in Johnson County, south of Indianapolis; number of farms cleaned and disinfected, 98.

* * *

NEW CHEESE INDUSTRY.

After investigating several dairy farms in Wisconsin, Count Amilio Bolognesi, Medina, Italy, a brother to the Italian consul in Chicago, announces that a factory for the making of Parmesan cheese will probably be built in Wisconsin. Count Bolognesi says that with the wonderful facilities furnished by the state in dairy products, he believes the industry will be a flourishing one here.

* * *

W. M. ALLEN A BENEDICT.

W. M. Allen, secretary of the Association of American Dairy, Food and Drug Officials, was married to Miss Suzanne Dabney, recently. The bride is from the historic town of Vicksburg, Miss. Congratulations to the newlyweds from the American Food Journal.

* * *

HURLBURT VISITS CHICAGO.

John L. Hurlburt, general manager of F. Bischoff, manufacturer of cocoa, chocolate and sweet chocolate powder, spent a few days in Chicago recently. Mr. Hurlburt's mission in Chicago was in the role of pioneer Middle West organizer for his concern.

While here, he opened a branch office at 363 River street.

This company formerly sold its products through agents, but on April 1st will discontinue these connections and sell direct to jobbers and manufacturing confectioners. While for the past ten years the company catered to manufacturing confectioners, it has not until this time contemplated taking care of wholesale grocers with its canned goods, as well as of the ice cream trade with its cocoas. The Bischoff people are the only manufacturers of sweet chocolate powders in the country.

INCREASED A THOUSANDFOLD.

Hawaii produced one thousand times as much canned pineapple in 1914 as it did in 1901; in round numbers, 2,000,000 cases in 1914, compared with 2,000 cases in 1901.

* * *

McNEIL & HIGGINS NEW HOME.

McNeil & Higgins Co., the Chicago jobbers, have returned to their former location, corner of S. Water and State streets, known to the trade as the "grocery corner," occupying the entire second floor for office purposes and quarters on the main floor for department men.

The new location is an admirable one and the many visitors to the house will no longer be compelled to dodge autos in making the trip.

* * *

McGLASSON ENTHUSED.

President McGlasson reports a most instructive and successful convention of the National Canners' Association in New York, where he spoke on "The Octopus of Business, the Parcel Post."

A most responsive chord was struck and his address most timely.

A united protest by the business interests of the country, as advocated by President McGlasson, is what is needed to convince the authorities at Washington of the fallacy of the present parcel post system.

* * *

CRENSHAW RESIGNS.

Announcement has just been made that P. C. Crenshaw has resigned his position as general manager of the Standard Oil Co., after twenty-eight years of continuous service with that company.

Mr. Crenshaw has a large circle of friends among the heads of the largest industrial concerns of the country, as well as among the jobbing interests, and many warm friends among the retailers.

He is known throughout the country as a man of great business force, unquestioned integrity, and thoroughly responsible. There is probably no better posted man in the oil industry.

Interest in this change naturally attaches itself to the report that Mr. Crenshaw will head a large independent refining concern.

* * *

SON SUCCEEDS TILDEN.

At 26, Averill Tilden, son of the late Edward Tilden, probably has more responsibilities than any man of his age in Chicago. The first step in the plan whereby he will take his father's place as the head of many corporations came with the announcement that he is to become president of the Drovers' Safe Deposit Co.

Young Tilden entered the employ of Merrill, Cox & Co., commercial paper brokers, in 1907, after spending one year at the University of Chicago, and since has risen to the position of vice-president and treasurer of the firm. He is trustee of his father's estate, estimated at over $3,000,000, and a director of the Fort Dearborn National Bank, as well as a number of other corporations and institutions in which his father was interested.

* * *

MAY QUARANTINE CORN.

The United States Department of Agriculture is considering the advisability of prohibiting the importation of all corn from Java, India, and parts of Oceania, and a public hearing on the matter will be held at the Department at 10 o'clock, March 2, 1915. Indian corn, in the countries which would be affected by the proposed quarantine, suffers from a disease known as Sclerosporo Maydis which causes the leaves of the corn plant to turn brown and dry up, and prevents the maturing of ears. The disease has proved very destructive in Java, but, up to this time, has never occurred in this country. The risk that it might be brought in by some experimental importation and become established here is regarded as quite sufficient grounds for the proposed quarantine. As a matter of fact, there are no commercial importations of corn from Java and India and the prohibition would, therefore, cause practically no inconvenience. The proposed quarantine includes, in addition to Java and India, all of Oceania except Australia and New Zealand.

ILLINOIS TO SEND FOOD SHIP.

Illinois is to send a full shipload of foodstuffs to the starving women, children and old men of Belgium. Chairman Herbert Hoover of the commission for relief in Belgium, has cabled from London, asking New York headquarters if Illinois will not follow the example of eastern states.

The Chicago commission has offered to include in this shipload the $100,000 worth of food which Chicago has been asked to raise at once.

The Illinois State Grain Dealers' Association has taken up the work, and Secretary S. W. Strong at Urbana will arrange with the grain dealers and with the farmers of the state for contributions of grain, flour or money. Mr. Strong writes that at Towanno, where there is a co-operative elevator kept by a number of farmers, the members have offered to give either $500 cash or 1,000 bushels of oats. All over the state committees on relief are to be formed.

Cash and checks for Belgian relief are being received by W. J. Chalmers, treasurer, 72 West Adams street. Supplies are received at the Sibley warehouse, 325 North Clark street, and shipped free of charge. For information call Randolph 2256.

* * *

TO CONFER ON RIVER TRAFFIC.

Jason W. Cooper of the Griggs-Cooper Wholesale Grocery Co., of Saint Paul, Minn., has written to the Business Men's League of St. Louis requesting that a conference of wholesale grocers be arranged to discuss trade matters in general and water transportation in particular.

Mr. Cooper is strongly of the opinion that the opening of the Panama canal offers unusual opportunities for wholesalers in the Mississippi Valley to have products from South America and California brought to New Orleans and thence up the Mississippi river. He thinks St. Louis wholesale grocers should be vitally interested in promoting increased water transportation as it will undoubtedly result in the saving of thousands of dollars in freight charges.

* * *

SETS NEW FLOUR EXPORT MARK.

Shipments of flour and wheat from St. Louis to foreign lands on through bills of lading in 1914 surpassed all previous records, according to statistics just compiled by Eugene Smith, secretary of the Merchants' Exchange. Flour exports from this in 1914 were 906,881 barrels, against 726,842 in 1913, and 881,480 in 1912. A total of 6,715,029 bushels of wheat was exported. comparing with 4,137,995 for the preceding year, and 171,527 in 1912.

* * *

NATIONAL WHOLESALERS' CONVENTION.

Rather early to spring convention talk, but Governor Johnson of California and Mayor James Rolph of San Francisco will address the wholesalers at their coming annual gathering.

Forehandedness like this is bound to mean a successful meeting.

All arrangements are being left to the capable hands of Mr. P. C. Drescher of Mebius & Drescher, Sacramento, Cal., who reports good progress.

* * *

WOOLWORTH CO.'S SALES FOR 1914.

Net sales of the F. W. Woolworth Co., which operates a system of 5 and 10-cent stores throughout the country, were $69,619,699 for the year 1914, as compared with $66,228,072 in the year previous, a gain of $3,391,551.

* * *

ABSORBS GROCERY JOBBING HOUSE.

T. L. Martin, who for a quarter of a century has been in the grocery business in Lexington, Ky., has purchased the wholesale house of Curry, Brown & Snyder, in that city, and will consolidate the two businesses, conducting the new concern under his individual name.

* * *

TO RAISE FOOD COMMISSIONER'S SALARY.

A bill has been introduced into the Missouri legislature raising the salary of the State Food and Drug Commissioner from $2,000 to $3,000 a year, and providing for furnishing him more deputies.

* * *

LARD FROM CORN OIL.

Dean L. E. Sayre of the Kansas Universiay School of Pharmacy, who recently announced that he had discovered that corn oil was a satisfactory substitute for olive oil, is now experimenting with the product to determine whether or not it can be made a substitute for lard also.

SOUTHERN JOBBERS' CONVENTION.

According to an announcement made by President J. H. McLaurin of the Southern Wholesale Grocers' Association, the next convention of that organization will meet in Atlanta, Ga., May 12, 13 and 14. President McLaurin advises that due announcement will be made later and a cordial invitation extended to manufacturers of the United States. He also adds that he expects it to be the biggest meeting in the association's history.

The Southern association has just begun the publication of a monthly paper known as "Facts and Figures."

* * *

NEW BULLETIN OUT.

Have you seen it? The Bulletin of the National, which is to be a permanent feature of this organization's work from now on, looks to be a winner. It is full of pithy, succinct yet comprehensive information and is being edited from the secretary's office, who deserves all due credit. Here's to its success.

* * *

THAT BANKRUPTCY LAW.

Next week will witness another meeting of the joint committee on proposed amendments to the bankruptcy law. Secretary W. H. Tregoe of the National Credit Men's Association, New York, will be in attendance, and representing his organization will be S. J. Whitlock and W. H. McAdow. President Oscar B. McGlasson, C. E. M. Newton and Jay D. Miller will represent the wholesalers and Henry S. Blum the Chicago Association of Credit Men.

* * *

PRIZE FOR ESSAY.

Outline of procedure will soon be announced on the competitive prize essay to be held by the National under the supervision of Rollin A. Horr of the Stone-Ordean-Wells Co., Duluth, Minn. Five hundred dollars in prizes will be awarded for the best essay on the value of the jobber and his economic necessity, as authorized by the executive committee at their recent meeting in Chicago. Further particulars may be had by addressing Mr. Horr.

* * *

WOMAN ON STATE FOOD BOARD.

In California a woman is to have a hand in ruling upon what a grocer may or may not sell, and to a substantial degree fixing the requirements under which he may operate. This comes in the appoinntment of Dr. Adelaide Brown of San Francisco on the California State Board of Health.

Two other new members of the board are Dr. F. F. Gundrum of Sacramento and Dr. George E. Bright of San Francisco. Of the old board of seven members, only two remain, Dr. J. H. Parkinson of San Francisco and Dr. Lemoyne Wills of Los Angeles. Thus there has been an entire change in the personnel of this board the last few months, and there is considerable speculation as to the effect this change may have upon food work in California.

* * *

TO FEED CHILDREN PROPERLY.

Penny lunches are to be established in ten more Chicago schools. The finance committee of the board of education has voted $2,000 to be expended immediately for the work. It is expected by the time this money is spent the item will have come up in the budget.

The principal part of the money will be used for equipment in ten schools at $150 a school. The cost of attendance for the work in connection with serving the lunches will be about $40 a month a school. It is expected the pennies will pay the cost of the food.

* * *

BRITISH MARKET FOR FISH.

Under ordinary conditions, fish furnishes a considerable item of food to the population of the British Isles. In every city of any size fried-fish shops are established where cooked fish can be had at reasonable prices, and these shops are largely patronized by the poorer classes.

Since the outbreak of hostilities the price of fish has steadily advanced until it has now reached a price that is prohibitive as regards a large part of the population, and in other cases fish that under ordinary conditions was freely used is now a luxury.

Increasing use of the national forests by local farmers and settlers to supply their needs for timber is shown in the fact that small timber sales on the forests numbered 8,298 in 1914, against 6,182 the previous year.

BILLS NOW PENDING IN CONGRESS AND IN LEGISLATURES OF VARIOUS STATES

STATES.

Arizona.

SENATE BILL 100.

To create a State Board of Health and empower it to condemn and destroy diseased articles of food.

Arkansas.

HOUSE BILL 102.

Relating to sale of concentrated commercial feeding stuffs.
Passed House.

HOUSE BILL 210.

Relating to advertising.

California.

SENATE BILL 61.

Relating to dairy products, particularly pasteurized milk and cream.
Referred to Committee on Agriculture.

SENATE BILL 145.

To amend the poison laws of the state of California.
Referred to Committee on Public Health and Quarantine.

SENATE BILL 218.

To amend the present net weight law of the state of California.
Referred to Committee on Judiciary.

SENATE BILL 220.

Relating to advertisements.
Referred to Committee on Judiciary.

SENATE BILL 404.

Relating to advertising.

SENATE BILL 616.

Relating to sanitation of food producing establishments.

SENATE BILL 817.

To amend guaranty section of California food laws.

SENATE BILL 940.

To amend "An act to prohibit the destruction of foodstuffs."

HOUSE BILL 47.

To amend sanitary law of California relating to food products shipment.
Referred to Committee on Public Health and Quarantine.

HOUSE BILL 238.

Relating to preparation and sale of pasteurized milk.
Referred to Committee on Public Health and Quarantine.

HOUSE BILL 222.

Relating to advertisements.
Referred to Committee on Judiciary.

HOUSE BILL 240.

To amend the net weight law of the state of California.
Referred to Committee on Judiciary.

HOUSE BILL 271.

Relating to live stock and dairy matters, etc.
Referred to Committee on Live Stock and Dairy.

HOUSE BILL 535.

Relating to sanitary law for bakeries.

ASSEMBLY BILL 1147.

Prohibits aniline colors in meat products.

Colorado.

SENATE BILL 4.

Relating to the sale of merchandise and stocks of goods in bulk.
Indefinitely postponed.

SENATE BILL 15.

Relating to advertisements.
Amended and passed Senate.

HOUSE BILL 2.

Relating to advertising.
Passed House.

Connecticut.

SENATE BILL 367.

Prohibiting manufacture and sale of near beer.

SENATE BILL 429.

Relating to selling all articles by weight.

SENATE BILL 476.

Abolishing Dairy and Food Commissioner and transferring duties to State Board of Health.

HOUSE BIL 309.

Relating to sale of vinegar.

HOUSE BILL 504.

Relating to oleomargarine.

Idaho.

SENATE BILL 24.

Relating to advertising.

Indiana.

HOUSE BILL 99.

Relating to medical tablets containing poisonous substances.
Referred to Committee on State Medicine and Health.

Iowa.

SENATE BILL 244.

Relating to concentrated commercial feeding stuffs.

SENATE BILL 265.

Relating to milk fat in milk and cream.

HOUSE BILL 297.

Relating to prohibiting sale of fractional strength extracts.

HOUSE BILL 348.

Relating to live stock remedies and condimental stock foods.

Kansas.

SENATE BILL 63.

Requiring manufacturers to state name of city and state in which goods are manufactured on all foods and merchandise.

SENATE BILL 159.

Relating to advertising.
On third reading.

SENATE BILL 229.

Relating to advertising.
Recommended to pass.

SENATE BILL 598.

Relates to commercial feeding stuffs.

HOUSE BILL 306.

Relating to the sale of medicine.
Substitute offered.

HOUSE BILL 313.

Relating to advertising.
Adversely reported.

HOUSE BILL 352.

Relating to advertising.
Adversely reported.

HOUSE BILL 388.

Relating to the labeling of certain food products.
Recommended for passage.

HOUSE BILL 389.

To amend certain sections of the Food Law of the state of Kansas.
Referred to Committee on Hygiene and Public Health.

HOUSE BILL 400.

Relating to the use of certain measuring devices.

HOUSE BILL 503.

Prohibiting use of artificial coloring matter in macaroni, spaghetti, etc.

HOUSE BILL 546.

To amend present stock food law.

HOUSE BILL 590.

Relates to commercial feeding stuffs.

HOUSE BILL 619.

Relates to commercial feeding stuffs.

HOUSE BILL 801.

To repeal stock remedy law passed two years ago.

HOUSE BILL 802.

Relating to amending certain sections of law pertaining to feeding stuffs.

Maine.

HOUSE BILL 2.

Relating to hours of employment of women and employes.
Referred to Committee on Labor.

HOUSE BILL 42.

Relating to pure advertising.

HOUSE BILL 98.

Relating to bulk sales law.

Massachusetts.

SENATE BILL 78.

Relating to dairy products, particularly to the sale of milk and cream.
Referred to Committee on Public Health.

HOUSE BILL 145.

Relating to the sale and distribution of poisonous drugs.
Committee on Public Health.

HOUSE BILL 309.
To amend the present law of Massachusetts relating to advertisements.
Referred to Joint Judiciary Committee.
Leave to withdraw.
HOUSE BILL 746.
Relating to the sale of fruit syrups and flavors.
Leave to withdraw.
HOUSE BILL 890.
To prohibit the use of excessive amounts of glucose in foods and beverages.
Leave to withdraw.
HOUSE BILL 591.
Relating to advertising.
HOUSE BILL 629.
Relating to advertising.
HOUSE BILL 747.
To prohibit the use of saccharin.
HOUSE BILL 1005.
Requires all foodstuffs to be sold by weight.
HOUSE BILL 1135.
Prohibits use of artificial coloring matter in macaroni, spaghetti, etc.
HOUSE BILL 1291.
Relating to manufactures of sausage products.
HOUSE BILL 1407.
Relating to vinegar.
HOUSE BILL 1408.
Relating to diluting vinegar with water.

Michigan.
SENATE BILL 107.
Relating to artificial coloring in macaroni, spaghetti, etc.
HOUSE BILL 235.
Relating to advertising.

Minnesota.
SENATE BILL 26.
A prohibition bill.
Referred to the Committee on Temperance.
SENATE BILL 136.
Relating to selling goods by weight.
HOUSE BILL 1.
Relating to the sale of narcotics.
Referred to Committee on Public Health and Pure Food.
Substitute favorably reported.
HOUSE BILL 14.
Relating to cold storage.
Referred to Committee on Public Health.
HOUSE BILL 95.
Relating to cold storage of eggs.

Missouri.
HOUSE BILL 5.
Relating to stock food.
HOUSE BILL 88.
Relating to medical stock foods and remedies.
On calendar.
HOUSE BILL 144.
Relating to weights and measures.
Judiciary Committee.
HOUSE BILL 232.
Relating to advertisements.
In committee.

Montana.
HOUSE BILL 250.
Relating to false advertising.

Nebraska.
SENATE BILL 7.
Relating to habit-forming drugs and preparations containing them.
Referred to Committee on Judiciary.
Dead.
SENATE BILL 139.
Relating to manufacture of stock medicine.
SENATE BILL 141.
Relating to commercial feeding stuffs.
HOUSE BILL 204.
To amend food law in regard to misbranding.

New Hampshire.
HOUSE BILL 99.
To prohibit food manufacturers from employing persons infected with communicable diseases.
Passed Senate.
HOUSE BILL 97.
Relating to sale of feeding stuffs.
HOUSE BILL 424.
Relating to advertising.
HOUSE BILL 458.
Relating to cold storage.

New Jersey.
SENATE BILL 4.
To amend present food law of the state of New Jersey.
Ordered to third reading.
SENATE BILL 117.
Relating to prohibit use of sodium sulphite in meat products.
HOUSE BILL 91.
To require statement of net weight on food package.
Judiciary Committee.
HOUSE BILL 6.
To amend the present food law of the state of New Jersey.
Referred to Committee on Judiciary.

New Mexico.
SENATE BILL 41.
To prohibit the distribution of samples.
Passed Senate. Favorably reported in House.

New York.
SENATE BILL 37.
To amend the narcotic law of the state of New York.
Referred to Committee on Public Health.
SENATE BILL 391.
Relating to oleomargarine.
HOUSE BILL 33.
To amend the narcotic law of the state of New York.
Referred to Committee on Public Health.
HOUSE BILL 70.
To amend Section 245.
Committee on Code.
HOUSE BILL 86.
To amend net weight law of the state of New York.
Referred to Committee on General Laws.
HOUSE BILL 344.
Relating to advertising.
HOUSE BILL 822.
Relating to advertising.
HOUSE BILL 824.
Relating to advertising.
ASSEMBLY BILL 685.
Relating to vinegar.

North Carolina.
HOUSE BILL 965.
Relating to bleached flour.

North Dakota.
General.
Relating to coal tar colors in food products.
SENATE BILL 208.
Complete redraft of food laws of state.
Amended on third reading.
Recommended by Commissioner for passage.

Ohio.
SENATE BILL 71.
Relating to branding and registering of names on all bottles used in the state.
HOUSE BILL 302.
Relating to soft drinks.

Oklahoma.
SENATE BILL 176.
To amend the pharmacy law of Oklahoma.
Favorably reported.
SENATE BILL 361.
Relating to artificial coloring in pastes, macaroni, spaghetti, etc.
SENATE BILL 363.
Relating to registering name and address of all persons manufacturing and offering for sale food or drugs in the state.
HOUSE BILL 96.
Relating to the sale of drugs, medicines and lotions for internal use.
Referred to Committee on Health.
HOUSE BILL 281.
Relating to advertisements.
Passed Senate.

HOUSE BILL 291.
Relating to advertisements.
Referred to Committee on Criminal Jurisprudence.
Consolidated with House Bill 281.
HOUSE BILL 291.
Relating to advertising.
HOUSE BILL 442.
Relating to establishing state bureau of standards of weights and measures.
HOUSE BILL 496.
Relating to soft drinks containing alcohol or habit-forming drugs.

Oregon.

SENATE BILL 22.
Relating to exemption of canning and preserving industry from operation of certain state laws.
Senate Bill 126 substituted.
HOUSE BILL 49.
Relating to use of eggs shipped or imported into the state of Oregon.
Withdrawn.
HOUSE BILL 206.
General food and drugs act and by its terms repeals the old food law of Oregon.
Passed.
(Legislature adjourned.)

Pennsylvania.

SENATE BILL 121.
Relating to chicory in coffee.
SENATE BILL 206.
Relating to cold storage.
HOUSE BILL 22.
Relating to an amendment of an act defining food, and the selling of adulterated, misbranded or deleterious foods, and prescribing certain duties of commissioner.
Referred to Public Health and Sanitation Committee.

Rhode Island.

HOUSE BILL 95.
Relating to sale of cold storage eggs.
HOUSE BILL 132.
Relating to coloring matter in macaroni, spaghetti, etc.

South Carolina.

HOUSE BILL 54.
To prevent false advertisement.
Referred to committee on Judiciary.
Did not pass.
(Legislature adjourned.)

South Dakota.

SENATE BILL 23.
Relating to narcotics.
Passed Senate. Referred to House Committee on Public Health. Passed House.
SENATE BILL 223.
Relating to commercial feeding stuffs and medicinal stock foods.
GENERAL.
Relating to use of coal tar colors in pure food.
HOUSE BILL 251.
Relating to selling alcoholic beverages.

Tennessee.

SENATE BILL 174.
Relating to soft drinks.
SENATE BILL 313.
Relating to advertising.
SENATE BILL 342.
Relating to weights and measures.
HOUSE BILL 50.
To prohibit sale of any compound containing more than ½ of 1 per cent of alcohol within four miles of any school.
Recommended for rejection.
HOUSE BILL 132.
Relating to cold storage.
On third reading.
HOUSE BILL 240.
Relating to soft drinks.
On third reading.

Texas.

SENATE BILL 278.
Relating to pure sugar.
HOUSE BILL 32.
Relating to advertisements.
Referred to Committee on Criminal Jurisprudence.
HOUSE BILL 86.
Relating to advertisements.
Favorably reported.
HOUSE BILL 170.
To amend the narcotic laws of the state of Texas.
In Committee on Public Health.

Utah.

SENATE BILL 46.
Relating to weights and measures and labeling of net contents.
Reported favorably.
SENATE BILL 101.
Relating to advertising.
HOUSE BILL 22.
Relating to weights and measures and labeling of net contents.
In committee.
HOUSE BILL 122.
Relating to advertising.
HOUSE BILL 120.
Relating to adopting national food standards.

Vermont.

HOUSE BILL 68.
To regulate the sale of opium and other narcotic drugs.
Referred to Committee on Public Health.
Passed House.
HOUSE BILL 89.
Relating to creamery associations.
Referred to Committee on Internal Affairs.
HOUSE BILL 149.
Relating to sale of maple syrup.
Favorably reported.
HOUSE BILL 194.
Relating to weights and measures.

Virginia.

HOUSE BILL.
To regulate the manufacture of soft drinks.

West Virginia.

SENATE BILL 48.
Relating to advertising.
SENATE BILL 97.
Relating to weights and measures.

Wisconsin.

SENATE BILL 231.
Relating to cold storage.
SENATE BILL 270.
Relating to commercial feeding stuffs.
SENATE BILL 361.
Relating to stock feeding stuffs.
SENATE BILL 369.
Relating to seizure of foods by Food Commissioner on suspicion.
HOUSE BILL 532.
Relating to cold storage.
HOUSE BILL 453.
Relating to state of Missouri establishing standards of strength, quality, etc., of food.
HOUSE BILL 527.
Relating to creating State Bureau of Dairying, etc.
HOUSE BILL 219.
Relating to milk fat required in ice cream.

Wyoming.

HOUSE BILL 65.
Relating to weights and measures.
Referred to Committee No. 29.
Killed.
HOUSE BILL 71.
To amend Food and Drug Act of the state of Wyoming.
Referred to Committee No. 2.
A law.
HOUSE BILL 72.
To amend Section 9 of Food and Drugs Act of the state of Wyoming.
Referred to Committee No. 2.
A law.
(Legislature adjourned.)

Recent Laws and Rulings

A QUESTION involving the proper interpretation to be placed on Section 30 of the New York Agricultural Law is presented in People v. Martin, Supreme Court of New York. The State sued defendant Martin to recover a penalty of $50 for exposing for sale adulterated milk. In the trial court the view was taken that no standard for the selling or exposing for sale of adulterated milk was prescribed.

The section in question provides in part, that

"The term 'adulterated milk' when so used means:

"1. Milk containing more than 88 per centum of water or fluids.

"2. Milk containing less than 12 per centum of milk solids.

"3. Milk containing less than 3 per centum of fats."

The Supreme Court, however, refused to follow the views of the lower court, saying that from the reading of the law it is clear that the standard for pure milk is fixed by its requirements, and that milk that contains more than 88 per cent of water or fluids or milk not conforming to the several specifications contained in the act is "adulterated" milk within the purview of the statute without regard to its specific use, and that by the sale or exposing for sale of such milk the vendor is liable for the penalty of $50 prescribed by the act. The court said, "The construction sought to be placed upon this section by the defendant would permit the sale of milk regardless of its adulterations and without conforming to the requirements of the section."

South Dakota Oleomargarine Law construed (South Dakota) in State v. Manley, the construction of the South Dakota Oleomargarine Law was involved.

The law in question insofar as it relates to this case is as follows:

"No substitute for butter and cheese, having a yellow color, shall be manufactured, kept in possession, offered for sale, sold, shipped, consigned or forwarded by common carrier, public or private."

The contention of defendent was that the State had no constitutional right to prohibit the sale and use of colored oleomargarine. The Supreme Court held that the State may in the exercise of police power prohibit the manufacture and sale of colored oleomargarine. Justice McCoy, on behalf of the court, said in part: "If we could take judicial notice of the fact that all normal and natural oleomargarine has a yellow color by virtue of its essential ingredients, then we would have the constitutional question before us of determining whether or not the State, in the exercise of its police power, could, in this manner, effectuallv prohibit the sale and use of oleomargarine. The question of the constitutionality of a statute prohibiting the sale and use of such article we do not deem to be properly before us in this case, for the reason that we are of the view that we cannot take judicial notice of the fact that oleomargarine, in its natural and normal state, is of a yellow color. It is contended that from numerous and various judicial opinions upon the subject of the color of oleomargarine, and from a scientific knowledge of its essential ingredients, we should take judicial notice of the natural color of oleomargarine and that in its natural state it is of a yellow color. Our observation is that most of the judicial decisions bearing upon the subject were based upon the testimony as to color, natural or otherwise, appearing in the record of each particular case. We also observe that in the case of McCray vs. United States the oleomargarine defendant who was resisting a Federal tax upon artificially colored oleomargarine under the Pure Food Laws made the contention that oleomargarine was naturally white. From the reading of judicial decisions and the contentions therein made by the oleomargarine people we conclude that for some purposes oleomargarine is "naturally white;" but for some other purposes it is, in its natural and normal state, yellow. If the natural color is white, then there could be no objection urged against the constitutionality of the statute in question, as neither act prohibits the sale or use of the naturally white article. If the proof on the trial of the case should develop that the natural color is yellow, then the question of the constitutionality of the statute would have to be considered.—(State v. Manley, 150 N. W. 291.)

WHOLESOMENESS OF FOOD NOT WARRANTED.

Food (Federal). The proprietor of a buffet car on a railroad is not an insurer of the wholesomeness of the food served thereon, and can only be held liable for injury to a patron from the consumption of deleterious food so furnished on the ground of a failure to exercise reasonable care in respect to its quality and preparation.

This action was brought to recover damages for personal injuries sustained by plaintiff through eating food served her by defendant upon its buffet car. The complaint alleged that the food was unwholesome, but contained no allegation of negligence on the part of the defendant, and sought to recover upon an alleged implied warranty that the food was fit for consumption. A jury found for the plaintiff, awarding her $2,000 for injuries sustained through eating the food. One of the issues raised in the case was whether the liability of a dining car proprietor, who apparently differs in no wise from any other person keeping a restaurant, is that of an insurer of its food, or whether it is only liable to exercise reasonable care in providing and serving such food as it offers for consumption.

The court said: "Food purchased upon a Pullman car a la carte differs from the food supplied by an inn-keeper under the older custom of furnishing a meal to his guest table d'hote, and it may be that in a Pullman car, where a certain specific article of food is ordered and paid for, the transaction is a sale. But, whether or not that be the case, the law of implied warranties that articles sold are merchantable or fit for the purpose intended is totally inapplicable to such a cause of action as the present one. If the food was entirely inferior to that ordered, there would probably be upon the mercantile theory no other damage than the difference between the food furnished and good food of the sort ordered. If the food was unfit for consumption, the remedy would be an action to recover back the purchase money, if it had been paid."

My own feeling is that protection to the public lies not so much in extending the absolute liability of individuals as in regulating lines of business in which the public has a particular interest in such a way as reasonably to insure its safety. In other words, pure food laws and rigorous inspection of meats, canning factories and other sources of food supply would seem to me a much more effective way of protecting the public than by the imposition of the liability of an insurer upon those who furnish food. The former method corrects the evil at its source. The latter method only imposes an obligation in cases which ex-hypothesi cannot be guarded against by the individual by the exercise of due care. It shifts the loss from the person immediately suffering the injury to a person who has neglected no precaution in supplying the food. This certainly is not in accord with the general tendencies of the common law. I am inclined to think that the imposition of such an obligation would tend to lead in the long run to the prosecution of unfounded claims, rather than to the protection of individuals or the public.—(Valeri v. Pullman Co., 218 Fed. 519.)

IMPLIED WARRANTY IN SALE OF FOOD.

(North Carolina.) On a sale of food there is an implied warranty that it should be fit food and the seller is bound by such warranty even though the purchaser inspected the food at the time of sale and accepted the same. This suit was brought to recover damages for a breach of warranty in the sale of a lot of red marrow beans. The evidence for the plaintiff tended to prove that he purchased from the defendant and paid for in November, 1912, a carload of red marrow beans; that on arrival he inspected them and found them to be apparently in good condition, so far as could be ascertained on the outside; that while the beans looked hard and natural, they could not be cooked, and, after being cooked for four or five hours, remained as hard as before, so much that they would "rattle in the plate"; that whereas a normal red marrow bean cannot be carried over summer without becoming decayed, these beans remained as hard as marbles.

The defendant took exception to the fact that good red marrow beans would rot and get wormy over summer when kept from one season to another and that the beans in question remained hard and unfit for food. The Supreme Court affirmed the holding of the Supreme Court in favor of plaintiff, on the theory that in the sale of food, there is an implied warranty that such food is fit for consumption. (Lexington Grocery Co. v. Vernay, 83 S. E. 567.)

Washington, D. C., Correspondence

(From Our Staff Correspondent.)

WASHINGTON, Feb. 27.—At this time, a few days before the present Congress dies because it has been in existence the two years allotted by the constitution, there is a small prospect that there will be legislation repealing the tax of 4 cents a barrel on mixed flour. That tax, together with a tax of $12 a year on any one who desires to mix rye, corn, oats or any other kind of flour with wheat flour, is a relic of the Spanish war tax. The main part of that tax law was releaded in 1902, but the provisions with regard to the 4 cents a barrel and $12 a year occupation tax was kept on the statute books, presumably because the wheat flour dealers desired to save themselves from the unfair competition of dealers who mixed the different kinds of flour but forgot to have the label declare the fact that the cost of the product had been reduced by the use of an absolutely wholesome, but cheaper ingredient.

This move to have that law repealed was begun by Senator Cummins and other legislators from corn states, with a view to enabling food handlers to put on the market a flour, first class in every respect for making white bread, that would be lower in price than all-wheat flour without having to pay the tax or to submit to the odious rules and regulations that govern the makers of alcohol, tobacco articles, oleomargarine and other perfectly legitimate articles of commerce which have been seized upon either for the production of revenue or for the supposed benefit of one class of American citizens to the detriment of other classes.

At the time this was written the House committee on ways and means, through Representative Rainey of Illinois, was expected to make a favorable report on a bill repealing the remnant of the Spanish war tax law. At that time the work of Congress was so congested that there was great doubt as to whether anything could be done. There was, however, a small hope of favorable action.

The objects to be attained by the passage of the repeal bill were: First, to get rid of a false pretense law; second, to lower the cost of living by putting a bread flour on the market that would enable bakers to give the ordinary sized loaf at the usual price, notwithstanding the high price of wheat, and, finally, to help the corn product mills of the country by diverting a larger share of their output into food channels.

Every man who desires to make the mixture is compelled to have an internal revenue agent about his establishment and to keep his books in just such form—or become a moonshiner if he does the mixing without observing the restrictions. That is the part the average man will not endure. The profit to be made is too small to warrant submission to the exactions. The profit to be made in making moonshine whiskey is so large that men will constantly run the risk of going to the penitentiary to annex it.

It is estimated that if the mixing law can be repealed, the corn starch mills of the country can add 40 per cent to their production in a very short time. That would mean bread flour, at the present price of wheat, at least a dollar a barrel less than customary and the reopening of starch mills that have been closed for months.

The fight for repeal of the false pretense statute was made by Louis H. Piper and Thomas E. Lannon as a committee representing the American Manufacturers' Association of Products from Corn. They went at the proposition in an above-board manner, saying that there is no question of pure food involved, because both state and national laws would require such a product to be truthfully labeled the same as any other mixture or blend. They told the congressmen that they represent manufacturers who grind upwards of 50,000,000 bushels of corn, of which 15,000,000 bushels are ground in Iowa alone. The mills have a capacity of 5,000,000 bushels more, but for a year or more they have been working on half capacity or less. They got the endorsement of the departments of the treasury and agriculture; that is, to say the treasury said there is not revenue to be derived from the law, and from the department of agriculture that only good would come to the farmers by this wider utilization of farm products.

False pretense laws are having hard sledding and the statesmen who think they are favoring one class of citizens are finding out that the average man is not a king for any advantage over his fellow citizen.

The oleomargarine law was passed on the foolish assumption that unless oleomargarine was placed at a disadvantage the farmer would lose his market for butter. There was some justification for it at first, because oleomargarine was being sold under the false pretense that it was butter, but that reason for its existence is now gone, the food and drugs law being adequate to take care of any false labeling.

The probability is that in a comparatively short time, unless the false pretense law is repealed, it will be changed so that the tax of 10 cents a pound will be put on uncolored oleomargarine instead of on colored, as is the fact now. Fashionable eating places are now serving uncolored and unsalted butter. That being the fact, uncolored oleomargarine will probably soon be in demand by places where the substitute is in favor. Then the self-styled friends of the farmer, who insist upon a tax of 10 cents a pound on colored oleomargine on the theory that it helps the hard-working farm woman who makes a few pounds of butter a week to get a better price for what she sells, will insist that oleomargarine shall be colored if the manufacturer thereof wishes to avoid the prohibitory tax.

It is a great wonder that the friends of vinegar and cane sugar did not think, long ago, of saving the market for the producers of those preservatives by placing a prohibitive tax upon benzoate of soda and upon saccharin, corn sugar, grape sugar and every other kind of preservative that has been discovered during the last 700 years. The probability is that if the records could be found, it would be discovered that at first a heavy tax was laid upon sugar so as to preserve the market for the producers of honey. That would have been evidence of progressiveism along exactly the lines that have been followed in dealing with the later discoveries of science. There was just as much of an outcry against cane sugar as there has been against saccharin; Indiana and other states barred beet sugar from their boundaries, and Indiana's law is still on the books unless it was repealed a short time ago. France, because the German chemists produced synthetic madder, continues the economic waste of cultivating madder root to supply the coloring matter for the trousers of her infantrymen, thereby made conspicuous marks for the German sharpshooters.

There is no more reason for retaining the mixed-flour and oleomargarine statutes than there is for France to continue the cultivation of madder root.

Illinois Correspondence

(From Our Staff Correspondent.)

STATE officials and members of the legislature were recently entertained in the state library at Springfield, where a playlet entitled "Milk" was presented by a professional cast to teach a lesson in behalf of cleanliness. The little drama was brought to this state by W. Scott Matthews, of Chicago, state food commissioner, and was in charge of Dr. Weldon D. Griffin, member of the New York milk committee.

Illinois is the first state in the Union to make use of the stage to teach its lessons with reference to the proper care of foodstuffs, especially milk, which is the source of much sickness among infants. Food Commissioner Matthews, who is in the city, is greatly encouraged at the reception given his attempt to introduce a dramatic story of food conditions, and commended Governor Dunne for his determined stand to remedy improper methods of handling foods.

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"The governor has stood behind the state commission in every progressive and forward step," said Commissioner Matthews. "I feel that I can initiate any program for the benefit of the commonwealth and have the support of the executive.

"For a long time the citizenship was unconcerned about its food supply and the conditions under which foods were handled, but there is now an evident awakening. It is our purpose to create public sentiment which will support efforts to clean up the bad spots, and the governor is behind every progressive effort of the right kind."

The playlet "Milk" was given later at the Y. W. C. A., where an audience of citizens gathered to be entertained, and at the same time to discover what state experts have determined with reference to the milk problem. Many of the most prominent persons in the city were at the exhibition, after which motion pictures were produced in two reels showing what has already been accomplished by the state food commissioner.

The playlet introduces a "little mudder" of the slums of New York who makes an appeal to the head of a big milk concern which is fighting everything progressive in milk distribution for financial reasons. The head of the firm is finally brought to his senses by the very serious illness of his own grand child. The newspapers play an important part in the campaign for clean milk.

Commissioner Matthews mentioned the part newspapers are able to play in treating public sentiment and stated that the press all over the state has been willing to aid him in his campaign for clean food and clean milk.

Commissioner Matthews said he was not in the city seeking more or amended legislation, but merely to get food facts before the citizenship and the men who are at the helm of state governmental affairs.

State Fire Marshal Walter H. Bennett of Illinois in gathering together statistics as to losses in the state during 1914 declares that there has been a saving of $500,000 as compared with the record of 1913. He feels especially encouraged in the fact that most of the large cities show a material decrease. Decatur is the only city of any size that shows a large increase in fire loss.

In taking cities in Illinois with a population of 15,000 and over, all show a decrease except Waukegan, Joliet, Galesburg, Evanston, and Decatur. In these five cities the increase is $642,540, while the decrease in the other cities is $2,369,485.

The country towns and farming communities seem to have contributed a larger share of the losses, proportionately. If the tabulation should be carried down to cities of 5,000 population the total decrease of losses in the state would exceed $2,000,000. This decrease is largely due to the inspection service that has been inaugurated by the state fire marshal's office.

While there have been a number of fire losses so far in the west during the first part of the year, companies at the same time are gratified to note an increase in premiums. During the cold weather a few weeks ago, when heating plants were being operated at their highest capacity, fire losses naturally increased.

The increase in premiums, while not large, indicates that the pendulum has turned, and seemingly business conditions are on the upgrade. The fire insurance interests, as well as many others, felt the effects of the financial depression and their business fell off during the latter part of the year.

The life insurance companies especially noted the decrease in new business written. Most of the life companies, in their annual reports, show quite a falling off when compared with the new business of 1913. Up to the middle of July the record was satisfactory, but as soon as the European war opened the life insurance thermometer fell.

The Chicago Life Underwriters' association has gathered together a fund and intends to begin a local campaign of advertising in a short time.

The Surety Underwriters' Association of Chicago has caused the judges of the Circuit Court of Chicago to redraft rules which were adopted some time ago to govern the qualifications of surety companies. The rule required that all bonds executed in the court be filed and also provided that the companies' annual application for qualification might be postponed pending a hearing of objections and during the time the company could not execute bonds in the court.

Under the revised rules, petitions for qualification shall be advertised and during the time the application is pending the court may qualify surety companies to execute bonds unless there appears good reason for not doing so. This revision, it is thought, will remove a great many objections that have been made against the older rule.

The recent increase in the cost of wheat bread and flour will not cause suffering among the poor, in the opinion of C. H. Canby, president of the Chicago Board of Trade, who testified recently at the investigation of the New York state attorney general into the causes of this increase.

The rise in the price of wheat, Mr. Canby said, will be balanced by a decrease in the price of potatoes and other edibles.

"The poor will not stop eating bread because it is raised in price 1 cent a loaf," Mr. Cranby asserted, "but they will not eat so much of it. They will economize."

The witness characterized as "moonshine" and "pure bunk" the impression that any individual or group controls the wheat market or any other commodity market.

Elimination of speculation in commodity markets would not benefit the producer and the consumer, he maintained.

"Not only will the producer be injured, but the consumer also if, by any fiat of government, speculation is killed," he asserted. "The first result of such a course would be the establishment of a speculation—it fixes the price."

Questioned regarding speculation in the Chicago wheat pit, he declared emphatically that although the board had experienced the largest volume of trade in its history since the war affected the price and the exportation of wheat, he did not know of one of the 1,624 members of the board who had speculated.

President Canby has written to Attorney General Gregory, protesting against the demands made by District Attorney Clyne for permission to examine the books of grain brokers in the course of the government's investigation of wheat sales and the increase in the price of bread.

Mr. Canby states that the brokers are willing to furnish the district attorney with information concerning the amount of "spot" wheat business, but they are under ironclad obligations to their customers not to disclose the deals on the future delivery contracts.

Indiana Correspondence

(From Our Staff Correspondent.)

INDIANAPOLIS, Feb. 25.—(Special.)—The sixty-ninth general assembly of Indiana is becoming known as the "grave-yard" assembly of Hoosier history. The introduction of far fewer bills of all types and particularly those relating to food subjects, and the "murdering" of practically all introduced has been the feature of the session, which comes to a close March 7.

A few food bills have slowly made their way along the tortuous legislative paths, notably the Davis bill, providing for the abolishment of free lunches in all saloons and other places where intoxicating liquors are sold. This measure, after once being "ditched" in the House for want of a constitutional majority of votes to pass it, suddenly took a new lease on life and passed the house some days ago. Then it went to the Senate and nothing has been heard from it since, nor is anything likely to be heard from it unless all political signs fail.

Weights and measures have not come to the forefront in this legislature, as in the two previous sessions in 1911 and 1913. But the question of weights and measures gradually is assuming a more definite place in the minds of the women of the State. For instance, a very notable address on the subject was given at the annual meeting of the State inspectors of weights and measures, which was held here February 9, 10 and 11. This address was by a woman—a leader in suffrage circles and in civic improvement circles—Dr. Amelia R. Keller, of Indianapolis.

The address follows:

The Indianapolis Local Council of Women has been fighting for better and more intelligent methods of weights and

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The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

The Food Commissioner of the State of Tennessee declared in a recent statement, that "all soft drinks containing as they do, sugar, are bad for the stomach, etc."

This is a strong argument for SACCHARIN. In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

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measures for the last five years, although they have had no hand in making the laws or seeing that they are executed.

Realizing the thousands of dollars that the housewives would save by an intelligent co-operation with the bureau of weights and measures, we have talked to club women and have done everything in our power to urge the women in getting correct weights and measures from the dealers.

We have advised them to buy weights and measures and to have them tested by our local officials and weigh the articles they buy in their own homes. In this way they could easily find whether a dealer is dishonest or not. The women, however, when finding their dealer not honest, instead of reporting them, have changed dealers (to avoid notoriety), until they found someone who was honest. Probably this method is as good as any in the long run.

While there has been a great deal of improvement regarding our weights and measures law, very much remains to be done and we realize that it is the people themselves, in the last analysis, who must redeem themselves.

While the law has not, of course, corrected all violations, still much has been accomplished in stimulating the interest and by calling attention to the many frauds practiced by unscrupulous dealers.

It has also helped those dealers who are honest and wish to do right, by giving them an official standard with which to govern themselves. The prosecution of the unscrupulous dealer and the fact that these prosecutions are published in the daily press gives the housewives opportunity to avoid dealing with such dealers.

People must see that the officials selected to fill these positions are free from political influence, that they are preferably scientific men, whose knowledge should be used for the benefit of all the people, and whose tenure of office should be secure and not be used as a football in politics; for nothing is more fatal to the accomplishment of good results than the spasmodic enforcement of a law.

This should be done since the majority consider that failure to protect the public is directly chargeable to the State and city governments.

In our work of the past years we feel that the bureau of weights and measures is not getting full co-operation of the housekeeper and neither the bureau nor the housekeeper is getting the co-operation even of the honest trades people. The honest trades people are not sufficiently protected by the consumer against the competition of the dishonest. Just as soon as many housewives read the "sales" they refuse to buy of the honest tradesman in their neighborhood and go elsewhere because the price is a penny or two cheaper, never realizing that the quality is apt to be poorer or that they receive short weight. It is as much to the housewife's interest to buy regularly of the honest tradeskeeper as it is to make the tradespeople understand that it is to their interest to co-operate with her, that she will build up the trade of those who obey the law.

Women must remember that no official or set of officials can intelligently administer the law unless he be given specific instances of the law's violation and this is only possible through the active co-operation of the housewife.

If she be indifferent, then, unless the department of weights and measures is especially vigilant and provided always that there be sufficient number of officials to carry out the law's demands, no law or set of laws could possibly be effective; therefore, it is most essential that there be a method devised whereby the housewives can be constantly reminded to be on their guard and that they themselves are the best assistants to the department of weights and measures.

It may only take a few complaints from her for the department to straighten out the most unscrupulous dealers.

Inasmuch as the housewife loses a good many thousands of dollars every year through the incorrectness of measures of quantity such as the barrel of potatoes or apples, boxes, crates or baskets of various kinds of produce which actually holds much less than they are supposed to contain, the Local Council of Women is trying to have introduced with the help of city and State officials in the present legislature, a bill to provide for the sale by weight of certain commodities.

The plan of the Local Council has reached its members but we feel that many of those who are most vitally affected have not been reached, namely, the families of the laboring classes. As to the best methods of stimulating their interests, many methods could be adopted. A discussion of this subject could possibly bring out a most feasible plan.

Massachusetts Correspondence

(From Our Staff Correspondent.)

BOSTON, Mass., Feb. 27, 1915.—Despite the fact that Fred Walker, former commissioner of animal industry, is no longer a state official his case continues to hold a large share of public attention. The summary manner of his dismissal from office and the fact that the foot and mouth disease has broken out with renewed vigor have supplied data which members of the legislature especially continue to discuss with a view to ascertaining whether or not some blunder has been made which can be righted. An order passed by the General Court called upon the Commission on Efficiency and Economy to furnish the legislators with evidence which was considered by the governor sufficient grounds for the summary removal of Commissioner Walker from office. The report of that commission was to the effect that the plans adopted by Mr. Walker were neither comprehensively nor intelligently thought out; that the disease should never have been allowed to spread over Massachusetts and that Mr. Walker was at fault in not taking sufficient precautions in time. At the same time the report, in admitting that the method has been to kill all cows in a herd where any cases of disease existed, held that "this policy of total annihilation has proved most expensive and does not seem warranted." The Brighton stockyards, according to the testimony of Mr. Walker, were not quarantined until November 5, the date of the reporting of the first case of the foot and mouth disease in this state by an agent of the Department of Animal Industry, although Mr. Walker had knowledge of the existence of the disease during the month of October in states from which cattle are shipped to Massachusetts. The report argues that if the quarantine had been established immediately upon receiving the information dated October 21, it is probable that Massachusetts would have been saved a great expense. It was negligence on the part of Commissioner Walker to omit to verify the reports and rumors he had received of the existence of the disease in other states. The disease once in Massachusetts, the business methods adopted by Mr. Walker are open to criticism, says the report. He proceeded with statutory authority and entered into an agreement with the Federal authorities to create a board of appraisers composed of one Federal and one state appraiser, whose plan of work was based upon Mr. Walker's instructions and advice. Neither of the board of appraisers was a veterinarian. In their work the appraisers have turned over to Mr. Walker no data or facts concerning their appraisals other than the number of cattle and live stock and the estimated value of the same. In every instance investigated by the Commission on Economy and Efficiency, the appraised value of the live stock was greatly in excess of the assessed value. The appraised value of cows ranged from $49 to $88 despite the fact that the state has established a maximum value of $40 on cows which had been found to be infected with tuberculosis. During the first epidemic of the foot and mouth disease, which was handled by Commissioner Walker, 1,156 cattle were slaughtered. These cases were found in 32 cities and towns. The legislature appropriated $100,000 to reimburse the owners of these cattle and Governor Walsh promptly vetoed the resolve. In his veto message the governor takes the ground that the resolve is technically defective; that it will not accomplish what it seeks because, in a word, it appropriates a sum of money and states the general purpose of the appropriation without providing the manner and means of making the appropriation available for the purpose intended. In this conclusion he is sustained by a decision of the attorney-general.

Now the state is battling with a second epidemic of the foot and mouth disease and already 391 cases of affected cattle have been reported in a district comprising 14 cities and towns. Dr. Lester H. Howard, the new commissioner of animal industry, claims that plans for handling the disease have been so far perfected that there is no danger of its

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The oat is Nature's favorite grain. Through sun and soil she lavishes her richest treasures on it.

She stores it with phosphorus and lecithin, of which brains and nerves are made. She endows it with matchless vim-producing powers. Then, to win the children to the food they need, she adds enticing flavor and aroma.

But not to all oats. Some grains are starved and puny. Only the big, plump grains show Nature's lavishness. So we use in Quaker Oats those premier grains alone. Thus you get in these flakes the essence of the oat—the utmost that this food affords.

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(769)

further spread. But it is a fact that even after he had made that claim a fresh outbreak was discovered in a herd of 105 valuable cows belonging to James Johnson of Southborough, while the discovery of another case in Lexington yesterday caused the commissioner to place a quarantine on all cattle, sheep and swine in that town. In Waltham Mayor Kearns has issued an order requiring all dogs to be restrained until after the foot and mouth disease has been eradicated. The inspectors in charge of the investigation of the disease declared that dogs have been largely responsible for spreading it.

The committee on agriculture has two measures before it which provide for a better distribution of farm products. Secretary Wheeler of the State Board of Agriculture suggests the establishment of a Bureau of Markets to help in the sale of agricultural and horticultural products. His plan is that this bureau should obtain information about prices and other market conditions and bring it to the knowledge of the farmers. As an illustration of its possible value to the producers Mr. Wheeler stated that a commission merchant may make as high as $1,000 in a day by reason of the fact that he knows where prices are high and where they are low and can take advantage of that knowledge. He claimed that farmers should have this knowledge so that they could ship their products to the markets yielding the best returns.

Postmaster William J. Murray of Boston has started a campaign to eliminate the commission merchants or "middlemen." The clerks in the paper room at the central postoffice have, at his suggestion, organized a parcel post co-operative club for the purchase of farm products and plan to get eggs, butter, vegetables and poultry fresh from the farm without paying the increased cost necessitated when the products are handled by commission merchants. This is the first parcel post club organized in the Boston postal service. The postmaster expects to interest the employes in the fire and police departments as well as employes of large corporations where men and women can club together and order goods in large quantities, thereby saving the cost of transportation. If the farmers will co-operate the scheme will work successfully both for the farmer and the consumer and both will benefit financially. The obstacle to its success since the establishment of the parcels post system has been due to the fact that the farmers have charged "city prices," so-called, for their produce and there was no margin of saving for the consumer. He had to pay full price for the farm produce plus the cost of transportation.

The moving picture film has been utilized to show to the people living away from the seacoast how carefully the government looks out for the public health. Recently 76 cases and 18 half casks of shrimp which were found to contain adulterants and which had been seized by the pure food inspectors, were taken out to sea and were dumped overboard, a moving picture camera being focussed upon the scene.

Michigan Correspondence

(From Our Staff Correspondent.)

GOVERNOR FERRIS has reappointed James W. Helme, the present Dairy and Food Commissioner, for a second term of two years. It is conceded by the consuming public that Mr. Helme has been one of the most active Food Commissioners that Michigan has ever had and his reappointment comes as no surprise. Some opposition to Mr. Helme arose due mainly to his activities in forcing food fakers, adulterators, etc., into the limelight in the city of Detroit, and it was said that the Senate would never confirm the Governor's action. However, when the facts of the matter are brought out and it is demonstrated from whence the opposition comes and the reason for it the Senate will undoubtedly vote to uphold the Governor in this appointment.

A unique bill, undoubtedly the first of its kind, has been introduced into the present session of the Michigan Legislature. It is called the Foods and Markets Bill. The purpose of the new act will be to remedy the existing conditions in the present system of marketing food products. It makes the Dairy and Food Department also a Department of Foods and Markets, and the Dairy and Food Commissioner also the Commissioner of Foods and Markets. According to its provisions he is required to investigate the cost of production and marketing in all of its phases, to assist in organizing co-operative societies to secure better business relations between producers and to reduce the cost of living to the consumer. Auction markets will be established in various parts of the state and the department will issue licenses to the auctioneers at markets so established. Weekly bulletins will be issued from the department giving quotations at which various products have been sold the preceding day in all the markets in the state, thus offering a means by which the people in one part of the state may know what the people in another part are paying for their commodities.

At a recent meeting of the Michigan Bottlers' Association in Grand Rapids, Dairy and Food Commissioner James W. Helme advocated a license system for the bottlers of Michigan. His proposal met with the enthusiastic approval of the association, and steps were taken to get a bill ready for introduction in the present session of the legislature. It is proposed to place a small license fee on each bottler and manufacturer of soft drinks or soft drink syrups. The Dairy and Food Commissioner is charged with the enforcement of the law and is given the power to revoke any license upon evidence of a violation of the law. This, it is agreed, would have three effects. It would prevent the marketing of so many different brands of soft drinks; would compel all bottlers to keep their places in a sanitary condition, and would put the fellow out of business who runs a bottling establishment in the bath room of his home, by mixing a little sweetened carbonated water with an artificial flavor and color and puts it into bottles collected from the city dumping grounds.

The department will introduce an anti-narcotic bill. It will be patterned after the model anti-narcotic law prepared by the New England Watch and Ward Society. The department has often been called upon to investigate alleged complaints of "dope selling," but about all they have been able to do so far is to give the dealer considerable publicity without further punishment. This appears to regulate the sale of narcotics in a very effective manner. It prohibits the sale of any of the narcotics used by the "dope fiends" only in prescription and provides that all orders for any of the narcotics specified in the law must be embodied in a monthly report to the Dairy and Food Department, by the manufacturer or jobber selling the same. Upon complaint by any person to the proper authorities a search warrant will be issued to the police or other duly authorized officer who has the power to make a search of the suspected place. The important feature of the law is that section requiring the monthly report, as it is generally found that where "dope" is being peddled out the amount of the sales is one of the best bits of corroborative evidence to produce.

The Executive Committee of the State Association of Sealers of Weights and Measures held a meeting at the office of the Dairy and Food Commissioner, January 19th-22d. The meeting was called by Deputy Supt. of Weights and Measures B. B. Lincoln for the purpose of getting out new legislation on this subject when required and revising present specifications on all weights and measures.

Robert J. Doherty and Arthur J. Raike, two of the three dairy and food inspectors accused in Detroit last December of extorting money from one Christian Schmidt, an egg dealer, were found guilty of the crime in the recent trial held in Detroit. J. L. Lighthill, the third inspector, was acquitted at his trial. Three inspectors of the Dairy and Food Department were involved in the scandal. Schmidt, an egg dealer in Detroit, was paying the inspectors for immunity. Their demands on him, however, became excessive and he complained to the prosecutor of Wayne County. Two detectives were detailed for the case. They hid in Schmidt's store and the inspectors were invited by Schmidt to call. He handed each $25 in marked bills. After the money had changed hands the detectives came out and the arrests followed. Schmidt swore out a warrant charging the inspectors with extortion. After the police court examination, in which Schmidt gave his testimony, he left the state and the prosecution has not been able to locate him since. The main defense was the fact that the complaining witness was not at the trial; however, his testimony as given in police court was admitted.

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Baking Powder

A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

Dietetically speaking, Rumford is without fault; as a leavening agent it is perfect; as a keeper it has no superior.

DOES NOT CONTAIN ALUM

Its Purity is Unsurpassed.



Missouri Correspondence

(From Our Staff Correspondent)

ST. LOUIS, Feb. 27.—The Missouri Food and Drug Department has a number of bills introduced at the request of Commissioner F. H. Fricke now pending before the State Legislature at Jefferson City. The Cold Storage bill has been reported favorably by the Committee of the House and has passed the Senate. This bill is comprehensive in its scope in that it regulates the manufacturing, storage and sale of foods kept in cold storage and provides that a license fee of $25 must be paid by all individuals, firms and corporations engaged in the cold storage business. The bill further provides that when any individual, firm or corporation so engaged in the cold storage business receives any article of food the time of the receipt of said article must be plainly marked in large capitals on the article itself and also the time of removal from cold storage must also be indicated on the article. Furthermore all persons dealing with the public in articles of food kept in cold storage must exhibit cards showing the time of introduction into the cold storage plant and the time of withdrawal.

It is further provided that the individuals, firms and corporations engaged in the business of operating cold storage plants are required to furnish quarterly statements to the Food and Drug Commissioner which shall contain an itemized list of all articles held by them in cold storage.

Dealers using cold storage plants have made sharp objection to the lettering of the articles on their removal from cold storage; those engaged in the business of cold storage have also made objection on the ground that this provision of marking the article on withdrawal while placing an additional trouble and expense will not in any way add to the strength of the bill or make its enforcement in the event that it should become a law more feasible. There is much to be said by those arguing against the stamping of articles on their withdrawal from the cold storage. Beside the expense involved much time would be consumed in affixing the stamp to each article especially in the case of a big dealer who withdrew a considerable number at the one order. However, the advocates of the bill contend that the stamping at the introduction and withdrawal of the articles is absolutely necessary so as to fasten the liability on the proprietors of the cold storage that the buying public may know how long the article has been in cold storage. The public will be in a position to know the exact time of the introduction and withdrawal of the particular article, and how long a time has elapsed since the withdrawal. It is to be hoped that the Cold Storage Bill will pass into law.

Another bill which is of general interest and which at this time is attracting the attention of the legislators of Missouri is a Concentrated Feed Bill. It was introduced by Senator Phelps and has gone to engrossment in the Senate. Another bill of similar import introduced by Representative Shannon of Mexico has gone to engrossment in the House.

Representative King of St. Louis has introduced a bill regulating the manufacturing and sale of ice cream and defining a standard of eight per cent butter fat instead of fourteen per cent. This bill is an amendment of the present Dairy Law and provides for the approval by the Dairy Commissioner of milk testers.

The Oleomargarine Bill provides for a manufacturer's license of $500, a wholesaler's license of $250, and a retailer's license of $100. Further provision is to the effect that all restaurants, boarding houses, cafes, must pay a license of $25 where imitation butter is used and that a sign, the letters of which are at least one inch high, shall be exhibited to the effect that imitation butter or cheese or both are used. That these wholesalers, manufacturers, retailers, restaurants, boarding houses, cafes, shall make application to the Dairy Commissioner for a license and on the approval of said application same shall be granted on payment of said fee to the state treasurer. If pure butter and cheese are sold in the same store with imitation butter or cheese the imitation butter and cheese shall be separated from the pure butter and cheese by a distance of ten feet.

Recent rulings of interest made by the Commissioner are:

From and after the first day of May, 1915, peas and other foods greened with copper salts and which are manufactured or offered for sale in the State of Missouri will be regarded as adulterated under the Food and Drug Laws of the State.

The use of the word lemon flavor on the outside of a receptacle or container means that the contents of same are represented as extract of lemon and nothing but pure extract of lemon can be offered for sale or sold as lemon flavor.

New England Correspondence

(From Our Staff Correspondent)

MAINE.

AN ACT has been introduced by Representative Edwards, of Bethel, which would require that all butter offered for sale be stamped with the maker's name in letters not less than three-eighths of an inch in height upon container or wrapper. Violations of the act are made punishable by a fine of not less than $5 nor more than $10.

NEW HAMPSHIRE.

A new kind of butter has been discovered in this state, according to a bulletin just issued by the State Board of Health. It is described as of semi-fluid oleaginous material, of repulsive odor and appearance. A special sample collected from a dealer in Manchester, who explained that it was sheep's butter and imported from Greece, was analyzed. It was found to represent butter-fat rather than butter, casein, water and salt being practically absent. It was also found to be adulterated with approximately 50 per cent of cocoanut oil, a form of adulteration not encountered in the case of American butter. The case was so unusual that it has been referred to the Federal Food and Drug Board.

Another substitute for eggs for cooking purposes was recently examined and found to be adulterated and misbranded. It was claimed that one package contained the equivalent of twelve fresh eggs while as a matter of fact it was found that the package contained actually less than one-tenth of the usual amount of albumen found in fresh eggs. The preparation consisted mainly of cornstarch colored with turmeric.

The State Legislature has just passed a bill relating to the sale of wood alcohol and compounds of such. The latter, which is a duplicate of the regulation lately adopted by New York City, prohibits the addition of such to foods, drugs, toilet articles, perfumes, etc., that is, whether the article be for internal or external use. This bill also establishes special labeling requirements for wood alcohol.

The Federal Sherley amendment concerning sales of medicinal preparations is now before the Senate as an amendment of the State Food and Drugs Law.

Twelve samples of sweet cider were examined and two were found to contain salicylic acid, a prohibited ingredient, and another which contained sodium benzoate did not have this ingredient declared as required by law. Ice cream makers are careful in their observance of the law as evidenced by the fact that out of 14 samples collected only two were found to be below standard in fat content. On the other hand, the milk dealers were found to be very lax as 13 samples out of 33 were found to contain an excessive amount of dirt, and nine contained added water.

VERMONT.

At the annual meeting of the State Association of Sugar Makers the following officers were elected: President, A. A. Carlton, Newbury; vice-presidents, William E. York, West Lincoln, A. M. Jenne, Richford; secretary, H. B. Chaplin, Middlesex; treasurer, H. W. Vail, Randolph; auditor, P. B. Northrup, Sheldon. The date and the place of the next annual meeting will be selected later.

F. L. Allen, of Burton, Ohio, bringing greetings from the Ohio manufacturers, spoke at length on "What the Con-

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Large Capacities
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American Can Company
Chicago New York San Francisco
WITH OFFICES IN ALL LARGE CITIES

Fill a pie with
ATMORE'S
MINCE MEAT
if you want your guests to praise it. Delicate in flavor, rich in substance, clean, pure and fresh. Ask for it.
Try ATMORE'S



BUY PURE COMPRESSED YEAST

The discussion about using starch in Compressed Yeast has reached the point in the United States of a decision forcing those who used it to declare the fact on the wrapper or label.

That is how we administer the Food Laws in this country.

In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

We Do Not Use Starch in Yeast

A. P. CALLAHAN & COMPANY

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sumer Demands in Maple Goods" and suggested that syrup be placed in pints and quarts instead of the customary gallon cans. Mason S. Stone, state superintendent of education, complimented the sugar makers on the excellence of their product. Victor I. Spear, of Randolph, dealt with the preparation and care of maple syrup, going into the scientific part of the production. F. S. Sherwood, of the bureau of chemistry, Washington, D. C., gave an interesting address on the chemical and packing end of the industry.

RHODE ISLAND.

F. Webster Cook has been appointed State Food and Drug Commissioner for a term of five years. He is a graduate of Brown University and the Harvard Law School. He is a progressive young lawyer who will be of inestimable value to the Board, and undoubtedly we will hear a great deal of Mr. Cook in connection with his activities as commissioner.

The Board of Food and Drug Commission seems to be just entering into a period of greater activity. The past year has been a busy one and is the first year that any real work has been done along laboratory lines.

Rhode Island also has a cold storage bill called the "Sumner Bill." The requirement of this proposed legislation is that whenever eggs have been in cold storage for thirty days or more, are sold, the container shall be plainly marked "cold storage eggs," and if the eggs are again put on sale as by a wholesaler or retailer they shall be similarly identified for the information of the purchaser. A suitable penalty is provided for failure to observe this regulation and the administration of it is left to the Board of Food and Drug Commissioners. Massachusetts, Connecticut, and New York have very similar laws.

The Fourth Domestic Science and Pure Food Exposition held under the auspices of the Rhode Island State Federation of Women's Clubs, the Grocers', Butchers' and Marketmen's Association of Rhode Island and the Providence Retail Grocers' and Marketmen's Association opened in Infantry Hall, Providence, Monday, February 15, and continued until February 27th. A large attendance was had.

New York State Correspondence

(From Our Staff Correspondent)

FOR the purpose of administrating the pure food laws of the state, and for other purposes of the Department of Agriculture, the state is divided into five districts. These are under the charge of deputies, who are located at New York City, Albany, Utica, Cortland and Buffalo. Inspectors go out from each of these centers, and unless previously instructed are supposed to report for instructions each Monday morning. There seems to be nothing particularly new and startling at present so far as the work of administration is concerned. The inspectors have considerable to do to enforce the "bob veal" law, even to the extent that it is enforceable. A really young calf can be detected if found, but one three weeks old that is in good growing condition and fleshy cannot be told from one four weeks old. The latter is the age prescribed by law. A calf much under three weeks is soft in muscle and bone and is readily picked out. The trouble is to find all the cases of that sort without an army of inspectors. Because of the difficulty of supervision and the wholesomeness of the three weeks old calf it has been proposed to change the law so as to make the shipping of calves of that age legal. It might tend to stop some of the law-breaking now and to encourage farmers to keep more calves to that age. The demand for veal is very large and urgent.

Possibly the vinegar law has imposed as many difficulties as any. It has been broken many times, and very frequently it has been done innocently. Cider vinegar is to have "four per centum, by weight, of absolute acetic acid." Now there are apples that will not furnish the required amount of acetic acid. Some kinds of apples are lacking, and immature apples do not usually furnish the required amount. It is up to the dealer to see that the vinegar he handles is standard. Then there is "cider vinegar stock," which is to contain "not less than two per centum of apple solids and sufficient alcohol to develop the acidity required in vinegar." The inspector is required to carry a testing outfit which is simple and which in the hands of a person of average intelligence can determine approximately whether the vinegar is standard. If there is doubt the inspector takes samples and turns them in to be analyzed. Branding too has caused considerable misunderstanding, but that is now coming to be better understood.

The condition of spices which has been a very "spicy" subject is becoming much improved. Manufacturers do not commonly put adulterated stuff into the packages offered for sale, and they are coming to consult the Department regarding brands before putting it up to the public. The mixtures have to be licensed, and not much has been done in the way of attempts to evade the law of late. A case that had a good deal of importance on this question was before the Department for some time. While it related directly to feeds for stock, it was setting a precedent for foods. The request was made for a license for a mixture under a certain name which the Department thought misleading. The manufacturers started proceedings to compel the registration of the name. Preparations were made for trial, and some uneasiness seemed to be manifested as to the outcome, for courts do not commonly understand the purport of the food laws. At the proper time, however, the concern withdrew the case, and decided to comply with the law and the ruling. This is important in its influence on foods.

The dairy affairs have not entirely cleared. It was thought that the efforts by the Health Department to take over the supervision of the sale of milk in towns and cities might be restricted this winter. At the present moment this seems doubtful although there is no certainty as to the outcome. Milk is a farm product and it seems proper that the Department of Agriculture should have the oversight of handling it. This it does largely, but the infringement of the Health Department has somewhat complicated matters. Our Departments are being overhauled in a way that indicates the necessity of getting them out of political control. This is as much a criticism of one party as the other. The present investigations may have been made necessary by the party in power last year, but it does not follow that some of the investigations are not with political motives at the present time. The oversight of foods is interfered with in certain ways by these conditions.

Much is being done in the way of education, relative to foods in this state, both for the public as consumers and for dealers and manufacturers. It is regarded as better work than collecting fines. At the state fair last fall there was an interesting exhibit by the Department, and the State College of Agriculture this winter during Farmers' Week, provided much instruction in certain lines. The relative value of different foods was one chief topic at Cornell.

THE inquiry by the State to fix the responsibility for the increased cost of bread has brought out evidence which would tend to show that at least three wholesale baking companies acted simultaneously in an attempt to arrange with storekeepers of this city for an increase in the retail price of bread from 5 to 6 cents a loaf. An attempt also seemed to have been made to boycott a large baking concern in Long Island City because it refused to increase the price of white bread. The company bakes only white bread, and so, it was reported, certain competing companies sent representatives to customers of the Long Island City firm, with the threat that other products would not be sold to them if they continued to patronize the firm.

An ordinance has been introduced in the Board of Aldermen providing that the standard weight of a loaf of bread shall be one pound. Under the proposed regulation bakers may turn out one-half and one-quarter pound loaves, but they must be sold at a price in proportion to the pound standard.

By far, the most important event in the food world during February was the eighth annual convention of the National Canners' Association, held at the Hotel Astor, February 9 to 11, inclusive.

Many of the pre-convention arrivals after registering, found their way over to the Grand Central Palace, where canning machinery of every kind was in practical operation. T exhibit covered 70,000 square feet of space and included tw floors. It showed every mechanical contrivance used in th industry from the time a product arrives at the factory in



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is possible by using Carnation Milk wherever the recipe calls for milk or cream. It is richer and of better flavor than ordinary milk—more economical than cream.



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TOWLE'S LOG CABIN CANE AND MAPLE SYRUP

It's a delightful blend of choicest cane and finest maple syrup. Great on cereals, biscuits, beans—a delicious sauce for custards and puddings. Absolute purity and full measure guaranteed by the Log Cabin Can. Order of your grocer today.



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"GOOD-BYE FLY"

According to Department of Agriculture Bulletin No. 118 : Apply 0.62 Borax to every 10 cubic feet of manure. Apply Borax particularly around edges; sprinkle with 2 or 3 gallons of water. This treatment should be repeated with each addition of fresh manure. Flies lay their eggs in fresh manure. Borax prevents their hatching.

Don't use more Borax than recommended above.

BON BON

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Never surpassed in wholesomeness, leavening or keeping qualities. Immense output. Low price.

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Canned Salmon

ALL GRADES ALL SIZES

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SEATTLE, U. S. A.

Illinois Vinegar Mfg. Company

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MANUFACTURERS OF HIGH GRADE

DISTILLED VINEGAR

natural state until it leaves snugly inclosed in its tin covering ready for the consumer. The exhibit was stated to be the most comprehensive of its kind ever shown in this country.

In overruling a protest by Ramon Cortada & Co., San Juan, Porto Rico, the board held that the Treasury Department's rule as to what constitutes a half-barrel of fish will have to be adhered to in tariff practice. The firm imported 200 packages of fish. Of these 35 cases were assessed at 30 per cent ad valorem as "fish in packages containing less than one-half barrel not specially provided for."

The question turned upon the quantity of fish contained in the packages. The return of the Government weigher shows that the cases weighed 96 and a fraction pounds. The importer claimed that the packages were all intended to contain the same amount, namely, 100 pounds or over, and that if there was any shortage it arose from their having shrunk after shipment. Relative to this contention, Judge Hay says duty must be assessed upon the goods as they arrive in this country.

The question of the classification of soya beans, which has been before the board under all the tariff acts since that of 1890, came up yesterday for action under the present law. The collector took duty either under Paragraph 197, as "beans and lentils not specially provided for," at 25 cents per bushel, or under Paragraph 199, as "beans prepared or preserved," at 1 cent a pound. William A. Brown & Co., the importers, claimed free entry under Paragraph 606, which specifies "soya beans." Judge Waite held that, since the beans in controversy have been prepared and preserved, they are excluded from the free list, which presumably intended to grant exemption to beans in their natural state only.

The Board of United States Tea Experts held a week's convention here at the appraiser's warehouse for the purpose of testing teas as a preliminary to deciding on the standards to govern tea imports in the twelve months beginning May 1. It was said authoritatively that the board will not recommend any material changes in the Read test for detecting impurities or coloring matter in teas.

Ohio Correspondence

(From our Staff Correspondent.)

COLUMBUS, O., February 26.—An experiment with "pure" apples has been successfully carried on here for the past year by a group of scientific growers. The term pure applies to strict honesty in selling the different varieties under their proper names, and to standard grading. One of the men back of the movement is V. H. Davis, a professor of horticulture at Ohio State University. Another is connected with the Ohio Agricultural Commission. All are practical growers and own or control jointly about 500 acres of orchards.

The chief object in view has been to popularize the apple with the public, and in a more technical way than the mere exploiting of its healthfulness and economy as a food. It seeks to give the consumer a discriminating knowledge with respect to varieties of apples, so that fraud may be detected in substitution, and also to acquaint him with the uses to which each variety is best adapted. It is argued that the housewife who is informed as to what kinds of apples are best suited for pies, for instance, or those adapted for baking, or salads, and so on, and who is sure of getting just the variety desired, will make larger use of the fruit.

It has been found upon test that aside from perhaps two three of the best-known apples, there is a widespread ignorance on the part of the consumer as to varieties, making substitution easy, and often bringing about confusion in the preparation of foods having apples as a basis. The pure apple store, incorporated under the name of the Fruit Growers' Market Company, is located in the heart of the principal public market. The fruit is displayed on wooden trays, each tray bearing the proper label. There are three gradings—extra fancy, fancy and cooking.

In a direct commercial way the object of the store is, of course, to provide a profitable outlet for the company's products. It handles only its own apples, all of Ohio varieties, advertising "Direct from the orchard to you." One of the results is to stimulate the demand for native apples, as opposed to those shipped in from other states. The apples are sold from the smallest retail quantities up to a barrel. The store is unique and has been watched with interest by growers at other points.

Among activities of the state dairy and food bureau during the month have been prosecutions in two flagrant cases of selling diseased meats.

Food Inspector Mower has had taken 107 samples of coffee used in hotels, restaurants and eating houses, to test the manner in which the law against adulteration by chickory or cereals, on the part of proprietors, is being lived up to. These samples are now in the hands of the chemist, and will be reported on at an early date.

Since last report a total of 272 samples have been taken by the department. Of the 168 submitted by analysis 105 were found pure and 63 impure. The latter included 15 drug samples.

An amendment to the law governing flavoring extracts and similar preparations is now pending before the legislature, which if passed will give more freedom to manufacturers of such goods. Ohio laws have been distinctive in providing that preparations other than those which are standard to the trade shall have the formula printed upon the bottle. Some makers rather than comply with this provision have withdrawn their goods from sale in Ohio, on the ground of escaping imitation and counterfeiting. The food department is not opposing this amendment, as the old law has worked hardship to wholesome and meritorious preparations. More liberal treatment would not lessen the force of prosecution against harmful ingredients that might be used. It is felt that a measure so stringent as the Ohio law should be made national or modified to meet conditions that prevail in other well regulated states.

Commissioner S. E. Strode was one of the speakers at the Ohio Bottlers' Association convention, which met in Columbus the fourth week of February, his address being on the value of cleaning and sterilizing bottles. Chief of Division B. S. Bartlow was a speaker at a farmers' institute at Miller City, O., where he gave an interesting account of the workings of the food and dairy bureau.

CLEVELAND, O., Feb. 27.—The 1915 Food Show, held Feb. 1st to 6th, was participated in by dealer and consumer to a greater extent than any year before. Prof. L. B. Allyn spoke one evening in the lecture hall to a large audience and daily lectures were given by various speakers on Pure Food subjects. The city booths were popular and constantly crowded. The city sealer, Mr. Radcliffe, had a collection of confiscated scales and measures with practical examples illustrating good and bad measures. Mr. Radcliffe is endeavoring to train the housewife to notice errors for herself and his exhibit was arranged with this idea in mind.

The Department of Health exhibit had many points of interest. Bleached and unbleached flours, examples of illegal and misleading labelling, and bake shop work held first places. Cakes made with eggs and no artificial coloring stood beside other cakes baked without eggs and artificially colored. In many cases no difference in appearance could be detected. Many people learned for the first time that several bakeries use cold storage fruit in their pies, the fruit is kept in the Municipal Cold Storage Plant. All fruits exhibited cherries, blackberries and apples, were in perfect condition. Here the city's report on every bake shop was filed and one could inquire at once about his particular shop and learn exactly how it was rated in the health office. There were over one thousand inquiries during the show.

There has been an active campaign in regard to a pasteurization ordinance which is before council. It seemed the movement would be defeated in spite of the fact that seventy per cent of the milk already being received in Cleveland is pasteurized before delivery. At the last committee meeting the Cleveland women represented by leaders from every active woman's organization were there bringing the wishes of many thousands of women and expressing these in a convincing way in favor of pasteurized milk.

One of Cleveland's daily papers has from time to time published a list showing the various grades of ice cream offered for sale in the city. Of the samples obtained at various drug and confectionery stores three were called high grade ice cream and tested, (1) 8.4%, (2) 12.6%, and (3) 13.2% butter fat. The analysis of the cheap ice cream showed a range between 3.8% up to 11.6% butter fat. These tests were made by analytical chemists of Cleveland.

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YOU are **doubly** protected when you choose foods that bear the brand of Armour. Every process, at every stage of the making, is under the careful scrutiny of Uncle Sam's inspectors. This is your assurance of purity of product, care and cleanliness in preparation. Careful food buyers recognize in the Armour label our **additional** pledge of superior quality and unvarying goodness.

Present prestige and popularity of Armour's "Simon Pure" Leaf Lard, Armour's Grape Juice, "Star" Hams and Bacon, "Veribest" Food Specialties, etc., are but the natural results of our half century of striving toward perfect food production.



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TO THE JOBBER AND RETAILER



The St. James Importing Company, of New York and London, the well-known distributors of Waw Waw Sauce, has been bought by men of strong financial backing who bring to the Company not only ample resources but also the full benefits of many years' experience with one of the largest and most successful manufacturers of food products in the country.

Plans are already laid to place Waw Waw in its deserved position as the King of Table Sauces.

We cannot make Waw Waw Sauce itself any better but we can and will make Waw Waw Sauce a better seller.

An extensive advertising campaign in the leading Journals is now in course of preparation. No pains, expense or effort will be spared to make Waw Waw a leader in easy, steady selling, just as it is now a leader in quality.

Full details of the new plans will be mailed to jobbers and retailers throughout the country. In the meantime the already increasing inflows of orders are being filled promptly from our New York warehouse.

SPECIAL—If you are not fully acquainted with the unusual merit of Waw Waw Sauce, write at once and a full size sample bottle will be sent for trial on your own table.

St. James Importing Company NEW YORK

Pennsylvania Correspondence

(From Our Staff Correspondent.)

HARRISBURG, PA., February 27.—Keystone State legislators will have the opportunity to choose between two bills to regulate cold storage this session and at the rate things have been going in Harrisburg it will be June before the gavels fall for final adjournment and chance of change of laws is over. The general assembly met this year with little or nothing prepared and a recess for the last half of this month was decreed so that the big legislation, including workmen's compensation, and minor labor could be whipped into shape and an embarrassing situation due to diminished revenue could be worked out.

The State Commission to inquire into the the necessity for change of the present unsatisfactory cold storage law has been making haste so slowly that it will be March before it can agree upon its report. Rumor has it that there will be a minority report at that. Opposition to any change has appeared in some sources; the State authorities ask some administrative tangles straightened out and some of the trade want longer storage periods, while a faction wants the law wiped off the books. Committees are coming here to fight for all sides and a merry war in committee is in prospect. In the main the commissioners favor longer periods, perhaps a year, but some are reported to demand more than that and a plea is being made from retail trade to strike out the requirement of placarding cold storage food.

The cold storage act suggested by the committee on uniformity of legislation in the United States has submitted its bill. This follows the lines of that suggested for all of the states. It provides for inspection, monthly reports, makes the dairy and food commissioner the enforcing officer, prohibits tainted food, requires notices, makes twelve months the period for storage except on permission from the commissioner and then only on a report, provision for a second extension of sixty days, but the whole extended period is limited to 120 days; contains a stringent provision for placarding and prohibits return to storage of food once removed.

A new state code for meat inspection drafted by the State Live Stock Sanitary Board officials and designed to correct some matters which have been a source of contention for several years. It provides for more inspectors and for cooperation with the federal officials and at the same time regulating inspection at plants. No opposition to it has appeared as yet.

The legislature has rushed a bill to provide $500,000 for the payment of the cost of the foot and mouth disease, which will reimburse the farmers and cattle owners of the state for the cattle killed and enable the keeping up of the home meat supply. Probably $100,000 more will be asked before the session ends.

The State Department of Agriculture has sponsored a bill to require county assessors to make reports on acreage and yield of staple crops and fruits, as well as domestic animals, chickens and bees, so that the food supply of the state can be reported upon authoritatively. The crop report system has started off well, but needs stronger support. The January report shows a large acreage of wheat and reports many men about to plant spring wheat, something unknown in this state, except on a very limited scale, for years. Farmers are inquiring about wheat at a rate which indicates the desire to improve the state's food production for export.

Grangers and dairy interests are lining up to fight the bill to reduce the retail license for sale of oleo to $10, and the Dairy and Food Commissioner will take the field against any change. The oleo license system will yield the state $250,000 this year. It has already turned in $215,000.

No change in the connection of the dairy and food division with the Department of Agriculture is contemplated. The scheme was to put it under the health department, but the Governor has put down his foot.

A stringent law on display of food has been presented. It contains a penalty for failure to screen against insects and would regulate all sidewalk displays in a way to prevent contamination and even handling. The State now has a ruling, but this would make it a law and enable summary conviction for violation.

Tennessee Correspondence

(From Our Staff Correspondent.)

THE enforcement of the Food and Drugs Act has gone on well during the year. 354 samples of food and 156 samples of drugs and patent medicines were analyzed, or a total of 510, of which 53.5 per cent were illegal and 46.5 per cent legal. Of the food, 60.2 per cent were legal and 46.5 per cent illegal; of the drugs, 38.5 per cent legal, 61.5 per cent illegal. Among the latter, the patent medicines are still the greatest offenders, with 73.7 per cent illegal.

Among foods, special attention has been given to soft drinks, catsups, eggs, extracts and flour. The greatest single offender is flours, of which about 75 per cent were bleached, but not so labeled according to law. Bleaching may not always be harmful, but surely the consumer has a right to know what he is buying, and inasmuch as bleaching materially changes the character of the goods from that turned out without this chemical aid, it is one of those things that should be stated upon the label of the package. Catsups, soft drinks, and extracts were also not in first-rate condition. The latter in accordance with the usual experience with other state inspectors, the Pure Food & Drug Department has found to continue with decidedly too large a per cent of illegality.

Among the drugs, as suggested, patent medicines are the worst; of these 80 samples were analyzed, of which 59 were illegal in one way or the other—usually in the labeling. The manufacturers of practically all of these have agreed to change the labeling in accordance with the rulings of the department. Among the more common drugs, tincture of ioline and tincture of iron still continue with too great a proportion of illegality. It appears that many druggists are still careless about the way in which these products are put up. Headache tablets are still largely sold not properly labeled. But on the whole, the character of the drug supplies in this state is improving very greatly, as would be expected from the character of men engaged in it, and the fact that it is usually only necessary to call their attention to deficiencies in order to have them corrected. Patent medicines furnish another trouble of much greater importance, which it is hoped will become right after a while.

The field force of the Pure Food & Drug Department has been active and has covered more territory than ever before. However, it has been impossible still to cover every bit of the state. A number of the counties furthest from the railroad have not been gone over during 1914. It is, however, expected that they will receive early attention in 1915. The amount of work done may be estimated from the fact that there were 670 visits made to towns; 9,149 sanitary inspections made; 6,180 pounds of food condemned; and 83 counties visited. Of course some of the latter were revisited many times.

Special attention, during the latter part of the year, was given to slaughter houses and dairies. Considerable improvement has been brought about in the condition of the former, and in the latter the dairymen are beginning to improve. The condition of slaughter houses in the state, for the most part, has been horrible from a sanitary viewpoint.

The sanitary end of the department's work is in good condition and is receiving the hearty support of everybody except a few persons who wish to continue to sell dirty foods.

Under the Sanitary Food Law there were 43 prosecutions during the past year, of which two were dismissed. Five cases are still pending on appeal to the Circuit Court, and the others were found guilty.

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Baking Powder

CONTAINS NO ALBUMEN (sometimes called white of egg) OR ANY ADULTERATION



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It Complies With All PURE FOOD LAWS, both State and National.

Sold and pushed by grocers throughout the United States who appreciate fair dealing by the Manufacturers and who like to give their customers full value for their money.

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Don't you want to make biscuits like this?

—browned perfectly on top, without being baked hard;

—white as snow inside, breaking open with an appetizing softness;

—and so light that you wonder how they can be made.

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The one great test of any shortening is with biscuits. Use Cottolene—use a third less than of any ordinary shortening.

It mixes easily; it blends perfectly with the flour.

When you have enjoyed biscuits made with Cottolene you will use it for all your shortening, frying and cake-making.

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Arrange with him for a regular supply. Thus he can always deliver Cottolene to you—pure, sweet and clean from original sources, to finished product.

Write to our General Offices, Chicago, for our *real cook book*—"HOME HELPS"—mailed free on request.



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Utah Correspondence

(From our Staff Correspondent.)

SALT LAKE CITY, Utah, Feb. 26.—That an article on "Utah," which appeared in a recent issue of a publication, "Why White of Eggs," put out by the Calumet Baking Powder Company, in which it is stated that Utah's regulation in the form of a State Dairy and Food Bureau ruling against albumenized baking powder was passed after the return of Commissioner Willard Hansen from the Mobile convention, is false and misleading, is the declaration of Commissioner Hansen.

In an interview given the Utah correspondent of "THE AMERICAN FOOD JOURNAL," Commissioner Hansen reiterates that he and members of the State Food Bureau have not in the slightest retreated from their position that albumen (white of egg) in baking powder constitutes a trade fraud. Here is what he says:

"The statement made by the Calumet people through their publication, "Why White of Eggs," states a falsehood when it says that the department's ruling against albumen was passed after the Mobile convention. The facts are, the ruling was passed unanimously by the bureau on June 3, 1913, prior to the convention which was held about two weeks later."

At this point in his statement, Mr. Hansen showed THE AMERICAN FOOD JOURNAL representative the original minutes of the meeting held June 3, 1913, in which it was stated that the ruling was indorsed, subject only to approval by the state attorney general.

"Regarding the statement that opposition has always been in evidence in the Utah Food Bureau regarding this ruling, such is not the case and the Calumet people, through their publication, must stand guilty as having dealt lightly with truth," Commissioner Hansen continued. "At the time of its passage, one member raised some objection but when it was pointed out to him what the manufacturers of albumenized baking powder had been doing; how they had been deceiving the public and would continue to deceive it if allowed to continue the use of white of egg, he voted with the rest and passed the bill, or rather regulation, unanimously.

"The article mentioned, gives itself away when it states in brackets 'Amended July 10, 1913.' That is true. It was amended but only because the attorney general had found time for the first time since its passage to ask that several words and phrases be changed for legal and only legal reasons. There was no change, whatsoever, made in the meaning or intent of the ruling. This meaning and intent, to which I as strongly subscribe as ever before, is plainly stated in the ruling as follows:

"'The albumen in these baking powders does not increase the actual leavening powers of the powder, but by a series of unfair and deceptive tests, such powders are made to appear to the innocent consumer to possess three or four times their actual leavening power. Such powders are, therefore, adulterated under etc.'"

Commissioner Hansen made it plain that there is no intention on his part or that of members of the State Dairy and Food Bureau to hedge on their former stand at this time. He admitted that the regulation had again been submitted to the attorney general to see if there is a possible flaw in it.

The attorney general, Albert R. Barnes, was asked by THE AMERICAN FOOD JOURNAL as to what his attitude toward the ruling would be. He was reminded that the albumen people had intimated that, unless the ruling was declared illegal, they would seek to enjoin the food commissioner.

That official refused to be quoted but hinted that he would do nothing with the ruling; that it could stand and if the manufacturers of dried white of egg baking powder wish to start something they have recourse to the courts. In the meantime, the application of the bureau for another opinion is shelved and likely to remain so.

One of the measures indorsed by Hansen for passage by this legislature in Utah is the false advertising law. If passed, the albumen "cold water" test by manufacturers of baking powder will be against the law as the measure takes in exhibitions and demonstrations of foods and liquors. Another bill is before the legislature making it necessary for the state to adopt all government strength and purity standards. The state department opposes this as it is thought to contain a manufacturers' "joker."

A radical change in the state supervision of dairy and food work will be made in Utah if a bill that has been presented in the State Senate and which has already been favorably reported out of committee is passed by the present State Legislature. This bill aims at a reconstruction of the State Dairy and Food Bureau that has existed since its organization in 1907.

The bill would remove all representatives of food interests from the board and substitute the state attorney general for the three interests that have been represented on the bureau—manufacturers, merchants and consumers.

The board, as created in 1907, has consisted of the state dairy and food commissioner, the state chemist, a manufacturer, a merchant and a non-producer. It is proposed that the board under the new law shall consist of the food commissioner, state chemist and the attorney general.



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Dairy and Food Commissioner
of Wisconsin.

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BREAD BETTER
In Dr. Wiley's Opinion
THAN MEAT

Washington, Jan. 9.—Dr. Harvey W. Wiley, the pure food expert, to-day issued a warning to the public against the curtailment of bread eating should the price be advanced because of the rise in the cost of wheat. He said:

"There is a popular fallacy in favor of meat. Meat contains 60 per cent water and costs 25 cents a pound. Bread is only 40 per cent water and costs 5 cents a pound. There's more energy in a pound of bread than in a pound of meat. Hard workers need bread more than meat. If the cost of flour makes bread rise, cut down on the meat. Bread is the cheapest food known."

Eat Bread— More Bread

The best Bread is made with

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Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.

Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year
Canada, $1.25 per year
Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

The ownership of The American Food Journal is vested solely in the officers of the company. No person, firm or corporation, either directly or indirectly connected with the business it represents, has any share in its ownership or voice in shaping its policy which has in view at all times the best interests of the field it serves. It aims to discuss all subjects fairly, and to furnish its readers information concerning the progress and development of the food industries. It will answer any questions concerning the business to the best of its ability, and it asks its readers in all parts of the world to aid it with inquiries and suggestions, to which it will give prompt and earnest consideration.

Vol. X. APRIL, 1915. Number 4.

Far-Reaching Significance of Corn Syrup Victory

THE recent decision of Judge A. L. Sanborn under date of March 30, 1915, in the United States District Court, at Madison, Wis., in favor of the Corn Products Refining Company in the injunction proceedings brought by that company some months ago against J. Q. Emery, the Food Commissioner of Wisconsin, is one that is full of significance and is of the utmost importance to the food manufacturing industries of the United States as well as to the food officials who are charged with the enforcement of the state food laws of the various states. In order to fully appreciate the importance of this decision in its relation to interstate commerce in foods, it is necessary to take into consideration and have in mind the history of former proceedings and decisions which have a direct bearing on the subject matter of this particular case:

From a national standpoint it should be borne in mind that some years ago an issue was framed on the proposition of whether the syrup manufactured from corn is properly designated as "corn syrup" or should be called "glucose." At the time this issue was joined in a national way certain officials in the United States Department of Agriculture who were then connected with the enforcement of the National food law took the position that the manufacturers of corn syrup should be compelled to call the product "glucose." The Corn Products Refining Co., the largest manufacturer of corn syrup in the world, took the position that the name "glucose" is misleading to the ordinary person in that this name would lead such person to suppose that the product sold under that name is made from glue or at least cause such person or consumer to associate the product in his mind with glue, and that the only proper and logical name to apply to the syrup made from corn is to call it "corn syrup," as that name at once associates the product with corn in the mind of the ordinary consumer and gives the consumer to understand that the product is a syrup made from corn, which in fact it is. This controversy culminated in a decision of the three national officials charged by Congress with the enforcement of the National food law—the Secretary of the Treasury, the Secretary of Agriculture, and the Secretary of Commerce and Labor. Their decision settled the issue in favor of the Corn Products Refining Co. and is as follows:

F. I. D. 87 (February 13, 1908).
LABELING OF CORN SIRUP.

> We have each given careful consideration to the labeling, under the Pure Food Law, of the thick, viscous sirup obtained by the incomplete hydrolysis of the starch of corn, and composed essentially of dextrose, maltose, and dextrine.
>
> In our opinion it is lawful to label this sirup as "Corn Sirup"; and if to the corn sirup there is added a small percentage of refiner's sirup, a product of the cane, the mixture, in our judgment, is not misbranded if labeled "Corn Sirup with Cane Flavor."

By the issuance of the above decision the controversy was settled in a national way and the syrup made from corn has ever since been held to be legally labeled under the National food law when labeled "Corn Syrup." Practically all of the State food officials of the various States at once either openly or tacitly accepted the above decision and enforced the State food laws in harmony with the same; but the then Dairy and Food Commissioner of Wisconsin, J. Q. Emery, refused to accept the same and contended for the proposition that the syrup made from corn should be called "Glucose." Prior to 1907 the statute of Wisconsin by expressed language specifically provided that the product in question might be called "Corn Syrup," but after Mr. Emery took sides in this National controversy against the Corn Products Refining Co., in the year 1907 the Legislature of Wisconsin passed a law which required corn syrup to be called "glucose" to the exclusion of all other names. The

constitutionality of the aforesaid law of Wisconsin of 1907 was raised in two cases brought by the State of Wisconsin against two retailers at Madison, Wis., by the names of, respectively, McDermott and Grady. These dealers had purchased cases of corn syrup from a wholesale dealer in Chicago. The individual cans in the cases were labeled to show that the product was a corn syrup and also contained explanatory matter showing the exact nature of the syrup in each can, but they were not labeled "Glucose" as required by the Wisconsin statute. The cans had been removed from the boxes and placed on the retail shelves for sale direct to the consumer at the time the prosecution was brought by the State. The Corn Products Refining Co. defended the dealers and attacked the constitutionality of the Wisconsin law on various grounds which it is unnecessary at the present moment to consider here.

The trial court in Wisconsin sustained the constitutionality of the Wisconsin law and convicted the defendants. The defendants appealed to the Supreme Court of Wisconsin and the Supreme Court sustained the trial court. The defendants then appealed from the decision of the Supreme Court of Wisconsin to the Supreme Court of the United States. The Supreme Court of the United States in the case of McDermott vs. Wisconsin, 228 U. S. 115, reversed the decision of the Supreme Court of Wisconsin and the gist of that decision may be stated to be as follows:

The U. S. Supreme Court held that the law of Wisconsin of 1907 by requiring corn syrup to be labeled "Glucose," whereas under the National law it might be labeled as "corn syrup," had the effect of requiring a label reading "Corn Syrup" on cans of syrup shipped into that state to be removed before those cans of syrup could be sold in Wisconsin and another label reading "Glucose" to be placed on the cans; and that the effect of this was to destroy the evidence as to how the syrup was labeled when shipped into Wisconsin under the National law, and that in order to properly enforce the provisions of the National food law it is necessary that labels used on interstate shipments be not removed or destroyed, but be permitted to remain on the goods in order that such labels may furnish evidence of the guilt of a shipper under the National law, if he has misbranded his goods and shipped them, or of his innocence if he is wrongly accused of having misbranded goods shipped in interstate commerce. In other words, the U. S. Supreme Court held that the State law could not require labels used on interstate shipments to be removed from those shipments and other labels substituted therefor, but that the interstate labels must be permitted to remain on the goods shipped in interstate commerce, at least in such a case as the McDermott case where the goods had been shipped into the State direct to a retailer and the retailer had placed those goods on his shelves for sale direct to the consumer. So the Wisconsin law of 1907 was held unconstitutional for the reason stated. However, not long prior to the decision of the U. S. Supreme Court in the case of McDermott vs. Wisconsin, above referred to, the U. S. Supreme Court in the case of Savage vs. Jones, 225 U. S. 501, held that it is constitutional for a State to require to be stated on the label of goods shipped into that State additional information other than required by the National food law. The Savage vs. Jones case was one where the State of Indiana required the formula to be stated on labels of stock food so as to show the percentage of certain ingredients in the stock food. This is not required by the National food law and the contention was made against the Indiana law that since the label on the stock food shipped into the State was legal under the National food law, although not stating the percentage of certain ingredients, it was beyond the power of the State of Indiana to require an additional label giving the percentage of certain ingredients as required by the Indiana law. But the Supreme Court of the United States held that Indiana could legally require this additional information.

When the decision adverse to the State of Wisconsin was rendered in the case of McDermott vs. Wisconsin the Legislature of Wisconsin was in session, and seeking to take advantage of the point decided in the case of Savage vs. Jones on the Indiana law, the Legislature of Wisconsin passed the act of 1913 which was involved in this proceeding in which Judge Sanborn has just rendered his opinion. This act of the Legislature of Wisconsin of 1913 was so framed as to avoid compelling the removal of a label reading "Corn Syrup" on goods shipped in from other States, but sought to require an additional statement on such label showing the percentage of corn syrup contained in the product, and in the making of this additional statement to compel the word "Glucose" to be used. Judge Sanborn in his opinion points out quite clearly the fact that the object of the Legislature of Wisconsin was to avoid, on the one hand, the decision in the McDermott case, and on the other hand to take advantage of the Savage vs. Jones decision and go as far as possible to destroy the label legal under the National law and "discredit it so far as possible, impeach it in part, break its force, and leave it a confused jargon of words and figures, contradictory and misleading." Judge Sanborn says of this legislation:

> "Compliance with the Wisconsin Statute would require a label in substance as follows: 'Corn Syrup 85%, Sugar Syrup 15%, Glucose 85%, Sugar Syrup 15%.' It would not be permissible, by force of the concluding sentence of the law, to write the label thus: 'Corn Syrup (Glucose) 85%, Sugar Syrup 15%.' So we are obliged to deal with a confused, inconsistent and misleading label, whose practical purpose is difficult to understand. If the statute allowed the label to state that the article contains '85% of glucose or corn syrup' it might be possible to give it effect, but this would be a most palpable violation of both words and meaning. So the Wisconsin legislature, unable under the McDermott ruling to utterly destroy the Federal label, proposes to discredit it so far as possible, impeach it in part, break its force, and leave it a confused jargon of words and figures, contradictory and misleading. The force of the ruling of the Supreme Court is thus represented in the letter, but greatly weakened in spirit and effect."

Judge Sanborn then goes on to consider the proposition as to whether or not the decision in the case of Savage vs. Jones above referred to is authority to sustain the constitutionality of this act of the Legislature of Wisconsin of 1913, and it is in this behalf that the conclusions reached are of such vital importance. Judge Sanborn holds, in effect, that while the decision in Savage vs. Jones does sustain the proposition that it is within the power of a State to require to be stated on labels of foods shipped into the State information that is not required to be stated under the National law, that nevertheless the decision in Savage vs. Jones is not authority for the proposition that a State legislature may not only require such additional information to be stated on such labels, but may require such additional information to be stated in such a way as to discredit and challenge the sufficiency and correctnes

of the National label which undertakes to give substantially the same information regarding the nature of the product. And in deciding, in effect, that the Savage vs. Jones decision is not authority for such a proposition, he points out with respect to this Wisconsin law that the law requires the name "Glucose" to be used in stating the percentages of ingredients and that by so doing "the Wisconsin law is tantamount to a declaration that the name glucose on a label is not false or misleading in any particular." In other words, his opinion seems to be to the effect that it is not within the power of a State legislature to require a name to be used on a label shipped in from other States when such a name so required to be stated might be held legal by State courts but illegal by Federal courts. In this connection it should be borne in mind that one of the contentions in the case was that the name "Glucose" actually is misleading. Consequently in a proceeding under the National food law on a label bearing the name "Glucose" on charges that the name is misleading, it might very well be that a Federal court would sustain the charge and it is easy to see that should such a decision be rendered by the Federal courts the result would be that this Wisconsin law would require a name to be used on labels in the State that would not be a legal name to be used on labels shipped into that State under the National law. At any rate, the question as to whether or not the name is legal is an open question and Judge Sanborn holds that it is beyond the power of the State legislature to foreclose the Federal courts from passing on the question of its legality with respect to foods shipped into the State from other States. Judge Sanborn specifically holds that corn syrup "is a wholesome article of food." So far as the interstate commerce features of the case are concerned, his decision is a sweeping victory for the Corn Products Refining Co. in that he holds that "Defendant should be restrained from attempting to apply the statute to complainant's goods or retailers thereof because this would interfere with interstate commerce * * * ." Also that "There should be a decree for perpetual injunction restraining defendant as Dairy and Food Commissioner from putting in force against complainant or its jobbers or retailers the provisions of the statute of 1913. * * * " The judge holds the law valid as to internal commerce of the State, but as the business of the Corn Products Refining Co. is wholly interstate and the direction for an injunction is to restrain the Food Commissioner from proceeding against the jobbers or retailers handling the company's goods in Wisconsin, it would seem to leave the company free to do business in that State regardless of the statute.

The significance of this decision is tremendously far-reaching and must be of the most serious importance to all those who have followed the many various conflicts between Federal and State rights as affecting food control and legislation. It is quite in keeping with the views of the court to say at this time that here is the nucleus which may be made and should, by all means, be made the first great milestone on the road to national uniformity of food laws. Every food control official should lend his earnest support to this end. Every wing of the food industry of the country is henceforth duty-bound to strive for the full realization of this principle.

COMPREHENSIVE DEPARTURE.

THE California Associated Raisin Co. is to be congratulated on its acquisition of E. B. Merritt to fill the important position of sales manager.

For sixteen years Mr. Merritt was director of advertising and sales promotion for Armour & Co. He is also widely known by reason of his connection with the Old A. A. A., for which he acted as treasurer. He has also been a member of the executive committee of the new Audit Bureau of Circulation.

The California Associated Raisin Co. has determined to organize a sales force of its own, for the first time in the history of the organization. This company has disposed of its vast raisin crop, the product of six thousand raisin growers to the various brokers and jobbers who took the raisins in large bulk, put their own brand on them and thus disposed of them to the retail trade.

The Associated Raisin Company's advertising campaign has been of a purely educational character, with a view to the general increase of the consumer's demand for raisins.

Of late, the demand for the commodity has gained to tremendous proportions, so much so, in fact, that the industry now requires a broader selling plan than formerly. The task of forming a competent sales force falls to Mr. Merritt.

It is the intention of the Association to put up its own brand of packaged raisins, in the future, merely as one department of its large business, and without in any sense interfering with connections now existing with other houses.

The objective point of the advertising campaign has been in the past and will continue to be in the future the increase in consumption of raisins generally, and this campaign will not attempt to give any one brand predominance over others.

It is worthy of note that the consumption of raisins in Great Britain is four times the volume of that in the United States and this gratifying condition in Great Britain is nothing more than an advertising and selling and similar to that now being launched in the United States and the Associated Raisin Co.

THE AMERICAN FOOD JOURNAL wishes, at this time, to assure Mr. Merritt of its absolute confidence in his ability to make good in his undertaking and to wish him the fullest measure of success in his new connection.

NOT STAMPS ENOUGH.

THE following bulletin was recently issued to the investigators of one of the largest railroads having general offices in Chicago:

"I am advised by Sears, Roebuck & Company that they are unable to secure from the government a sufficient number of stamps for their requirement, and it has been necessary for them to attach bills of lading to claims which do not carry a canceled revenue stamp.

"They state, however, that a record is kept of all these bills of lading and settlement is made with the government at intervals."

Who would ever have dreamed that the United States Government could not turn out a sufficient volume of stamps to supply one mail order house?

It reads like a joke.

But no. It is only too true. We have one of the bulletins to prove it!

Full Text of Corn Syrup Decision

FOR the benefit and information of readers of The American Food Journal, the full text is herewith published of the remarkable decision of Judge A. L. Sanborn, delivered March 30, in the United States District Court, at Madison, Wisconsin, in favor of the Corn Products Refining Company, in the injunction proceedings brought by that concern against J. Q. Emery, then Food Commissioner of Wisconsin, but since retired to private life by the governor of that state:

H. O. Fairchild, of Green Bay, Wisconsin, solicitor for complainant.

Walter C. Owen, Attorney General of Wisconsin, and John M. Olin, of Madison, Wisconsin, for defendant.

This suit was brought in March, 1915, against the present defendant. A former suit in all respects the same was brought in 1913 against John Q. Emery, then the Dairy and Food Commissioner of Wisconsin, to restrain the enforcement of a statute of Wisconsin of 1913, relating to glucose labels, on the ground of its alleged conflict with the Federal Constitution. The trial came on in March, 1914, and the argument in January of the present year. Shortly afterward, and before the case had been decided, Mr. Emery was succeeded as Dairy and Food Commissioner by the defendant Weigle. The suit thus having abated, and steps being contemplated to have it revived against the present defendant, the parties became doubtful of the right to revive under the rule of Pullman Co. v. Croom, 231 U. S. 571. A new suit was therefore instituted against the present defendant by the filing of a second bill similar to the first, *mutatis mutandis*, and put at issue by filing an answer. It was thereupon stipulated that the evidence given in the Emery suit should be the evidence in this, with the same effect as if no succession of officers had occurred. The evidence being of considerable volume findings of fact were made and filed.

Complainant was organized in 1906 under the laws of New Jersey, succeeding to the business of the Corn Products Company, which in turn succeeded to the Glucose Sugar Refining Company, an Illinois corporation, which was engaged in business from 1898 to 1902. These corporations have owned a number of starch and glucose manufacturing plants in different parts of the country during the respective periods of their existence, and have done a large business in producing and marketing starch and glucose, and for a number of years complainant and its immediate predecessor have been marketing large quantities of an article known to the retail trade as corn syrup, under the trade name of Karo, a mixture of glucose and refiners' syrup or sugar syrup. For the last few years complainant has had a large sale of corn syrup to the consumer through retail dealers, put up in cans of 20 pounds, 10 pounds, 5 pounds, and 2 pounds, sold to jobbers in cases containing from three to twenty-four cans each. It marketed in Wisconsin in 1908 110,569 cases, in 1909 124,776 cases, in 1910 104,085 cases, in 1911 129,132 cases, in 1912 162,036 cases, and in 1913 119,529 cases. In addition it sold to jobbers in states adjoining Wisconsin large numbers of cases of cans of corn syrup, and the sales of such jobbers in Wisconsin from 908 to 1903 amounted to at least 300,000 cases; so that the total sales in Wisconsin from 1908 to 1913 amounted to at least one million cases. The gross value of the corn syrup sold by complainant at the present time in Wisconsin is about $200,000 per annum. All such shipments and sales are interstate commerce transactions.

Commensurate sales of these goods, all labeled as corn syrup and refiners' or sugar syrup during the period referred to, have been made in other states, so it is safe to say that the buyers have become familiar with the meaning of the term corn syrup. All of complainant's business is in the field of interstate commerce. No glucose or corn syrup is produced by any one in Wisconsin.

Two names have been applied to the article in question, glucose and corn syrup, and there has been much controversy over the point in the Department of Agriculture, and in Michigan and Wisconsin. The article is derived from the incomplete hydrolysis or breaking down of the starch found in the kernel of ripe Indian corn. Among chemists in the laboratory, and in commercial usage, when sold in bulk to manufacturers of candy, jellies and similar produce, this article is known as glucose, but when sold to consumers as an article of food, as corn syrup. It is composed of the following ingredients in varying quantities, but may be stated to contain the following substances and percentages: Dextrine 42, dextrose 34, maltose 4, water 19, ash 1. In food circular 19 of the United States Department of Agriculture the term is thus defined: Glucose, mixing glucose, confectionery glucose, is a thick, syrupy, colorless product made by incompletely hydrolizing starch, or a starch-containing substance, and deodorizing and evaporating the product. It is one-half as sweet as refiners' syrup, and about two-fifths as sweet as maple syrup or sugar syrup. The word is derived from the Greek word gleukos, meaning sweet. Although dextrine is a gum its presence is necessary in glucose in order to keep it in a liquid form. Glucose or corn syrup is a food-product mainly valuable as such from its carbo-hydrates or energy-giving qualities, and is a wholesome article of food.

After the decision in McDermott v. Wisconsin, 228 U. S. 115, holding the Wisconsin law of 1907 invalid as interfering with the provisions of the federal act relating to food and drugs, and as burdening interstate commerce, the statute of 1913, which is here in question, was passed by the Wisconsin legislature. It had been decided in Savage v. Jones, 225 U. S. 501, that since the food and drugs act does not require food labels to disclose ingredients the states may supply this; and an Indiana statute requiring labels for the sale of stock foods to show the percentage of protein and crude fat was held valid. The Wisconsin statute of 1907 provided that glucose labels must read "Glucose flavored with Sugar Syrup," etc., and that the packages should bear no other label. At and before the adoption of the law of 1907 complainant had labeled its goods under the Food and Drugs Act as made up of corn syrup and refiners' syrup or sugar syrup;* and the Wisconsin law therefore required the removal of such labels. This feature was held to interfere with the federal law making labels within the meaning of the act evidence of branding or misbranding, and making a true label complete protection to the dealer from seizure of his goods or criminal process against him. McDermott v. Wisconsin, 228 U. S. 115. The Wisconsin legislature was in session when the McDermott decision was made, and the act of 1913 here in question was passed at that session. The Federal corn syrup label having been held presumptively good, and beyond the state power to destroy, it was conceived that the state could still compel the use of a glucose label in connection with the corn syrup label, and this was provided for in the following statuate:

> "No person, by himself, his servant or agent, or as the servant or agent of another, shall sell any maple syrup, sugar-cane syrup, sugar syrup, refiners' syrup, sorghum or molasses, mixed with glucose, unless the same be distinctly branded, tagged, or labeled so as to show plainly the percentage of each of the ingredients composing such mixture, to-wit: The percentage of said glucose and the percentage of any said maple syrup, sugar-cane syrup, sugar syrup, refiners' syrup, sorghum syrup, or molasses, as the case may be: the said names and percentages of such ingredients to be in Gothic type, bold-face, not less than one-fourth inch high, and not to be mingled with other reading matter." Wisconsin Stats. 1913, section 4601-1a.

Penal provisions to secure obedience were contained in the sections of the statute immediately following. After the adoption of the law of 1913 complainant changed its label to read "Corn Syrup 85%, Refiners' Syrup 15%."

The validity of section 4601-1a is attached on three grounds: 1. As a regulation of interstate commerce. 2. As an unreasonable and oppressive exercise of police power. 3. As depriving complainant of its property without due process of law.

1. *Is the state law a commerce regulation?* Compliance with the Wisconsin statute would require a label in substance as follows: "Corn Syrup 85%, Sugar Syrup 15%. Glucose 85%, Sugar Syrup 15%." It would not be permissible, by force of the concluding sentence of the law, to write the label thus: "Corn Syrup (Glucose) 85%, Sugar Syrup 15%." So we are obliged to deal with a confused, inconsistent and misleading label, whose practical purpose is difficult to

*The label complies with Regulation 17 of the Three Secretaries. 174 Fed. 329. No question of the validity of this regulation is made. It is also in accordance with Food Inspection Decision 87 of the Three Secretaries, which will be found in 228 U. S. 115.

understand. It the statute allowed the label to state that the article contains "85% of glucose or corn syrup" it might be possible to give it effect, but this would be a most palpable violation of both words and meaning. So the Wisconsin legislature, unable under the McDermott ruling to utterly destroy the Federal label, proposes to discredit it so far as possible, impeach it in part, break its force, and leave it a confused jargon of words and figures, contradictory and misleading. The force of the ruling of the Supreme Court is thus respected in the letter, but greatly weakened in spirit and effect. This seems to be a regulation clearly in derogation of the rights given by the Federal law quoted further on.

It is contended that this statute was passed under the authority to require the display of names of ingredients expressly sustained in Savage v. Jones, but it is quite evident, in view of the situation at the time of its passage, that its sole purpose was to establish "glucose" on an equal footing with "corn syrup" on food labels; in other words, to fix what was, in the legislative view, the only proper branding. The product was already branded so as to show ingredients, so the only thing remaining for the state to do was to enforce the correction of such label; being the very duty to which Congress had imposed upon the Federal courts by criminal and quasi-admiralty proceedings. The Wisconsin law is tantamount to a declaration that the name glucose on a label is not false or misleading in any particular. Thus the question arises whether the statute as literally read is not an invasion of Federal power over interstate commerce, the intrusion of state authority in a field already occupied, and whether it must not be restricted to purely internal commerce in order to be sustained.

Can the purpose of the federal law be accomplished without denying to the state the power to finally decide what shall be a misbranding? Is the repugnance or conflict between the two statutes so great that they cannot possibly be reconciled or stand together? Reid v. Colorado, 187 U. S. 132; Savage v. Jones, 225 U. S. 501. If so, the Wisconsin law must either be held void as a whole or restricted to purely internal concerns.

To properly appreciate these questions reference should be made to the provisions of the federal and state statutes, the pertinent provisions of which follow:

"That the introduction into any state or territory or the District of Columbia from any other state or territory or the District of Columbia, or from any foreign country, or shipment to any foreign country, of any article of food or drugs which is adulterated or misbranded, within the meaning of this act, is hereby prohibited; and any person who shall ship or deliver for shipment from any state . . . to any other state, . . . or shall receive in any state . . . from any other state . . . and being so received shall deliver, in original, unbroken packages, for pay or otherwise, or offer to deliver to any other person, any such article so adulterated or misbranded, . . . shall be guilty of a misdemeanor, subject to fine or imprisonment, or both." Sec. 2, 34 Stat. 768.

An article shall be deemed to be misbranded "if the package containing it or its label shall bear any statement, design or device regarding the ingredients or the substances contained therein, which statement, design or device shall be false or misleading in any particular." Sec. 8, Subd. 4, 34 Stat. 768.

"That any article of food, drug or liquor that is adulterated or misbranded within the meaning of this act," being transported in interstate commerce, or having been so transported, remains unloaded, unsold or in original unbroken packages, shall be liable to be proceeded against in any District Court of the United States within the district where the same is found, and seized for confiscation by a process of libel for condemnation. Sec. 10, 34 Stat. 771.

Comparing these provisions with the Wisconsin law we ave the following:

"Whoever shall neglect or refuse to do any of the acts or things required by Sec. 4601-1a, or in any way violate its provisions, shall be guilty of a misdemeanor, and be punished. Sec. 4601-3a.

"In all prosecutions arising under the provisions of these statutes relating to the manufacture or sale of an adulterated, misbranded or otherwise unlawful article of food, the following definitions and standards for food products shall be the legal definitions and standards, to-wit:

"Syrup is the sound product made by purifying and evaporating the juice of a sugar producing plant without removing any of the sugar." Sec. 4601-1a.

These laws cover the same precise field. Both deal with the rights, duties, and liabilities growing out of food brands. "The two statutes operating upon the same subject-matter prescribe different rules." Gulf, Colorado, etc., R. Co. v. Hellley, 158 U. S. 98, 102. There seems to be direct, immediate and irreconcilable conflict.

In this field a common sovereignty or co-dominium exists, under which the state may compel the disclosure of ingredients, or exert any other power not already exercised by Congress. The latter having added sanctions for misbranding and adulteration, those prescribed by the former become simply inapplicable to complainant, although in full force as to commerce wholly within the state; probably also to dealers using trade-marks or names.

While the national law does not compel the disclosure on a label of the ingredients of the article, yet it is obvious that if such disclosure is actually made, either by voluntary act of the seller under Regulation 17 or pursuant to local law, it must be truthful, and that the question whether it is false or misleading in any particular is one of federal law alone. Any other conclusion might leave the dealer in the position of the carrier in Southern Railway v. Reid, 222 U. S. 424, 442, of whom it was said that if he obey the state law, he incurs the penalties of the federal law; if he obey the federal law, he incurs the penalties of the state law. The Wisconsin legislature has undertaken to settle the question of the true and rightful name of Karo by enacting that the word glucose shall appear on the label. In other words, it has decided the question of misbranding, which the federal law says shall be settled by the federal courts. Complainant cannot serve two masters, each having plenary power. The assumed state authority must therefore yield.

The contention for the state appeals to the ethical principle that the consumer should be allowed to know that the article purchased is what it purports to be, that it may be bought for what it really is. United States v. Lexington M. & E. Co., 232 U. S. 399, 409 Complainant agrees heartily with this principle, but contends that to put glucose on its labels would deceive and mislead the purchaser; that when he buys corn syrup mixed with sugar syrup he knows exactly what he is getting; that he thinks glucose is made of the skins or hoofs of animals, like animal glue, and will not buy Karo if he thinks it contains glucose. This is only another form of the extended controversy of "Glucose vs. Corn Syrup" in the Department of Agriculture, which ended in the decision of the Three Secretaries, and which occupies considerable space in the record. The Wisconsin legislature has attempted to decide the controversy for that state by the act of 1913, but Congress has placed its ultimate decision in other hands. In its legislation Wisconsin has raised a question of misbranding, and tried to settle it, once for all. As to intrastate commerce in that state the question is settled. But as to interstate and foreign commerce it is otherwise, the power to set the question at rest being vested elsewhere.

Suppose the label remains as it is, showing corn syrup and sugar syrup, and suit in rem be brought in this court against McDermott (who was prosecuted in the other case), by seizure of the articles in his possession. At the same time a criminal suit by the state is instituted against him in the state court, for non-compliance with the act of 1913. He is successful in the federal case, is convicted in the other, and brings habeas corpus in this court, or a state court. What would the proper judgment be? Defendant contends that both laws should be sustained, and McDermott be punished for not doing what the federal court has ruled he need not do, and the state court that he must do. The conflict is obvious. If defendant's theory is the correct one the manufacturer who furnished McDermott with the goods must either comply with the state law or go out of business. The Wisconsin law would thus be the supreme law of the case, and the federal law powerless, although the supremacy of the latter is declared by the Constitution.

Assuming the Wisconsin law to be simply one requiring display of ingredients, and not one creating a definition, its whole purpose was met when long before its passage complainant labeled its product corn syrup pursuant to the federal law, and expressly under the Wisconsin act of 1905.

If in assumed compliance with the Indiana law requiring the amount of crude fat to appear on the label, the dealer should substitute the word suet, or leaf lard, it seems plain that the state would be powerless to interfere.

Defendant contends, and the Wisconsin law declares, that the chief ingredient in complainant's product is not a syrup at all, not being derived from the juice of a sugar producing plant. Calling it corn syrup must therefore be misleading by the standard so set up. Here is a palpable conflict between

state and federal standards, tending to produce inevitable disagreement in rulings.

The corn syrup label has been decided to comply with federal law (United States v. 779 Cases of Molasses, 174. Fed. 325, 96 C. C. A. 197), and presumably meets its requirements. McDermott v. Wisconsin, 228 U. S. 115.

The whole argument of complainant's counsel to the effect that the Wisconsin statute really deals with misbranding, and that this question is for the federal courts alone, is challenged by the contention that no question of misbranding can ever arise under the federal act by complying with such statute, because it is simply required that glucose be labeled. If corn syrup contains glucose let the label show it, if it does not contain glucose the statute is without application. Complainant (it is said) admits that its mixture contains the product obtained from the incomplete hydrolysis of starch, or glucose. By so labeling it the truth is told, and hence the label cannot possibly be false or misleading in any way. A corollary to this contention is that the question of misbranding should be decided in this case, as an incident to the equity jurisdiction invoked by the bill.

This contention may be entirely correct, but is deemed immaterial. It makes no difference in the aspect of the case now under consideration whether the state statute has correctly determined the long standing controversy of Glucose vs. Corn Syrup, because that statute could not make any determination whatsoever on that subject.

If it be said that the police power of the state is emasculated by a construction which leaves it the bare authority to say that ingredients must appear on labels in interstate commerce, without the power to prescribe the particular names, the answer is that Congress might itself have occupied the whole field, without leaving any of it to the state. If the state cannot punish the use of the formula $C_6 H_{12} O_6$ on a glucose label, or *nux vomica* on a strychnine label, the federal courts may do so with at least equal efficiency. In any event the federal law covers the whole subject.

When the state attempts, as in this instance, to do more than is left to it under Savage v. Jones, and by legislation to force its own notions of nomenclature upon a pre-existing food label made under a rule of the Three Secretaries, and upheld as valid by the Circuit Court of Appeals of one of the federal circuits, it is not strange that confusion and uncertainty result. It cannot make its own label, but can only attempt to impeach and partially destroy the force of a lawfully existing one. Without power to wholly destroy the government label, it attempts to break its force as far as possible by requiring the dealer either to obey the state law or make his label nothing but a jargon of apparently conflicting words and figures. McDermott v. Wisconsin has ruled that the state may not take off the federal label, so it is proposed to break its force and destroy and confuse its meaning, without its actual removal, thus keeping to the letter of that decision, but practically destroying its effect. The label is the evidence of guilt or innocence in proceedings under the federal law, but the effect of the state law is to confuse, weaken, and partially impeach that evidence. Rights under the Constitution are thus affected or neutralized, and their enforcement hampered, impeded, and burdened.

A further contention is made to the effect that while it is true that the question of misbranding is to be determined by federal proceedings under the federal act, yet when the question arises incidentally in other forms of action it may be determined whenever necessary to a decision. This rule is established in Pratt v. Paris G. L. & C. Co., 185 U. S. 282, but its application to this case is not perceived. State courts, or the District Court in its concurrent jurisdiction, may determine whether a patent is valid, but neither may entertain a suit for patent infringement. Probably the Wisconsin courts, in an action for breach of a contract of sale of corn syrup, might decide whether the article was properly branded, in case that fact was relevant to contract validity. But it is a wholly different thing for a Wisconsin court to usurp the exclusive power to punish misbranding given by the Food and Drugs Act to the federal District Court by doing what is here threatened in the prosecution of retailers of glucose or corn syrup in the criminal courts of the state. A state court may properly decide whether a ship on the sea has been negligent, but it cannot by a proceeding in rem seize the ship for such delict, because that is within the exclusive power of the admiralty courts. The Glide, 167 U. S. 606; Minnesota v. Northern Securities Co., 194 U. S. 48, 71.

If it were necessary in deciding the case to pass upon the two other questions raised (reasonable exercise of police power and due process of law), the question of misbranding might properly be decided, as incidental to those matters. But the question of commerce being decisive of the whole controversy, the other matters are not considered.

Nor is it necessary to decide whether Food Inspection Decision 87 of the Three Secretaries is a part of the food and drugs statute as a regulation made for the better execution of the law, or is a mere advisory decision, designed to put an end in the Department to the controversy of "Glucose vs. Corn Syrup." While I think it is only an advisory opinion, and not a rule or regulation, a decision on the point is not essential.

The Wisconsin statute of 1913, as applied to purely internal commerce, should be sustained. The rights of complainant do not require any other course. While the language of the law is general, and is broad enough to include all sales of the food product in question, whether interstate or internal, yet it is the settled rule in Wisconsin to restrain such general language to internal commerce if to do otherwise would avoid the statute. Greek-American Sponge Co. v. Richardson Drug Co., 124 Wis. 469, 476; Chicago & N. W. R. Co. v. State, 128 Wis. 553, 650. A similar rule was applied to a taxation statute under different circumstances in St. Louis & S. W. R. Co. v. Arkansas, 235 U. S. 350, 368; El Paso & N. E. R. Co. v. Gutierrez, 215 U. S. 87, 96. Defendant should be restrained from attempting to apply the statute to complainant's goods or retailers thereof because this would interfere with interstate commerce, and the scope of the statute thus restricted to internal concerns, which are its proper field, and as so restricted held valid.

There should be a decree for a perpetual injunction restraining defendant as Dairy and Food Commissioner from putting in force against complainant or its jobbers or retailers the provisions of the statute of 1913; and declaring the statute valid as to the internal commerce of the state, with costs.

A. L. SANBORN, Judge.

March 30, 1915.

WOODEN VS. METAL SINKS.

The installation of wooden sinks and wooden laundry tubs in places of habitation has been prohibited for many years by the plumbing ordinances and laws of Chicago and of many of the large cities. More recently this prohibition has also been extended to include hotels and restaurants. The reason for such action is self-evident to those who have had experience in the installation of plumbing fixtures.

Wooden sinks necessarily have sharp corners which are hard to clean. Hot water is more readily absorbed than cold water; and hot, greasy water is readily absorbed by wooden receptacles, thus providing the media for putrefaction and the processes of decay.

A wooden sink out of use for a short time dries out and the consequent warping opens the seams and also causes cracks or splits. These open joints or splits provide ready means for deeper saturation of the wood and more deeply seated putrefaction chambers, where the processes of decay are hidden. Wood that is saturated with waste water is necessarily in a decayed or "rotten" condition, emits a "sour smell" and is a nuisance.

Metal-lined sinks are not better than unlined and in most cases are infinitely worse. The metal lining, whether it be sheet copper or lead, is very soon pierced or perforated by usage, causing leaks which may remain unnoticed for a considerable length of time. The foul liquid waste between the sheet metal and the wood is confined in a dark, practically air-tight space, affording ideal grounds for action by the anærobic bacteria which speed up the process of decay.

Saturated wooden sinks, tubs or vats are a nuisance. The use of such is not necessary for dish-washing purposes, for the reason that other materials equally suitable can be provided at practically the same cost. Sheet metal sinks, tubs or vats can be used for the same purpose and will not be any more destructive to china or glassware than if made of wood. Enameled iron or earthenware sinks can be used and the glassware and china protected from chipping and breaking by the use of suitable mats or woven wire guards, which can be supplied at relatively small cost.

PAYS FOR CONDEMNED ANIMALS.

Governor Brumbaugh of Pennsylvania has approved the bill appropriating $500,000 for the payment of the State's share of the cost of the cattle killed, property destroyed and other expenses incurred in combating the foot-and-mouth disease, a like amount having been made available by the Federal Government. It is the intention of the State Livestock Sanitary Board to take immediate steps to disburse the money.

It is estimated that 20,000 animals were destroyed in fighting the disease, making it the most expensive outbreak ever known in the cattle industry in Pennsylvania.

What Tomato Pulp Should Be

By W. D. Bigelow and F. F. Fitzgerald

TOMATO pulp should consist of the fleshy portion of the tomato, separated from skins, cores and seeds by means or a fine mesh screen, and suitably concentrated by evaporation. It was formerly customary, and is still the practice of some manufacturers, to vary this process by discarding a portion of the juice of the tomatoes. Some manufacturers, especially in the preparation of pulp from tomato trimmings, allow the trimmings to pass over a colander and thus separate the free juice, which is discarded. Others allow the product of the cyclone to stand for a time in tanks and then discard the clear juice which settles in the bottom of the tanks. Both practices are wasteful and have generally been discontinued. Some still adhere to one or both, however, and it was thought best to make the matter the subject of study.

Some discard the juice because of the belief that it consists of nothing but water and is valueless. Some are of the impression that the juice separated from the trimming stock before straining takes on a brown color during evaporation which would interfere with the red color desired in the finished product, if allowed to go into the pulp. Some recognize the value of the juice, but believe the expense of its evaporation would not be warranted by the increased quantity of pulp. Some have not measured the juice discarded and greatly underestimate its volume.

With the view of determining the approximate value of the material discarded in this manner, a batch of material, fresh from the cyclone, was divided into two portions, one of which was immediately concentrated to form a pulp, and the other was allowed to stand about 20 minutes when a clear liquor has separated at the bottom. This clear liquor was then removed and the remainder evaporated until the desired consistency was obtained.

Samples of the finished pulps, of the raw product from which each was prepared and of the clear liquor, separated from the second one, were preserved by sealing in cans and processing. These samples were numbered as follows:

702—Product from the trough under the second cyclone, or finisher.

703—Clear liquor, which separated at the bottom of the tank, after a portion of 702 was allowed to stand. This formed about one-fourth of the entire product of the tank.

704—Drained residue from 703.

705—Finished pulp obtained by concentrating 704.

706—Finished pulp obtained by concentrating 702.

The two products were evaporated under exactly the same conditions and to what appeared to the operator to be the same consistency. After cooling, however, it was apparent that while the body of the two finished products was apparently equal, the consistency of 706 was superior to 705 in that the former was smooth and creamy, whereas the latter had a somewhat irregular, lumpy appearance. This difference was doubtless due to the greater content of soluble solids in 706. The color of the two samples was identical.

A mixture of one part of 703 and three parts of 704 when evaporated in the laboratory to the same consistency was identical in every way with 706.

From the composition it is apparent that the flavor and food value of the clear juice, which is sometimes discarded (represented in 703) are practically identical with the unconcentrated pulp as it passes through the cyclone. In fact, the only difference between the two appears to be about one-half per cent of insoluble matter. When the product is allowed to separate, it seems probable that this insoluble material as it rises in the mass has a tendency to act like a filter and carry up with it a large proportion of bacteria and moulds.

The scale on which the work was done did not permit of sufficiently accurate measurement of the finished pulp to warrant the calculation of the loss in quantity caused by discarding the juice. From the composition of the pulps and of the raw material, however, it is apparent that this loss is practically proportional to the percentage of juice discarded.

It is apparent, therefore, that the evaporation of the material just as it passes through the finisher will yield a product of the same color, of better consistency, in considerably greater quantity and at practically the same proportionate expense of concentration as the evaporation of the residue after discarding the juice in accordance with the custom mentioned above.

The laboratory recently collected 40 samples of tomato pulp, the most of which were intended to be used in the manufacture of ketchup. In order to ascertain the uniformity of pulp on the market, these samples were examined and their composition is given in Table 2. For the purpose of comparison, typical samples of unconcentrated pulp just as it came from the cyclone were examined and their analyses are given in the table. There are also included four samples (Nos. 900, 1035, 1036 and 1037) of thick tomato paste.

The total solids in the various samples supposed to be concentrated vary from 5 per cent, in the case of some whose concentration was slight, to 25 per cent in the case of tomato paste. Excluding these four samples of thick paste the total solids vary from 5 to over 13 per cent. It is obvious that this lack of uniformity is a disadvantage both to the manufacturer of the pulp and to the purchaser, who uses it in the manufacture of other products, such as ketchup. Variations in composition will, of course, remain to a certain extent because of different climatic conditions during the growing season and varying methods of manufacture. For instance, the water content of tomatoes and consequently the percentage of soluble solids are influenced by the rainfall during the ripening season; the sugar content of many fruits grown in a favorable season is relatively high and the acid content correspondingly low; and the method of manufacture may have considerable influence on the percentage of insoluble solids.

At the same time, the enormous difference in the various products sold as tomato pulp is unnecessary, and commerce in the product will undoubtedly improve and be more satisfactory to all concerned if it is standardized within as narrow limits as practicable.

The character of the material from which the plup is made should always be designated on the label of the product canned for household use, and should be made known definitely to the purchaser of pulp sold in larger containers for the manufacture of ketchup and soup. If the pulp be not otherwise designated, the purchaser has a right to assume that it is made from normal whole tomatoes. If it is made from trimming stock or small and inferior tomatoes, or a mixture of the two, that fact should be made known to the purchaser. It goes without saying that all tomatoes used for the preparation of pulp should be ripe.

With very few exceptions, the samples of the more or less concentrated pulps whose composition is given in Table 2 were obtained from the manufacturers of the pulp or from ketchup makers who had purchased it from the original manufacturers. The description of the samples given in the table is that received with the samples. In some cases the senders were not certain whether the pulps were made from whole tomatoes or from trimming stock, and it appears probable that some of the samples designated as made from whole tomatoes were really made from trimming stock, and *vice versa*. An illustration of this is seen in Nos. 1027 and 1028, the first of which was designated as a product of whole tomatoes and the second as a product of trimming stock, although it seems probable from the analyses that the two samples were transposed. Notwithstanding this uncertainty with reference to the material from which the samples were made, it is believed that the data given will warrant the conclusions drawn.

As already stated, Samples 900, 1035, 1036 and 1037 are of a thick, pasty consistency and are scarcely to be compared with the samples of pulp. As they only differ in being evaporated further, however, their composition is included here. Sample 1034 appears to be altogether abnormal, the sugar content being very low and the acid high. Sample No. 718 is a very heavy bodied pulp yielded by the lower end of the cyclone. It is the custom of the plant where it was made to separate it by a partition in the tank below the cyclone and discard it because of its color.

Insoluble Solids.—Samples 1048 and 1053 inclusive were obtained from one manufacturer, each being drawn from a separate 5-gallon can, which was thoroughly shaken before the sample was drawn.

To be continued.

South American Trade in Canned Goods

By E. A. Thayer

Commercial Agent of the Department of Commerce.

ANNUAL imports of canned goods in South America amount to about $14,000,000 (not including Brazil), of which the United States supplies about 18 per cent. The only countries in South America doing a canning business of any importance are Argentina, Chile and Uruguay.

Argentina cans large and increasing quantities of meats and fruits. No extensive canning of vegetables is done at present, but this industry will grow. Chile cans fruits, vegetables, shellfish, fish and milk. In 1911 condensed milk was produced valued at $200,750, and other canned goods valued at over $3,000,000. Uruguay cans meat regularly, but the canning of fruits and pickles is carried on only in the years when surplus crops of fresh fruits and vegetables are not consumed.

Argentina, Uruguay and Ecuador have pure food laws national in effect. Most of the other countries have local ordinances governing the inspection of food products in the principal municipalities.

The heaviest exports of canned goods from the United States to South America consisted in 1912 of salmon $609,383, oysters and other shellfish $249,283, butter $157,702, meats $139,103 (a loss compared with 1911 of 24 per cent), and fruits $102,044.

The greatest opportunities for increased trade lie in condensed milk, of which the United States supplied $40,031 in 1912; vegetables, of which the United States supplied $58,530; and canned fish, aside from salmon and shellfish, of which the United States supplied $36,718, and in which there has been a marked decrease in American imports in the past two years. There should also be an opportunity for increased trade in fruits, jams, marmalades. pickles and sauces, except possibly in Argentina and Chile.

No great increases in exports from the United States to South America of sardines and other fish may be looked for unless the quality of the product can be improved and the tastes of the South Americans considered for fish put down in sauces. The consumption in this line is very large and worthy of study by fish canners.

Fault is found with condensed milk produced in the United States on the score of appearance, lumpiness and spoilage; condensed milk of the first quality is furnished more cheaply by Great Britain and Switzerland. Unsweetened milk is making some progress where known, but further progress will depend largely on missionary work and propaganda.

Canned corn, succotash and beans are practically unknown in South America, and the only way trade can be built up is through a regular campaign over a considerable period of time.

To compete in jams, marmalades, pickles and sauces, prices must be lower for the same quality of goods to meet the competition of Great Britain and France. Tastes of long standing would also have to be changed.

Attention is drawn to the necessity of having trade-marks and trade names registered in the different countries of South America. This matter should be attended to before any goods are sold, or at least before any goods are shipped.

Attention is called to Special Consular Report No. 54, entitled "Foreign Trade in Canned Goods," issued by the Bureau of Foreign and Domestic Commerce. Copies of pure-food laws and regulations are on file in this bureau.

ARGENTINA.

The total imports of canned goods and olive oil in 1911 amounted to $6,771,504, of which the United States furnished $275,382 worth. Nearly one-half of the total imports was olive oil, of which the United States supplied $122,649 worth. The United States made a gain over 1910 of 35 per cent, and yet supplied only 4 per cent of the total imports of canned goods and olive oil. Practically all the gain was in canned meats and olive oil.

The principal losses as compared with 1910 were in canned oysters and canned fruits. The imports of canned oysters from the United States in 1910 amounted to $40,256 and in 1911 to $32,100, and the imports of fruits in juice, in sirup, or crystallized, were $12,918 in 1910 and $2,296 in 1911.

Some of the other imports and the countries that supplied them follow: Condensed milk, $98,463, of which Switzerland supplied $79,560 and the United States $33; fish, $516,902, furnished by Italy, Spain, France, Great Britain and the United States in the order named, the United States supplying $61,538; sardines, $1,104,898, of which amount Spain supplied $853,760 and the United States $16; olives in brine, $101,166, of which Spain supplied $99,835; fruit in brandy, liquors, natural, or in water, $76,509, mainly from Italy, Great Britain and France, the United States supplying $4,969; pickles in glass, $44,869, of which $41,954 worth came from Great Britain and $639 worth from the United States; pickles in tin or barrels, $6,346, of which $5,890 worth were from Italy and $5 from the United States; mushrooms in tin, $115,578, furnished mainly by Italy and France, with $482 from the United States; tomato paste, $727,452, of which Italy supplied $702,504 and the United States $892; canned soups, $16,297, of which France supplied over one-half and the United States $201 worth; canned vegetables, $392,769, supplied chiefly by Belgium, France, Italy and Spain, the United States furnishing $2,678 worth; olive oil, $3,363,026, of which amount Italy and Spain supplied over $3,000,000 worth and the United States $122,649 worth; and of fruits in juice, in sirup, or crystallized, $60,213, supplied principally by France and Great Britain.

The United States supplied about one-half of the total imports of canned meats in 1911, but fresh meat is plentiful and reasonable in price, though much higher than formerly, and in addition to this Argentine consumes some 300,000 kilos of canned meats of its own production. Then, too, canned fish is more favored than canned meats.

There are 17 meat-canning factories in Argentina, and their product will average as good as the American article and retails for 35 to 50 per cent less. (See report on meat canning in Argentina in Special Consular Report No. 54, page 131.) The refrigerating plants can only the meats that they cannot refrigerate and ship, owing to poor appearance, bruising, etc., while the jerked-meat plants usually can tongues and oxtails. The factories are finding difficulty in securing animals to slaughter and the price of beef on the hoof is nearly 50 per cent higher than a year ago. Argentina is passing from the pastoral to the agricultural stage and the number of cattle is decreasing. The refrigerating plants formerly killed no cattle under 5 or 6 years of age, but now it is difficult to find cattle over 3 years of age.

The tin used is of good quality. Great Britain supplies more than all other countries. The sheets are usually 14 inches by 28 inches and the gauge runs from 25 to 29 Brown & Sharpe, according to size of can. What is known as "Two-Cross" tin is used for the large cans, and "I. C." grade tin for the smaller cans. The only restriction regarding solder is that no acid may be used in soldering.

Butchers and boners in the factories receive from 20 to 25 cents American currency per hour, women and girls from 10 to 12½ cents per hour, boys from 8 to 12½ cents per hour, and men from 12½ to 25 cents per hour. The working day is from 8 to 10 hours.

The imports of canned meats from the United States are largely made up of canned pork, amounting in 1911 to $20,187 and in 1912 to $44,683, American currency. The sale of imported canned meats will be limited for many years to come partly on account of home production and partly because the class of people who can afford to purchase imported goods is relatively small.

Very small amounts of American condensed milk have been imported in the past, and in 1912 none was imported from the United States. The importers claim that they cannot sell it, and the principal objection is that it is not pleasing in color and becomes thick and lumpy, very often discoloring. The unsweetened varieties and evaporated cream were not known, and in these there should be some opportunity to do business.

The imports of canned fish from the United States are mainly salmon and shrimps, and in 1912 the United States supplied $89,468 worth of salmon and $31,788 American currency worth of shellfish, excluding oysters. Last year, 1913, the importers overstocked on salmon, and in March, 1913, they reported a surplus of 18,000 cases, mostly pinks, and some

of them were offering salmon at a dead loss of $1 American gold per case to unload. The retailers stocked their windows with salmon, and the price kept coming down until on April 1, 1913, it was 60 cents Argentine currency (57.88 cents American) per can, or 40 per cent lower than the normal price. There is some English salmon sold, but the bulk of it is American, and the importers believe that when they have disposed of the surplus on hand they can handle a better grade than the pink. Some importers favor the tall can and claim that they have less swellage than with the flat cans; others claim that the appearance of the flat can makes it a better seller. The tall can for salmon is better from a practical standpoint.

The statement of a customhouse broker showing the cost of a shipment of salmon after arrival in Argentina is given herewith: One hundred and twenty-five cases of salmon, weight 3,400 kilos; 2 per cent, or 68 kilos, allowed for decomposition, net 3,332 kilos; valued by the customhouse at 5 cents Argentine gold per kilo, or $1,166.20; duty 20 cents Argentine per kilo, or $666.40; statistical tax of $2 Argentine per thousand of valuation, $2.40; additional 2 per cent ad valorem tax, $23.32; warehouse and slingage charge, $12; ftage, $1.40; total in Argentine gold $705.52, or $1,603.45 Argentine paper; then, stamped paper, $3.50 Argentine paper; withdrawal certificate, $4; cartage to store, $10; and customhouse broker's commission, $25; total in Argentine paper, 1,645.95, or $698.87 American currency; that is, just double cost, insurance, and freight to Buenos Aires.

Canned herring have a small but steady sale, and are imported from Great Britain; Morton's wholesale for $18.24 American currency per case of 48 cans and Smith's for $16.31 American currency per case of 48 cans. Lobsters also come almost entirely from Great Britain, and Morton's wholesale for $8.11 per dozen whole jars and for $4.25 per dozen half jars. Canned shrimp are imported from the United States and wholesale in whole tins for $3.47 per dozen and in half tins for $1.78 per dozen. Oysters also come from the United States and wholesale for $7.14 per case of 48 tins.

The people in Argentina are fond of canned fish and sardines put down in sauces. In buying these they usually look for fish from the Mediterranean as an article with which they are familiar. At the same time, as their imports of fish and sardines amount to more than a million and a half dollars annually, it would be worth while to study the tastes of the people.

In addition to the imported olives, Mendoza in Argentina has an ever-increasing yearly production for which the demand exceeds the supply. The taste in olives does not run to the large and expensive varieties. The small Spanish olive rich in oil and flavor is the favorite. The major portion of the olives come in barrels and casks put down in brine.

In 1912 the exports of canned fruits from the United States to Argentina amounted to $47,376 American currency, or an increase of over 500 per cent as compared with 1911, and the importers found themselves overstocked with some 5,000 cases of fruit, in addition to which the retailers are all well stocked and there seems to be no way to relieve the situation.

The retail price of a 2½-pound can of first-class imported fruit is 68 cents American currency. The price of first-class California fruit f. o. b. San Francisco, per dozen 2½-pound cans is, for peaches $1.70 American currency, for pears $1.85, for apricots $1.60, and for white cherries $2.25.

There are over 250,000 bearing fruit trees in the Province of Mendoza, Argentina. Over half of these are peach trees and the remainder is made up of pears, plums, cherries, apricots, figs, olives and English walnuts. The apple grows only in certain parts of Mendoza. The new trees that will come in bearing within five years will bring the total number up to several million.

The climate is very much like the climate of the fruit-producing sections of California, and it is interesting to note that some of the earliest plantings of fruit trees in California were made from Mendoza stock carried there by Mendocinos attracted to that state by the rush for gold in 1849.

All fruit is produced under irrigation. The land is rich in potash and phosphoric acid, but lacking in nitrogen. This fault is corrected by the river water used in irrigation, which is rich not only in nitrogen but also in other fertilizing properties. The cost of an acre of fruit trees averages about $73 American currency, from which the net profit is 15 to 20 per cent.

The only fruit canned commercially at the present time is the peach, and the heaviest production in any year was 50,000 cases of 2-dozen cans. Most of the cans are 1 kilo (2.2046 pounds), though one canner is putting up peaches in 2.5-pound cans. Another canner put up 17,000 cans of prunes recently as an experiment, and as he sold them all at a handsome profit, the canned dried prune will enter the market soon to compete with the French and California article.

There are five factories in the Province of Mendoza and they employ on the average about 600 men, women and children. The men receive $1.06 American currency, the women $0.425 and the children $0.30 per day of 10 hours.

All the machinery in these factories comes from one American manufacturer and is satisfactory, though one canner requested the names of other manufacturers of canning machinery. The fruit is picked by hand, and is hand or machine peeled. The machine-peeled fruit is not attractive. None of the fruit is lye peeled. The white peach is preferred in Argentina, and the yellow does not sell so well. All of the product is for home consumption. The tin cans are made in the factories. The tin is from 26 to 28 Brown & Sharpe gauge, comes in sheets 14 by 28 inches, is of good quality, and is purchased from Great Britain. The only restriction regarding solder is that no acid must be used.

The total cost of a kilo can of peaches is 7 to 8 cents American currency. The flavor of the peaches is excellent, they are medium in size, rather dead in color, and in the cans opened the sirup was a little murky. In appearance the fruit is not so pleasing as the American product. Some of the labels used are fully as attractive as on the American product, and the cans are well and neatly made. The packing cases are 18½ by 14½ by 10½ inches and are made from native poplar one-half inch thick.

In a few years Mendoza will be producing and canning enormous quantities of fruits. Canning machinery of all kinds will be needed, and American machinery is in favor. The canners are also fruit growers and would like to get in touch with some of the California nurserymen. The similarity of climate and the necessity of irrigation in both places being points in favor of the formation of business relations. Correspondence and catalogues should be in Spanish where possible.

The declared exports of canned vegetables from the United States to Argentina in 1911 amounted to $3,226 American currency, and in 1912 to $11,744. This gain is due largely to the efforts of a few importers to push the American product and shows what can be done when the goods have merit and are properly handled. One importer gave sample cans of tomatoes, pork and beans, succotash and sweet corn, and bottles of tomato ketchup to customers, with the request that they take them home and try them. Small orders came in from these customers, followed by larger ones, and the importer has built up a good trade in a year and a half on lines hitherto unknown. The entire question is to induce the people to try an entirely new product. Very few people in Argentina have ever tasted canned corn, succotash, or pork and beans; tomatoes and tomato paste they know as imported from Italy, but ketchup is practically unknown.

Fresh vegetables are plentiful and reasonable in price, yet over a million dollars' worth of canned vegetables and tomato paste were consumed in 1912. The imported canned vegetables are made up of peas, string beans and asparagus. American asparagus is well liked and there is a good sale for it. The people prefer a long asparagus and do not care for asparagus tips; the largest and whitest asparagus is the best.

The duty on vegetables is not as high as on fruits; canned vegetables will cost the importer double the price in the United States laid down in his own warehouse.

The freight from New York to Buenos Aires would be from 10 to 15 cents per cubic foot, and the expenses and handling at Montevideo would be avoided; otherwise the cost would be about the same. If the exporter is any great distance from the Atlantic seaboard, railway freight would make the cost the same as by ocean freight from San Francisco.

In pickles, mushrooms and soups the United States cannot be said to compete. A taste has been formed for English pickles, and the American product is rarely seen. The imports of canned soups are not large, and in these the taste is for the French article. Several importers have brought in small orders of American soups, but state that they do not sell among the native population. In addition to the canned mushrooms, large quantities of dried mushrooms are consumed in Argentina, and the United States furnishes less than 1 per cent of the imports of this article.

To be continued.

Notes from Field of Food Control

THE Treasury Department, Washington, has written the following to the Collector of Customs, New York, in relation to the enforcement of the decision on tea containers by the Court of Customs Appeals (T. D. 34976):

SIR: The department is in receipt of your letter of the 27th ultimo, requesting instructions as to the practice to be followed in assessing duties on boxes or containers of tea in view of the decision of the Court of Customs Appeals in T. D. 34976.

It appears from your report that tea is imported in a great variety of different immediate coverings, consisting of paper, lead, cardboard, wood, metal and glass and china boxes or jars; that as a rule there are no intermediate coverings, as there was in the case before the court. The manner of packing in that case was exceptional. In a great majority of cases the small packages of tea are packed in large case without such intermediate boxes or containers as were used in the case passed on by the court. In most instances the immediate coverings of the tea are of substantial construction, or ornamental in design, and evidently intended and suitable for use after the tea has been removed.

In view of the fact that the packing of tea in the manner in which it was packed in the case decided by the court was exceptional, you are hereby instructed to apply the decision in that case only where tea is packed in substantially the same manner, namely, packed in packages of one-half of 1 ounce to 4 ounces, composed of sheet lead, cardboard boxes, or boxes with cardboard sides and tin tops and bottoms, which packages are packed in larger and more elaborate tin boxes holding more than 5 pounds, and which tin boxes are in turn packed in wooden boxes or crates.

When tea is packed in packages of less than 5 pounds and placed in an outside package without intermediate boxes or coverings, the duty should be assessed on the immediate coverings or containers of the tea.

Respectfully,

ANDREW J. PETERS,
Assistant Secretary.

* * *

OPINION BY DR. ALSBERG.

The following opinion by Dr. C. L. Alsberg, Chief, Bureau of Chemistry, United States Department of Agriculture, was recently published by the Government:

This bureau has examined samples of coffee labeled in a manner to convey the impression that they were Arabian or Mocha coffee, and has found them to be South American coffee containing little or no Arabian or Mocha coffee. In such cases these labels are considered misleading and in violation of the Food and Drugs Act.

It appears that these belong to a class of labels known as stock labels, which are designed and printed by label concerns, who sell them to manufacturers and dealers in food products to be used on food containers.

It is the duty of manufacturers or shippers of food products to see that their products are labeled in compliance with the law, and the responsibility for the use of stock labels is upon the manufacturer or shipper using them and not upon the concern that supplies them.

* * *

German newspapers state that Prof. Friedenthal of Berlin University has discovered a method of converting straw into food.

* * *

H. C. Larsen, assistant State Dairy and Food Commissioner of Wisconsin, tendered his resignation during the month to George J. Weigle, the new State Dairy and Food Commissioner.

* * *

Food Commissioner Helme of Michigan has started a friendly test suit against A. J. Plum, a Grand Rapids grocer, to determine whether Karo Corn Syrup shall be labeled 1 pound or one quart.

* * *

For the week ending February 27, 1915, the Government reports imports of fresh beef at the port of New York amounting to 42,000 pounds, the average value according to estimates from the manifests being 11½ cents per pound. This includes not only the dressed beef, but offal and pieces as well. The previous week's imports totaled 5,367,500 pounds, value averaged at 9¼ cents per pound.

An ordinance requiring bakers to wrap bread and pastry was presented to Chicago City Council Committee on Health by the Chicago Clean Food Club recently, advocating the adoption of the measure.

* * *

"The Manufacture of Acid Phosphates" is the title of Bulletin 144, just issued by the Department of Agriculture, which may be had for 10 cents from the Superintendent of Documents, Washington, D. C.

* * *

Heber C. Smith, who previously served as a deputy commissioner under Willard Hansen, Commissioner of the Dairy and Food Department of Utah, will, on April 1, succeed to the commissionership, vice Mr. Hansen, who will retire.

* * *

The Michigan Senate has passed a bill which regulates the manufacture and sale of renovated butter and which provides that after the new law goes into effect each package of renovated butter must be stamped with the word "renovated."

* * *

In the Maine legislature a bill has been introduced by Representative Tuttle to declare a closed season for bullfrogs. In the Aristook country commercial raids have depleted the stocks of frogs and they are threatened with extermination.

* * *

A likeness of George J. Weigle, the recently appointed Food and Drug Commissioner of Wisconsin, appears on the front cover page of this issue of THE AMERICAN FOOD JOURNAL. A sketch of Mr. Weigle's career was published in the March edition of this paper.

* * *

Owing to the difficulty of producing butter locally, practically all the butter consumed in Trinidad is imported, the greater part from European countries. The United States has only a small share in the butter and margarin trade, and no share at all in the trade in condensed milk and evaporated cream.

* * *

Dealers will not be allowed to reduce vinegar by adding water in the State of Pennsylvania, according to a recent decision of the Superior Court at Williamsport in a case where a vinegar manufacturer was charged with adulteration. The decision of the court holds that cider vinegar must be pure apple juice, without the addition of any other substance.

* * *

In Georgia the Supreme Court has just ruled that a wife who personally requests a grocer to extend credit and place the account in her own name is responsible for that debt. The suit resulted when a lady called upon John T. Bell, a grocer of that city, to open an account for groceries, but she did not want it charged to her husband, and asked that the account be opened in her own name.

* * *

Establishment of a new produce market for Chicago was discussed by Anderson Pace, secretary of the Produce Terminal Corporation, at the regular weekly luncheon of the Executives' Club in the Hotel Sherman recently. The plan provides for the transferring of the commission houses in South Water street to a new site of about 100 acres at West Thirty-ninth street and South Ashland avenue.

* * *

On the evening of Friday, March 12, the Chicago section of the American Chemical Society held its monthly meeting at Hotel Sherman. The event was well attended and was preceded by a dinner in the College Inn. The principal feature of the monthly meeting was an address on "Standards of Beer vs. Milk," delivered by Dr. Edward Gudeman, who was followed by Dr. Robert Wahl. A pleasant time was enjoyed by all.

* * *

The New York City and State retail grocery organizations are on the warpath against a bill for licensing oleomargarine manufacturers and grocers selling the product, which has been introduced at Albany. Their chief objection is that if enacted the law would require every retail grocer to pay a tax of $10 a year in addition to the present Federal tax of $6, and grocers feel that it is both unnecessary for the public protection and an imposition on their rights.

Baking experiments to test the value of making bread of potato-meal mixed with wheat flour are now being undertaken by the U. S. Department of Agriculture's Bureau of Chemistry. The increased cost of living throughout the world has emphasized the fact that flour made of other substances than wheat, or of those substances mixed with wheat, might provide people with healthful food quite as nutritious as the pure wheat flour, and at the same time cheaper.

* * *

There has come to the attention of the Bureau of Chemistry, U. S. Department of Agriculture, a form of confectionery designated as "fig paste lemon" and "fig paste orange," in which figs have not been used in the preparation of the product. It is considered that the term "fig paste" applied to confectionery not containing figs is misleading and deceptive, and the term should not, accordingly, be used unless the confectionery contains figs as the principal flavoring ingredient.

* * *

Milk is responsible for more diseases than all other foods and therefore disease can be greatly reduced by proper care and supervision of the milk supply, according to Dr. M. J. Rosenau, who lectured at the College of Medicine, Syracuse, N. Y., recently. Diseases that can be inoculated by milk were enumerated by Dr. Rosenau as follows: Tuberculosis, diphtheria, scarlet fever, milk sickness, foot and mouth disease, and septic sore throat. This last disease he considered the most serious.

* * *

TRADING STAMP DOOMED.

Senator Thornton's bill to wipe out the trading stamp business was passed by the House by a vote of 79 to 7 and sent to the Governor for his signature. It requires a license of $1,000 from merchants who wish to engage in the business. This license, it is believed, will spell the trading stamp's doom. Merchants were behind the bill.

This bill is aimed at trading stamp companies and would not affect tobacco coupons. Rebate systems of individual merchants are specifically exempted.

* * *

BAD NUTS SALES LEGAL.

According to a decision handed down at Philadelphia last week it is not a violation of the pure food law of Pennsylvania to sell poor, inferior or rotten nuts when they are still in their natural shells and in the original containers.

The case in question resulted when Food Commissioner James Foust brought suit against Birdson & Company for selling English walnuts and Brazil nuts which were found to contain goods not fit for food.

Counsel for the defendant argued that as the nuts had been sold in the condition in which they were grown there could be no violation of the pure food law.

* * *

MARGARINE IN NEBRASKA.

The sale of oleomargarine containing butter is against the law, according to an opinion of Food Commissioner Harden of Nebraska. He has submitted the matter to the attorney general and believes the official of the legal department of the state will sustain him in his belief.

He takes the ground that there can be no mixture of butter with any other substance of vegetable or animal oil. The most of the substance sold in Nebraska as butterine is a mixture of some other substance with some butter and is, therefore, adulterated butter. There can be no combination of the two under the guise of one or the other.

* * *

OLEOMARGARINE OUTPUT.

The output of oleomargarine in the Chicago district for the month of February shows a small increase over the same month a year ago. The amount was 203,269 pounds of colored and 8,528,812 pounds of uncolored, or a total of 8,732,081 pounds, against 202,558 pounds of colored and 8,086,136 pounds of uncolored, or a total of 8,288,694 pounds. This shows an increase of 443,387 pounds over the same month last year, but shows a considerable falling off from January, when the output was 215,431 pounds of colored and 9,307,672 pounds of uncolored, or a total of 9,523,103 pounds. The decrease for February, compared to January, was 791,022 pounds. It will be seen by these figures that while trade in butter is slow, trade in oleomargarine is also slow.

The output of renovated butter for the month of February was 1,378,168 pounds, against 1,048,300 pounds the same month year ago.

CORN IMPORTATIONS PROHIBITED.

The importation of all Indian corn from Java, India, and parts of Oceania, has been prohibited by a recent order signed by the Secretary of Agriculture. This action has been made necessary by the presence in corn from these regions of a disease known as Sclerosporo Maydis, which causes the leaves of the corn plant to turn brown and dry up. Up to the present time this disease has never occurred in the United States, and the danger that it might be brought in by some experimental importation is regarded as more than sufficient to warrant stopping all imports. No corn is brought in from the regions affected by the order for commercial purposes.

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FARM ANIMALS IN UNITED STATES.

The Bureau of Crop Estimates of the Department of Agriculture estimates that on January 1, 1915, there were on farms and ranges in the United States 198,577,000 farm animals—21,195,000 horses, 4,479,000 mules, 21,262,000 milch cows, 37,067,000 other cattle, 49,956,000 sheep, and 64,618,000 swine. These animals had an estimated total value of $5,969,253,000—horses, $2,190,102,000; mules, $503,271,000; milch cows, $1,176,338,000; other cattle, $1,237,376,000; sheep, $224,687,000; and swine, $637,479,000—and an average per capita value that ranged from $112.36 for mules, $103.33 for horses, $53.33 for milch cows, and $33.38 for other cattle, to $9.87 for swine, and $4.50 for sheep.

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RAPS NET WEIGHT.

At the annual meeting of the Western Fruit Jobbers' Association, held in Los Angeles, Cal., W. D. Tidwell, secretary of the organization, denounced the net weight amendment to the Federal pure food law as being the most absurd and ridiculous piece of national legislation ever enacted. He declared that rules and regulations promulgated by the Bureau of Chemistry in connection with the law were so complicated that few could understand them.

In his opinion, the strict enforcement of this law will increase the cost of foodstuffs to the consumer millions of dollars annually, without being of any benefit or giving any protection to the consuming public.

* * *

REPORT OF CROPS.

The Crop Reporting Board of the Bureau of Crop Estimates, from reports of correspondents and agents, estimates that the amount of wheat on farms March 1, 1915, was about 152,903,000 bushels or 17.2 per cent of the 1914 crop, against 151,809,000 bushels or 19.9 per cent of the 1913 crop on farms March 1, 1914, and 156,483,000 bushels or 21.4 per cent of the 1912 crop on farms March 1, 1913. About 60.7 per cent of the crop will be shipped out of the counties where grown, against 53.9 per cent of the 1913 crop and 61.6 per cent of the 1912 crop so shipped.

The amount of corn on farms March 1, 1915, was about 910,894,000 bushels or 34.1 per cent of the 1914 crop, against 866,392,000 bushels, or 35.4 per cent of the 1913 crop on farms March 1, 1914, and 1,289,655,000 bushels or 41.3 per cent of the 1912 crop on farms March 1, 1913. About 18.6 per cent of the crop will be shipped out of the counties where grown, against 17.2 per cent of the 1913 crop and 21.8 per cent of the 1912 crop so shipped. The proportion of the 1914 crop which is merchantable is about 84.5 per cent, against 80.1 per cent of the 1913 crop and 85.0 per cent of the 1912 crop.

* * *

POTATOES IN PLACE OF BREAD.

If wheat remains at its present high figure or continues to rise in price, and if there is a corresponding increase in the price of bread, scientists in the department suggest that the ordinary household will find it advantageous to eat more potatoes and less bread. With potatoes at 60 cents a bushel, 10 cents' worth, or 10 pounds, will give the consumer a little more actual nourishment than two 1-pound loaves of bread at 5 cents each. The protein and fat are present in appreciably larger amounts in the bread, but the potatoes will be found to furnish more corbohydrates and more heat units.

Carbohydrates (starch) contribute greatly to the energy value of any diet, and since potatoes are rich in these families that wish to expend their money to the best advantage are recommended to consider whether they can not make a more extended use of them. They are easy to cook and when prepared in different ways can be made to lend variety to the winter diet when green vegetables are hard to obtain. Like other foods relatively rich in carbohydrates, however, potatoes should be eaten with foods correspondingly rich in protein, such as milk, meat, eggs, etc., and with foods like butter, cream, and meat fat to supply the fat that the body needs.

THE WHOLESALE GROCERY FIELD

ALL THE MANUFACTURING AND JOBBING NEWS WORTH PRINTING

JAPAN'S 1914 TEA TRADE.

"JAPAN'S export trade of tea for 1914 was on the whole very prosperous," according to the "Japan Advertiser's" review of the situation. "It may seem rather strange that while the trade in all the other lines was slack, the tea trade alone should have proved such a success.

"In 1912 the amount exported from Japan exceeded the real demand and the quality was very inferior through all grades. This caused a large amount of stock to remain unsold and affected the trade in this line for the following year. Thus in 1913 old stocks had to be disposed of even at prices below the original cost, and a number of tea merchants and brokers were reported to be bankrupt.

"Under these circumstances it was only natural that the import that year into the United States showed a decrease of 5,733,000 pounds. This, in turn, had a very favorable effect upon the trade for 1914, for the amount of old stock carried in 1914 was only 105,674 boxes, while that carried to 1913 from the preceding year was 159,868 boxes.

"Moreover, the tea imported into the American market in 1913 was generally superior in quality and cheap in price, so that there was aroused a brisk demand toward the end of the year for Japanese tea of various grades, especially for the superior tea, which chanced to be scarce in the market.

"About the middle of April the Mexico-American rupture gave rise to a rumor of an impending war tariff upon the import of tea, and this stimulated the market, many firms speculating in anticipation of the imposition of a war tax, and the stock of lower grade rose in price 1 to 2 cents per pound. The reason why the lower grade tea was favored seems to be that if the tax was to be imposed, the lower-grade tea, which is larger in amount, would suffer most.

"When the season opened for the first and second crop tea, the transactions were at the start very remunerative, but on the whole the amount that changed hands in Shidzuoka market was rather small, owing to the reserved attitude of the American buyers who expected an abundant crop. However, the reports from the plantations pointed to the short crop owing to the frost damage and also to the want of fertilizer. The report proved true, so that the first crop was rather small, and the producers were not inclined to sell unless at a very fair price.

"These were the causes that made the price high, but the amount of transactions small. In June and July the bankruptcy of several big American tea merchants was reported, and the market here was affected, but subsequently the report as to the rich crop in various agricultural products in the United States caused optimism on the part of the buyers and brisk bargains were witnessed toward the end of July.

"The outbreak of the European war in the beginning of August, which affected adversely the trade in all other lines, strangely caused the tea market to be as brisk as ever, for the merchants again inclined to buy in anticipation of the suspension of supply and also of the war tax. In October it was known definitely that the United States would not tax food and drinks, but the rumor of a war tax, circulated for so long a time, had already prompted the merchants to purchase, and the stock available for sale in the American market was very small, until the season for tea trade was practically over at the end of November.

"Turning to the Canadian market, it may be observed that there was a keen demand for Japanese green tea of all grades, inasmuch as the import of Ceylon tea was small. No figures can now be obtained as to the amount exported to Canada since the beginning of the year, but it is roughly estimated that the amount would reach to 34,000 pounds before the end of the year. It is thus to be observed that this was a very prosperous year for the tea trade."

PARCEL POST A FAILURE.

That the parcel post is a great boon to the big mail order houses but a failure in promoting the direct supply of farm produce to consumers is the principal finding of the Bristow joint committee. Chicago and New York are cited specifically in proof of the above contentions.

After severely criticizing the administration of the system by Postmaster General Burleson, the committee recommends these reforms:

"The re-establishment of the first zone, so that the equitable adjustment of rates originally given local shippers may be restored.

"A revision of the rates and weights of third and fourth class mail matter, so as to protect the revenues of the department.

"The change of rates for parcels so that fractional parts of a pound may be charged for at the rate of 1 cent an ounce until such charge equals the pound rate to zone of destination.

"The separation of fourth class mail from other mail when it seriously interferes with the safety or prompt dispatch and transportation of other mail.

"A more complete system of record for insured and C. O. D. mail in transit and permission to examine the contents of C. O. D. parcels by the addressee before acceptance of the same, under proper restrictions.

"The forwarding of parcels when they are received at an office other than the then correct address of the addressee, the forwarding charges to be collected upon delivery.

"The readjustment of the rates to the different zones so that the sum of the local rates will not be less than the through rate, in order that the reshipment of parcels at an intermediate point between the postoffice of origin and that of final destination shall no longer be profitable."

"The reports demonstrate to a striking degree the fact that the great bulk of the parcel post business originates with shippers in a few large cities, and that the extent to which the system is being utilized by farmers, residents of small towns and the average citizen not engaged in the mail order business is very slight.

"The investigation clearly shows that approximately one-half of the fourth class mail matter now being carried in the United States mails originates in the postoffices of Chicago and New York City. New York City received but 7 per cent as much as was sent out, and the percentage of incoming as compared with outgoing parcel mail at Chicago is little better.

"The tremendous amount of merchandise sent out by the mail order houses of these cities is the explanation of this condition."

RECORD APPLE CROP.

Last year's apple crop was the largest ever produced in the United States.

Estimates just announced by the Department of Agriculture placed the 1914 yield at 259,000,000 bushels, or 114,000,000 more than was produced in 1913.

These figures represent the actual "agricultural yield," the department explained, and should not be confused with those of the commercial crop, which comprise the marketed portion of the total production. In 1913 the commercial crop was estimated at 40 per cent of the agricultural production. Using the same proportion for the 1914 basis, last year's commercial crop would total 103,600,000 bushels.

The states leading in production of apples last year were: New York, 49,600,000 bushels; Pennsylvania, 23,100,000; Michigan, 17,200,000; Virginia, 15,300,000; Kentucky, 14,700,000; Ohio, 13,300,000; Missouri, 12,500,000; West Virginia, 12,400,000; North Carolina, 9,000,000; Tennessee, 8,600,000, and Washington, 8,300,000.

SOUTHERN WHOLESALE GROCERS ASSOCIATION

OFFICE OF THE PRESIDENT

PRESIDENT
J H McLAURIN
FIRST VICE-PRESIDENT
L. M. HOOPER
SECOND VICE-PRESIDENT
J F BREWER
TREASURER
JAS LASSETER
SECRETARY
N JONES

JACKSONVILLE, FLORIDA March 18, 1915

The American Food Journal,
15 South Market St.,
Chicago, Ill.

Gentlemen:-

I am much pleased to note from recent issues of The American Food Journal that you have enlarged its sphere of usefulness by embracing within the scope of its activities a department to be devoted to the Grocery Trade of the country. Permit me, please, to express the belief that in taking this step you have moved wisely.

In the proper preparation of the food products of the world the health and, hence, the happiness of our people are directly involved, and in like manner is our welfare and prosperity as a Nation most definitely promoted through the most economic distribution of those necessities.

To the food trade of the United States has been delegated the responsibility of safeguarding the health and lives of our people by influencing the enactment of such legislation as will prevent deception and dishonesty through misbranding and adulteration, while, at the same time, we are charged with the duty to earnestly desire and promote in every possible, legitimate manner the marketing of pure and wholesome food at the lowest possible cost to the Consumer.

These, I conceive to be the services that are today being rendered by the Wholesale Grocers of America, and in your undertaking to promote the efficiency of our efforts you will at all times enjoy our heartiest co-operation.

Very sincerely yours,

President

JHM/H

Gleanings from the World of Foods

THE ninth annual convention of the National Association of Wholesale Grocers will be the best in the history of this organization, according to a statement made by President Oscar B. McGlasson. The meeting will take place in San Francisco, May 19, 20 and 21, and from present indications bids fair to be the biggest ever.

Announcements regarding program and entertainment will soon be made. Reservation of rooms may be made by writing Mr. P. C. Drescher, 444 Market St., San Francisco, Cal., and we cannot urge too strongly the necessity of securing desirable quarters early.

* * *

On the evening of Friday, March 12, the Chicago Auxiliary of the American Specialty Manufacturers' Association held a meeting at Hotel Sherman.

* * *

The next Executive Committee meeting of the National will be held Monday and Tuesday, May 17 and 18, at San Francisco. There are several important matters to be discussed, including the addition of a new committee to those now standing.

* * *

The Interstate Commerce Commission last Saturday suspended until June 29 proposed increases in rates by central and western railroads on glucose and corn syrup in carloads from Chicago and other points to eastern seaboard and interior eastern points.

* * *

The Kellogg Toasted Corn Flake Company of Battle Creek, Mich., has announced to the trade the appointment of Milton Rich as district sales manager for its Chicago territory, which includes the greater part of Illinois and Wisconsin, succeeding the late B. F. Mandelbaum.

* * *

Attempts are being made by the Agricultural Department to grow grapefruit which will have no seeds. Such fruit, it appears, is grown in Siam. So far the attempts to grow the seedless grapefruit in this country have not been successful, as the cuttings brought to America have failed to live.

* * *

There has been a large increase in the imports of meat products into the United Kingdom, but notwithstanding the present extraordinary demands and the enormous increase in freight rates, importers from the Argentine and the United States state that the prices realized by them have undergone no proportionate increase.

* * *

A new temperance drink is grape fruit juice. The juice is bottled by a concern which sells to the soda water trade, the packing being done in the South. So far there is no regular package for the grocery trade. Sugar is added to the juice, a pint of the product being worth about thirty cents at wholesale. This makes 16 drinks when the water has been added.

* * *

During the year 1913 the United States imported from Brazil 625,000,000 pounds of coffee, having a value at the ports of entry of $73,650,430. A Portuguese, Ioao Alberto Castello Branco, is credited with planting the first coffee in Rio de Janeiro. That was in 1760, and from that small beginning has developed the greatest coffee producing section in the world.

* * *

Officials of the Panama-Pacific Exposition have declared Saturday, May 22, "Wholesale Grocers' Day." Preparations are being made to accord all jobbers a right royal reception and a gala occasion is promised. This follows the last day of the convention, so there will be no interruption to regular procedure. Don't miss this feature.

* * *

A New Mexico man has discovered a new use for the water melon. Reports from that state indicate that J. B. Page of Deming has built a mill at Myndus, in the Mimbres Valley of New Mexico, by which he will grind water melons into pulp and convert the juice into vinegar. The first lot of melons were turned into the grind in September. The mill is supplied from 300 acres of melons. It is 118 by 80 feet, with a boiler house 30 by 20 feet, adjoining. The two boilers are 125 h. p. each, and the engine 125. The mill employs 20 men, and will manufacture 300,000 gallons of vinegar this season. The mill also will manufacture by-products, as table oils, pickles, preserves, syrups, and stock foods.

Parcel post consignments of food or merchandise to be sent from the United States into warring European countries are subject to the same risks of seizure and detention as ordinary shipments by freight or express. Postmaster General Burleson has made public a ruling in which attention was called to this fact, and postmasters were directed to accept such shipments only "at sender's risk."

* * *

The Hawaiian Pineapple Packers' Association have a rest room installed in one of the wings of the Palace of Horticulture in the P. P. I. E. It is made entirely of Island palms, ferns and vines and native song birds are now on the way to further the likeness of a Hawaiian garden. Hawaiian music is continually playing and native girls serve. A display of fresh pineapples, together with a plantation of real growing pineapples, complete the exhibit.

* * *

There was a meeting and dinner of the Boston Wholesale Grocers' Association at Young's Hotel, Thursday evening, March 11, dinner being served at five o'clock. During the repast there was music by the orchestra and at the conclusion of the repast President William M. Flanders called the meeting to order. Mr. Flanders was given a cordial welcome home, for at the time of the last meeting he was in the south and unable to be present. Everybody was glad to see him looking well and fit.

* * *

Sears, Roebuck & Co.'s business in 1914 was the largest in the history of the concern. The total sales were $96,024,754, against $91,357,276 the preceding year. The net profits were a little over $9,000,000, or over 21 per cent on the capital stock of $40,000,000, after paying preferred dividends. The percentage of profit was not materially different from the preceding year. The remarkable showing of sales is believed to be due in part to the fact that a large portion of the public has been endeavoring to economize, so that the advertising, which has much to say about economy, has naturally appealed.

* * *

The Province of Tucuman is the smallest and most densely populated of Argentina. In an area of 10,422 square miles it had, according to the census of 1895, 215,742 inhabitants, and the population was estimated in 1911 at 314,234, or 30.2 inhabitants to the square mile. Owing to the fertility of its soil, the density and activity of its population, and its good transportation facilities, the diminutive province, which on the map appears to be smothered by its neighbors, is in reality the economic center of northern Argentina. For anyone who has spent even a short time in Argentina, Tacuman is synonymous with sugar.

* * *

Each mail brings a new batch of letters commending President McGlasson's recent indictment of the parcel post. His scathing denunciation of the lax and haphazard methods in determining the cost of the parcel post service was substantiated by the recent report of the congressional committee appointed to investigate parcel post matters. That the manufacturers, wholesalers and retailers of the state of Iowa are alive to the situation confronting business and so vividly pictured is evinced in the fact that a petition is now being circulated, to be presented to the legislature, asking that they pass a resolution requesting or suggesting that the Postal Department increase the charges and reduce the maximum weight of parcel post packages.

* * *

The greatest Chili pepper industry in the United States is centered within a short distance of Garden Grove, Los Angeles. In the year 1913 about 800 acres of peppers were cultivated and there were some 1,200 tons of green and approximately 500 tons of dried peppers produced, the returns from which amounted to $121,000. In addition to this there were fifty acres of sweet Spanish peppers raised for pickling. There are now 13 private pepper drying plants within a radius of two square miles adjoining the town, and it is expected there will be several more plants erected this season. When the green pepper is harvested and shipped to the pickling plants in Los Angeles, the price realized is usually from $18 to $20 per ton f. o. b. The green pepper crop is on from the middle of August to December 1, and the red peppers ripen from November 1 to January 15.

FIRM CHANGES REPORTED.

The following changes in the style of firm names, and otherwise, are noted for the information of those interested:

Troy, Ala.—Henderson-Black Gro. Co. added.

Jacksonville, Fla.—C. M. Lewis Co., instead of Van Deman & Lewis Co.

Orlando, Fla.—Woodberry & Howard added.

Shreveport, La.—W. F. Taylor Co., successors to Taylor-Neilson Co.

Cleveland, Tenn.—Hannah-Jarnagin Co. succeeded by the Jarnagin Co.

* * *

THAT BANKRUPTCY LAW.

Referees Wean and Eastman of the Chicago district appeared before the last meeting of the joint committee of the National Association and the National Credit Men's Association and cited their opinions and views of the present Bankruptcy Law.

These two men have undoubtedly had more experience in bankruptcy matters than any other referees or judges in the country, and many valuable suggestions were made. The judges were tendered a vote of thanks by President McGlasson for the courtesy extended the committee.

* * *

MAKE RESERVATIONS EARLY.

The hotel facilities of San Francisco are ample to take care of the greatest possible attendance, if properly apportioned, and it is therefore to your interest to make early reservations by addressing all communications to P. C. Drescher, Chairman of Committee on Arrangements, 444 Market Street, San Francisco, Cal.

If you are not acquainted with the San Francisco hotels, indicate to Mr. Drescher what rate room you will want and which hotel preferred, when the San Francisco committee will see to it that you are suitably located. Your promptness in making reservation, as above indicated, will insure the best attention.

* * *

MANUFACTURERS' REPRESENTATIVES.

The New England Association of Manufacturers' Representatives has elected officers for 1915.

Mr. Frank W. Tucker, sales manager of the Stickney & Poor Spice Co., has been chosen president, Mr. J. F. O'Brien of the Kellogg Toasted Corn Flake Co. vice-president, and Mr. C. L. Raynor of the Walter M. Lowney Co. continues as secretary and treasurer. The executive committee consists of G. H. Carter of D. & L. Slade Co., F. H. Hillman of the N. K. Fairbank Co., W. F. Mattson, Jos. Campbell Co.; E. U. Harrington, Larus Bros. & Co., and S. W. Hall, Ohio Match Co.; auditing committee, Messrs. Tucker and Hall; membership committee, Messrs. Moulton, McGaffey and Carter; publicity committee, W. Hechman.

* * *

BEEF EIGHTEEN YEARS OLD.

A hindquarter of frozen beef, shipped from Australia to Malta in 1896, and kept since then in cold storage as an experiment (probably a record in cold storage), was on view at the stall of Messrs. Brewster & Frost, 346 Central Markets, Smithfield, London, recently, and attracted a great company of experts as well as sightseers, says the London *Meat Trades Journal*. The beef outwardly is very pale, but on cutting was found to be a good color, perfectly sweet, and doubtless retains a good proportion of its nutritive qualities.

The average age of frozen meat sold in London is two or three months, and the oldest frozen meat hitherto known to the trade is said to be two years. It is suggested in the trade that if meat can be kept eighteen years or longer it might be possible to keep huge stores in this country as a food supply in time of war.

* * *

TO ENLARGE SALTPETER SUPPLY.

Nitrate of soda, or Chile saltpeter, heretofore prohibited by meat inspection authorities, is now permitted, in view of shortage due to war conditions, as shown by the following official announcement by the Secretary of Agriculture, under date of September 12, 1914:

"Owing to the present commercial conditions, which restrict the available supply of saltpeter, it is hereby ordered that the provisions of paragraph 2 of section 6, regulation 18, B. A. I. Order 211. 'Regulations Governing the Meat Inspection of the United States Department of Agriculture,' shall be and become effective immediately.

"This order permits the immediate use of nitrate of soda (Chili saltpeter) in the preparation of meat and food products in establishments where Federal meat inspection is maintained." D. F. HOUSTON, Secretary."

DISEASE ATTACKS SHEEP.

The department of agriculture has undertaken the investigation of a serious disease which is affecting the Rocky Mountain bighorn sheep and the mountain goats, and is reported as existing on the Lemhi national forest in Idaho.

The forest officers think that it is the same disease that caused the mountain sheep to die in great numbers during 1882-3. The nature of the disease is not known, though it results fatally and sheep affected with it seem to have rough and mangy coats and are very much emaciated. Three bureaus of the department are engaged in the study—the biological survey, bureau of animal industry, and the forest service. A competent veterinarian has already gone to Idaho to start the work.

* * *

BURROWS SUCCEEDS TILDEN.

W. F. Burrows, former vice-president of Libby, McNeill & Libby, at the Union stockyards, has been elected president, to succeed the late Edward Tilden.

Mr. Burrows started with Libby's thirty-three years ago and has gained a thorough knowledge of all departments, including financial, sales, and manufacturing.

A hobby of Mr. Burrows has been employes' welfare work. The welfare building at the Chicago plant is his own idea. This building contains a restaurant where 3,000 employes may take luncheon at prices a little above the cost of the food. The building is also equipped with rest rooms, sanitary lockers, shower and tub baths, and has been a means of increasing the efficiency of thousands of stockyards workers.

Mr. Burrows was married in 1880 to Miss Annie Louisa Libby, daughter of Arthur A. Libby, who was the founder of the company.

* * *

FAVOR TAXING M. O. HOUSES.

At the recent convention of the Oregon Retail Merchants' Association at Portland the following resolutions were adopted:

Favoring legislation making postal savings accounts of "deadbeats" subject to attachment by judgment creditors.

Endorsing the bill in Congress proposing to tax mail-order houses 1 per cent on gross sales and favoring the 1-cent postage measure.

Calling for the appointment of a committee of three to formulate a plan whereby small merchants may be enabled to meet competition of large mail-order houses.

The merchants brought to a close their ninth annual convention by selecting Astoria as the place of meeting in 1916. Nearly all the officers were re-elected and in every instance the election was unanimous, the secretary casting the convention's ballot.

* * *

SOUTHERN JOBBERS' CONVENTION.

Final arrangements for the coming annual convention of the Southern Wholesale Grocers' Association at Atlanta, May 12, 13 and 14, are progressing rapidly in the hands of the several committees and already there is every indication of the largest gathering in the history of the organization.

At a recent meeting of the executive committee, called by President J. H. McLaurin, at Birmingham, exceptional interest was evidenced in some of the special features that are now being considered for the Atlanta meeting.

The new Hotel Ansley, located in the heart of Atlanta's business district, was named as the official headquarters for the convention. In addition to every facility and convenience of equipment belonging to a modern hostelry, the new Ansley is provided with a magnificent convention hall that is certain to add much to the value and profitable entertainment of the coming sessions in May.

* * *

NOTICE FROM SECRETARY.

To Wholesale Grocers:

In view of the fact that the Panama-California Exposition at San Diego, California, will be in progress in May, all wholesale grocers who contemplate attending our annual meeting are reminded to plan their trip to include San Diego either in transit to San Francisco or returning.

A visit to the San Diego Exposition will prove attractive as well as highly instructive and interesting.

The railroad companies will make rates which will include the trip to San Diego, and there being ample hotel facilities, your visit may tend to your further interest in our meeting.

For particulars as to San Diego accommodations, write to E. J. Chapin, Traffic Manager, Panama-California Exposition, San Diego, California.

Yours very truly,

Alfred H. Beckmann, Secretary.

Food News from the East

PERHAPS nothing is quite so interesting to the grocery trade of the east just now as the prospect of having the Federal government give legal sanction to the principle of allowing the manufacturer of a specialty to fix and maintain the resale price of it if he chooses to do so. It is the thing which many leading manufacturers, wholesalers and retailers have hoped for and to accomplish which the Stevens bill has been urged upon two Congresses. And now it has suddenly fallen into ways that brighten the prospect of its establishment as a legitimate trade practice.

The newly created Federal Trade Commission organized a few days ago known to comprise one or two members favorable to the idea—and the first thing it did, after choosing a chairman and finding a place to sit down, was to choose as its special legal adviser, Raymond B. Stevens, late congressman and the very man who drew and boosted the Stevens bill in Congress. About the same time, the news leaked out that the first question the commission would tackle was this same question of fixed prices on branded specialties and this followed only a few days after the West Side grocery trade had found Federal investigators in its midst studying the problem.

Incidentally, the presence of these investigators threw a scare into the trade, because they displayed cards of the "Department of Justice" and were known to be working for a special attorney of the Anti-Trust division of the U. S. District Attorney's office. They were asking pointed questions about such concerns as Kellogg's, Shredded Wheat, Cream of Wheat, Cudahy's (Old Dutch) and Fels and the trade conjured up pictures of an application of the Conspiracy code for having observed the manufacturer's price. But it turns out now to have been a more friendly motive, although rather clumsily handled.

* * *

CHAIN STORE MERGER.

The retirement of A. H. Cosden from the presidency of the Riker-Hegeman Company—a millionaire at 42—and the election in his place of Vice-President John S. Alley, together with a number of changes in the directorate of the big concern, has again brought to the front the probability that there will soon be accomplished a merger of the gigantic United Cigar Stores system with the Riker-Hegeman drug stores.

It is well known that George J. Whelan, the moving spirit in the United Cigar Stores, the United Profit Sharing coupon scheme and one or two other chains of stores, notably delicatessens, has a strong belief in the practicability of merging them, and making the stores carry not only cigars but a limited line of drugs and probably at no very distant date, a line of package groceries. The change is supposed to mean the approaching launch of the scheme.

Mr. Whelan some time ago acquired control of the drug store business by purchasing $3,600,000 of the $7,000,000 voting stock ($2,000,000 does not vote) and there is a general belief that his scheme can be made practicable to a limited extent at first and probably growing and expanding in the future.

* * *

TO KILL TRADE CLASSES.

Always bank on some legislator trying to correct the whole course of trade at one fell swoop. Now it is Minority Leader A. E. Smith of the New York legislature. He has framed and introduced a bill at Albany, by which he would not only kill the practice of fixed prices, but he would also reduce wholesalers and retailers to a common level and make it criminal for a merchant to refuse to sell anyone at one price who comes along with the cash. Here is the substance of his bill:

> Any person, firm or corporation engaged in the manufacture or sale of any food or food product, who shall, either directly or indirectly, (a) discriminate in price between different purchasers thereof, or (b) refuse to sell the same to all offering to purchase, or (c) make a sale or contract for sale thereof, or fix a price charged therefor, or discount from or rebate upon such price, upon the condition, agreement or understanding that the purchaser thereof shall not resell the same to any person, firm or corporation, or except at a fixed price, where the effect, directly or indirectly, of such discrimination, refusal, sale or contract for sale, may be to fix the price thereof to the consumer, due consideration being made to the differences in grade, quantity, or quality thereof, shall, if a natural person, be punished by a fine not exceeding five thousand dollars, or by imprisonment for not longer than one year, or by both such fine and imprisonment; and if a corporation, by a fine not exceeding five thousand dollars.

BRAVES AFTER FOUST.

Rumors from Philadelphia suggest that the braves are gathering to capture the scalp of Food Commissioner James Foust of Pennsylvania, one of the best known food officials in the country and supposed to be frozen solid to his chair at Harrisburg. But, Philadelphia advices suggest that one Cassidy, a food commissioner of none too savory reputation, whom Foust ousted for what seemed at the time the public welfare, has a strong ally in Mr. Francis Shunk Brown, the new attorney general of the state—in fact, Brown was Cassidy's counsel in the fight with Foust—and rumor has it that Cassidy is being backed by the new attorney general for Food Commissioner of the state.

Meanwhile, food interests are interested commenting on another year of big profits for Commissioner Foust's department. Not only does Foust make his department effective in the way of safeguarding the public food supply, but he makes money for the state in doing it. For six of his eight years of service, he has returned a balance on the right side, the balance last year being over $150,000 and the aggregate for the six years of almost $340,000.

* * *

CANNERS WANT LONG HOURS.

The efforts of the New York state canners to have the canning industry exempted from the operation of the labor laws regarding women and children for a period of five months, during the fruit and vegetable packing season, has stacked up against a big howl of protest from politicians, reformers and philanthropic people, not to mention the labor agitators.

The canners claim that their business is peculiar and demands a different status from other industries. Their plants are in the country, away from labor supply, and the material comes in all at one time, so that every man, woman and child is needed to catch it as it passes. Ordinary hours and the ordinary available supply of help are inadequate. Besides, the women and children do not regard the long hours as a hardship, but rather as a fortunate time when they can earn pin money.

Opponents of the exemption claim that before the canneries were held down by the present law, outrageous demands were made on the women workers, one extreme case of 120 hours being cited for one energetic woman. The opponents of exemption do not deny much that the canners claim, but they protest against letting down the bars altogether.

* * *

BAD EGG GANG IN TROUBLE.

The local egg trade is strongly of the opinion that a death blow has been struck at the rotten egg trade of this region—so far as it has been responsible for letting "tanners' eggs" get into human food. At any rate, one gang of operators, whose transactions are said to aggregate not less than 1,000 dozens of "rots and spots" a day, has been broken up by enforced vacations behind the bars.

The culprits are Morris Sladkus, Hyman Lewis and Samuel and Bernard Edelberg, who will remain in the New Jersey state prison for a year; Harry Lewites and Scheier Weisman, who go to the penitentiary for respectively six and three months. They did business as the Western Egg Yolk Co., buying rotten eggs, properly denatured, from local receivers, presumably for sale to tanners. But they washed off the denaturant, broke the eggs, strained out the worst of the rot and blood, froze them and sold them to cheap bakers. Fred Fernival, a Newark baker, bought some of them, but escaped by turning state evidence and claiming he didn't know what kind of eggs he bought.

There is now a movement on foot in the egg trade to have all rots and spots broken in the receiving shops and denatured in the egg-mass itself rather than on the outside of the shells, where it can be washed off again.

* * *

"BUSTIN'" THE BREAD TRUST.

Whether it was the big guns of the Allied fleets at the Bosphorus, or the loud noise of the investigators in this city that did it is open to debate, but the fact remains that one or the other, and perhaps both, forced the big bakers of this section to back down from their six-cent basis for bread and return to five cents.

In some ways, the price of bread was a big factor, but a

more serious result, from a pure food and trade standpoint, is the way the bakers and their methods were showed up. The inquiry failed to show that there was price collusion, although the little fellows followed the lead of the big ones, but it did bring out the charge, which was not denied, that some of the big bakers have been using strange compounds in bread. For instance, Boston found bread composed of "24 per cent calcium sulphate (plaster of paris), 24.9 per cent sodium chloride, 11.5 per cent ammonium chloride and 39 per cent wheat flour" and when big bakers were challenged about it, admitted that they had a secret process and would not deny that the formula was correct.

And now, Massachusetts is urging the enactment of a law to compel the statement of ingredients on bread, to standardize the size of loaf and to prohibit certain adulteratant products. If such a bill is drafted, it will probably be copied substantially in this and other states, for there is general indigation at the showing. It turned out more important than the rise of price in response to the cost of flour.

* * *

POISON FLY PAPER.

Should poison fly papers be prohibited by law in favor of some safer form of catching the pesky disease carriers? A Michigan statistician has been studying the statistics of cases of poisoning as reported to him by a press clipping bureau last summer, and has just written a local student of food questions his conclusions as follows:

From July 1 to October 31, 1914, reports show 47 cases of poisoning of children by fly poisons. The list would probably have been larger if report of every case of the kind was made, as the statistics were only cases that were noticed in the press, as follows:

	Total.	Fatal.	Non-fatal or Uncertain.
July	20	5	15
August	18	2	16
September	4	1	3
October	5	2	3
	47	10	37

By states the cases were as follows: Florida, 1; Illinois, 4; Indiana, 8; Idaho, 1; Iowa, 6; Kentucky, 2; Minnesota, 5; Nebraska, 2; New York, 2; North Carolina, 1; Ohio, 3; Pennsylvania, 4; New Jersey, 2; Michigan, 3; North Dakota, 2; Canada, 1. Total, 47.

* * *

THE SACCHARINE CASE.

The test case of the New York Department of Health against the Excelsior Bottling Co. in which it was sought to test the legality of saccharine in light drinks, occupied several days in trial, recently before Judge Collins, O'Keefe and Russelle of the Court of Special Sessions and, although the evidence is all in, the decision has not yet been announced.

There are no issues of fact in this case, all that being admitted, but the test comes on whether the Board of Health prohibition of saccharine in itself is legal, since the best authority—the Referee board's decision—has said that in even larger quantities than it was used in soda water in issue, it was harmless.

The evidence was almost all technical, eminent doctors for the defense declaring that saccharine was harmless as used, that it was not used for any food value; that the use of sugar in drinks was not for food value but for condimental reasons and that in some respects the drink was better with saccharine than it would have been with sugar. The city claimed that it was used for cheapening the product, that it robbed the buyer of food value and that it might be very harmful.

The facts and bulk of the argument appeared to be with the saccharine people, but certain legal questions are likely to make the court decide in favor of the Health Department, on the basis of its rights, and thereby throw the final decision into the higher court where greater jurisdiction will probably bring a final verdict.

* * *

ABOUT COLD STORAGE.

The cold storage investigation report just filed in Pennsylvania by the commission chosen several months ago to discover what the facts are regarding cold storage and study the sundry charges that it is a device of manipulators and price-jugglers has just reported, wholly in favor of cold storage. The report not only sets at naught much of the yellow talk about conspiracies and rotten food, but it commends cold storage and goes far to suggest that the public conceptions of the past, expressed in laws to restrict the cold storage period, are wrong and defeat their own best hopes for cutting down the high cost of living.

It is a long and impressive report and its findings are best summed up under eight general heads as follows (in substance), covering the framed questions the commission was to study.

First—The "necessity" for cold storage is asserted if the plenty of one season, in the matter of perishable foods, is to be saved against the time of scarcity, due to inevitable seasonable conditions.

Second—The "value" of cold storage for the consumer and producer is found to be very real. For the producer it enables the overabundance of the producing season to be saved, rather than wasted as would be the case without cold storage. For the consumer, it gives food supply at all times, otherwise impossible, and operates as a great equalizer of prices throughout the year.

Third—On the subject of "how long" cold storage of food should be permitted at one time, the commission finds that the idea of limited cold storage is almost wholly a fallacy, because the time has little to do with conditions and when it does have, the practical limit for various foods varies greatly, so as to make any uniform law impracticable. Since the aim of such limitation is to protect the quality of food, the commission suggests that a better plan would be to have inspection when food goes into storage and when it comes out; a far more effective protection than limitation.

Fourth—The "compulsory marking" of cold storage products is also declared of questionable value, because it might work injustice to private owners of food where it might be very well for public storage houses. Then, again, some products cannot be marked—fish, for instance—and, if inspection takes care of the public protection, the branding would operate, in the face of public prejudice, as an unnecessarily unfair burden upon legitimate interests.

Fifth—The commission found that the "effect" of cold storage on prices was generally to lower and equalize prices, rather than to permit unjust elevation of prices. Otherwise an excess of supply at one season would demoralize prices and scarcity at another would elevate them, whereas cold storage results in a steadying of the market. In this connection the commission found that there is no conspiracy of food owners to boost prices through storage in cold, but the storage houses are owned independently of the food owners, generally, and cold storage houses are open to anyone who chooses to bring stuff for storage that is not owned by any "trust."

Sixth—The "relation of cold storage to the high cost of living" is said to be such as to help keep cheap food before the public which without storage could not be had at even high prices.

Seventh—The commission says, on the question of the "relation of cold storage to legislation," that there should be strict laws to protect the wholesomeness of food put in or taken from cold storage and to help promote greater confidence in such products.

Eighth—And, finally, the commission urges strongly the adoption of "uniform cold storage laws" in every state and the suppression of specified legislation in some states as likely to destroy uniformity and make interstate shipment impracticable.

All in all, the report seems to confirm the belief that most of the proposed legislation against cold storage products is the product of half-baked reformers and rattle-brained agitators, who know little or nothing of the facts of the case and that when carefully studied by a commission, common sense comes out of the study.

NEW BREAKFAST FOODS?

An American breakfast food manufacturer is in Hawaii investigating the taro plant with the view of putting on the market a new food product made therefrom. Taro is a popular name for colocasia antiquorum, and especially for its variety esculentum, a tropical plant, grown in the islands of the Pacific, where it forms a principal food. Its starchy, stemlike tuberous root is now boiled or baked, made into bread or into poi, a fermented product. The young leaves and tender leaf stalks are used, respectively, like spinach and asparagus.

Cassava, or mandioc, another starchy tuber, which grows abundantly in tropical America, might also prove valuable for conversion into breakfast foods. Cassava has long been sold in flaked form in India.

Bananas and plantains are also now flaked and crisped, samples of toasted plantain flakes from the Dominican Republic being among the exhibits at the Bureau of Manufacturers in Washington; they will also be loaned to interested firms.

David H. Lane Company Formed

IF there is a well defined highway that leads the properly qualified youth over the many vicissitudes and struggles attending the arduous undertaking of carving out one's own career, that highway must surely be known by the name of Commerce.

The professions, the sciences and the arts have their pets, their fads, their preference or favoritism for some; their blind, unreasoning disregard for others—and this, alas, too often without a thought to the merit or the unworthiness, as the case may be, of either class.

Wonderful paintings are hidden away in lofts and attics—masterpieces ignored and spurned, because the artist did not have the "proper wedge" or "entree" by which to bring the power of his brush before the eyes of the world.

The "Great American Novel" lies somewhere among a heap of dust-ridden manuscripts, stamped with the verdict of some totally incompetent old maid who is flung a weekly pittance by her low-brow, dollar-bound publisher, not to pass upon the artistic merits of manuscripts submitted for publication, but to judge merely their money-making possibilities.

Many of the greatest legal minds are never seen in the sanctum of the court.

Their task is to do the real work—to prepare a rock-ribbed, impregnable battery for the usually flowery and superficial gentleman who rewards them with a weekly renewal of freedom from debt and starvation.



DAVID H. LANE.

But, Commerce: who shall say she is not the fair and impartial distributer of the fruits of endeavor?

The cash boy grows up, step by step, to fill a managerial post.

The humble utility man is shown how he may, by cultivating his natural talents, qualify, in due course of time, for a position as salesman—and this, when attained, leaves the way clear to the top.

This is not a preachment; much less an editorial.

It is the story of an American boy, a Yank from down East, who, like so many before him, began life with his pockets well loaded with grit—and nothing else.

The story of David H. Lane, who has lately severed his connections with a Chicago concern known as the Bright Brokerage Company, to form his own organization, David H. Lane Company (business, imported and domestic fish) is truly typical of American life and character, no less than of the opportunities which await the right kind of youth in this country.

David H. Lane, the organizer of the new company, mentioned above, first blinked up at old Sol, at Gloucester, Mass., on July 29, 1877.

Lane himself says it was a beautiful day and confides that after properly announcing his arrival and taking a peep at the azure sky of the famous old seafaring town, he settled back, well content with the smiling entourage and indulged in his first little snooze on earth.

A worthy descendant of successive generations that had gone down to the sea in ships, the young and sturdy David in the course of time heard the sea calling him. He says he heard it very plainly, speaking plaintively, in tones of endearment. The voice of the waves could not be mistaken. It called him "Davie."

This was too much for the lad of the town of old Salts.

So, one bitter cold day in mid-winter, the little man sallied forth from the paternal roof, his heart full of courage and soul aglow with the fire of deeds to be done.

He embarked on an old three-masted schooner, the "Lucy E. Friend," bound for Philadelphia. Within a few hours the ship found herself in the teeth of a terrific gale and the voyage to the Quaker port consumed nine days.

The call of the sea was somewhat less turbulent in the ears of "Davie" for some years after this. He attended school and devoted his spare time to working on the wharves and in the skinning lofts of Gloucester, and, in so doing, laid the foundation for his future life work.

He was still little more than a boy when he became the foreman of the since famous salt-fish house of the Gorton-Pew Fisheries Company.

From this point Mr. Lane's career has been a succession of connections which appealed to him by virtue of their attractiveness, even as his own fitness appealed to his various associates.

In 1904 Mr. Lane came west, locating at Kansas City, Missouri, where he started his western career as a salesman for the Kansas City Salt Fish Company, and later with A. C. L. Haase & Sons Fish Co., of Saint Louis, Missouri, one of the largest and most widely known houses in the salt fish business. His travels took him into twenty-two states of the Union.

A little more than four years ago, Mr. Lane came to Chicago at the solicitation of Franklin MacVeagh & Co., to become their Salt Fish buyer. Here again, he made good. One day he resigned this position and accepted the vice-presidency of the P. V. Bright Co. His popularity was soon noticed with the buyers and it was not long before he found himself one of the owners of this company, and his success has since been complete. But "Davie" was not the type of a man to rest content until he became the head of his own company, and today, we find him located in his own offices at No. 186 North La Sallé Street, with a warehouse of his own in the wholesale district. He has an excellent prospect of becoming a power in the fish business of the great west. His glad hand reaches out to all, and with ambition, facilities and plenty of money to do business with, one can guess the rest.

Mr. Lane since coming west, has been a close student of the needs of the class of goods used in the various territories that Chicago supplies and is considered incidentally an expert authority on Norwegian Sardines, of which Chicago imports more than any other American city. Mr. Lane is easily the foremost salt and dried fish authority and expert west of the New England states.

Apart from "Davie's" recognized ability as a fish expert, he is famous in the trade as an author of seaport yarns, his masterpiece being "The Man Who Peeled the Doughnuts."

The offices of the new company are located on the fifth floor of the Northern Office Building, 186 North La Salle street, Chicago.

Wiley Quotes Bryan on Albumen Fraud

THE fight at Evansville, Ind., between the local baking powder manufacturer and his albumen rival from Chicago continued throughout the month, the albumen people making the water-glass test and the local man replying by conclusive demonstration to the housewife and merchant that the water-glass test is a fraud and shows nothing but the depravity of the user.

By far the most sensational incident of the affair was the entry into the fight of Dr. Harvey W. Wiley, formerly chief chemist of the United States. The local manufacturer wrote to Dr. Wiley and explained that his big Chicago competitor was stealing his trade by testing baking powder with albumen. Dr. Wiley replied at length, condemning the water-glass test and the use of albumen and enclosed his affidavit to that effect.

Dr. Wiley's letter, which was printed in the Evansville papers, reads as follows:

GOOD HOUSEKEEPING MAGAZINE.
Woodward Building, Washington, D. C.
Bureau of Foods, Sanitation and Health,
Harvey W. Wiley, M. D., Director.

March 25, 1915.

Grocers' Chemical Works, Evansville, Ind.

Dear Sirs: It would be "bad business" on my part to interfere in behalf of a little concern as against a big one, except on the merits of the case, but it so happens that the little concern is in the right and, therefore, I am very glad to submit my opinion that the addition of egg albumen to baking powders is purely for fraudulent ends and that the water-glass test is constantly being used to mislead the housewife as to the efficiency of the powders in which it is placed. I am enclosing a copy of the affidavit which I made for Commissioner Wallis, of Idaho, when he was fighting albumen baking powders in his state. You doubtless know that Dr. James S. Abbott, formerly food commissioner of Texas, now in the Bureau of Chemistry, Department of Agriculture, Washington, D. C., and Commissioner E. F. Ladd, of Agricultural College, North Dakota, both took a firm stand against egg albumen in baking powders.

Hoping that these data may serve your purpose, I am,

Yours truly, H. W. WILEY.

Enclosure, copy of affidavit.

The affidavit which Dr. Wiley sent with his letter reads as follows:

Copy of Affidavit of Dr. H. W. Wiley.

ADDITION OF EGG ALBUMEN TO BAKING POWDER.

The deponent, Harvey W. Wiley, residing at Washington, D. C., affirms that in his opinion the addition of a minute quantity of egg albumen, in the proportion of about one part to six hundred parts of baking powder, has for its sole purpose the deception of the purchaser who witnesses comparative tests of baking powders, not containing albumen in vitro. Ordinary baking powders not containing albumen when placed in a glass and treated with water permit the reaction to take place between the acid element, whatever it may be, and the basic element, which is in all cases bicarbonate of soda. The carbon dioxid which is liberated in this reaction escapes freely from the baking powders containing no egg albumen. On the other hand, in baking powders containing egg albumen a film of the albumen holds the bubbles of the carbon dioxid, causing it to foam and fill the glass with a more or less permanent bubble. To the unscientific observer this would indicate that the carbon dioxid in the baking powder containing the egg albumen is more abundant and more serviceable than that in the powders not containing the egg albumen.

On the other hand, the flour from which the bread is made contains 12 per cent of an albuminous substance known as gluten, which serves exactly the same purpose in the bread that the minute proportion of egg albumen serves in vitro. The minute portion of the albumen in the baking powder could not add sensibly to the entangling power of the gluten in the flour, and hence a loaf made with a baking powder containing no egg albumen could be just as porous and palatable, other things being equal, as one made with a powder containing the egg albumen.

The increase in food value is so extremely small by the use of the egg albumen in the baking powder as to be entirely negligible from any economic or physiological point of view. It is true that egg albumen is a valuable food and eggs are often mixed with flour in the making of products suitable for table consumption. The use of egg albumen to increase nutritive value is unobjectionable, but its use to deceive a customer in regard to the character of a baking powder is highly unethical, and would justify regarding such a baking powder as adulterated in that it was powdered, mixed, colored or stained in a manner whereby inferiority was concealed. It would be easily possible to induce a customer to believe that a baking powder yielding 7 per cent of leavening gas was much better than another one yielding 12 per cent by such an experiment as is described above.

The food chemist of North Dakota, Mr. E. T. Ladd, and Mr. T. J. Bryan, the former state analyst of Illinois, have both declared that the presence of egg albumen in baking powder deceives the purchaser.

Present Status of Legislatures.

State.	Legislatures Convenes 1915.	Length of Session.	Date of Adjournment.	Have we notice of adjournment?
Alabama	Jan. 12	50 days	Mar. 3	
Arizona	Jan. 11	None	None	Yes
Arkansas	Jan. 11	60 days	Mar. 12	Yes
California	Jan. 4	60 days	Mar. 5	
Colorado	Jan. 6	90 days	April 6	
Connecticut	Jan. 6	None	None	
Delaware	Jan. 5	None	None	Yes
Florida	April 6	60 days	June 5	
Georgia	June 23	50 days	Aug. 2	
Idaho	Jan. 4	60 days	Mar. 5	Yes
Illinois	Jan. 6	None	None	
Indiana	Jan. 7	60 days	Mar. 8	Yes
Iowa	Jan. 11	None	None	
Kansas	Jan. 12	40 days	Feb. 21	Yes
Maine	Jan. 6	None	None	
Massachusetts	Jan. 6	None	None	
Michigan	Jan. 6	None	None	
Minnesota	Jan. 5	90 days	April 5	
Missouri	Jan. 6	70 days	Mar. 17	Yes
Montana	Jan. 4	60 days	Mar. 5	Yes
Nebraska	Jan. 5	60 days	Mar. 6	
Nevada	Jan. 18	60 days	Mar. 19	
New Hampshire	Jan. 6	None	None	
New Jersey	Jan. 12	None	None	
New Mexico	Jan. 12	60 days	Mar. 15	Yes
New York	Jan. 6	None	None	
North Carolina	Jan. 4	60 days	Mar. 7	Yes
North Dakota	Jan. 5	60 days	Mar. 6	Yes
Ohio	Jan. 4	None	None	
Oklahoma	Jan. 5	None	None	
Oregon	Jan. 11	40 days	Feb. 20	Yes
Pennsylvania	Jan. 5	None	None	
Rhode Island	Jan. 5	None	None	
South Carolina	Jan. 12	None	None	Yes
South Dakota	Jan. 5	60 days	Mar. 6	Yes
Tennessee	Jan. 4	75 days	Mar. 20	Recess
Texas	Jan. 12	90 days	May 13	Yes
Utah	Jan. 11	60 adys	Mar. 12	Yes
Vermont	Jan. 6	None	None	
Washington	Jan. 11	60 days	Mar. 12	Yes
West Virginia	Jan. 13	45 days	Feb. 27	Yes*
Wisconsin	Jan. 13	None	None	
Wyoming	Jan. 12	40 days	Feb. 21	Yes

*In extra session.

BILLS NOW PENDING IN CONGRESS AND IN LEGISLATURES OF VARIOUS STATES

Congress adjourned.

California.

SENATE BILL 61.

Relating to dairy products, particularly pasteurized milk and cream.
Referred to Committee on Agriculture.

SENATE BILL 145.

To amend the poison laws of the state of California.
Referred to Committee on Public Health and Quarantine.

SENATE BILL 218.

To amend the present net weight law of the state of California.
Referred to Committee on Judiciary.

SENATE BILL 220.

Relating to advertisements.
Referred to Committee on Judiciary.

SENATE BILL 404.

Relating to advertising.
Judiciary Committee.

SENATE BILL 616.

Relating to sanitation of food producing establishments.
P. H. & Q. Committee.

SENATE BILL 817.

To amend guaranty section of California food laws.
P. H. & Q. Committee.

SENATE BILL 940.

To amend "An act to prohibit the destruction of foodstuffs."
Judiciary Committee.

SENATE BILL 409.

Relates to sanitation of bakeries.
Referred to Committee on Public Health.

SENATE BILL 667.

Relates to administration features of weights and measures act of California.
Referred to Committee on Judiciary.

SENATE BILL 708.

Relates to general dealers in rural districts handling drugs by permit.

SENATE BILL 796.

Relates to cold storage.
Referred to Committee on Public Health and Quarantine.

SENATE BILL 812.

To amend the guaranty section of the Drug Law.

SENATE BILL 858.

A cold storage bill.
Referred to Committee on Public Health and Quarantine.

SENATE BILL 960.

Relates to pasteurized cream for butter sold as "Pasteurized Butter."
Referred to Committee on Agriculture.

SENATE BILL 1046.

Relates to guarantees.
Referred to Committee on Public Health and Quarantine.

SENATE BILL 1048.

Amends guaranty section of Drug Law.
Referred to Committee on Judiciary.

SENATE BILL 1120.

Relates to selling narcotics on physician's prescription only.

SENATE BILL 1165.

Relates to percentage of milk fat in milk and cream.
Referred to Committee on Public Health and Quarantine.

SENATE BILL 1176.

Relates to labeling butter used in food products, which has been imported.
Referred to Committee on Public Health and Quarantine.

SENATE BILL 1304.

Relates to stamping packages of raisins with name of grapes from which they are produced.
Referred to Committee on Agriculture.

HOUSE BILL 47.

To amend sanitary law of California relating to food products shipment.
Referred to Committee on Public Health and Quarantine.

HOUSE BILL 238.

Relating to preparation and sale of pasteurized milk.
Referred to Committee on Public Health and Quarantine.

HOUSE BILL 222.

Relating to advertisements.
Referred to Committee on Judiciary.

HOUSE BILL 240.

To amend the net weight law of the state of California.
Referred to Committee on Judiciary.

HOUSE BILL 271.

Relating to live stock and dairy matters, etc.
Referred to Committee on Live Stock and Dairy.

HOUSE BILL 535.

Relating to sanitary law for bakeries.
P. H. & Q. Committee.

HOUSE BILL 847.

This bill is identical with Calif. Senate Bill 812.

HOUSE BILL 896.

Relates to publicity of prices to dealers and to public.
Referred to Committee on Judiciary.

ASSEMBLY BILL 1147.

Prohibits aniline colors in meat products.
P. H. & Q. Committee.

ASSEMBLY BILL 846.

Relates to licensing cold storage establishments.
Referred to Committee on Public Health and Quarantine.

ASSEMBLY BILL 1037.

Relates to amending guaranty section of California Food Law.
Referred to Committee on Public Health and Quarantine.

ASSEMBLY BILL 1045.

Relates to imitation butter or cheese.

ASSEMBLY BILL 1100.

Requires all food in containers to be labeled with the name and address of manufacturer.

ASSEMBLY BILL 1199.

Relates to registering private brands.
Referred to Committee on Live Stock and Dairies.

ASSEMBLY BILL 1490.

Relates to sale of butter and cheese.
Referred to Committee on Live Stock and Dairies.

Colorado.

SENATE BILL 4.

Relating to the sale of merchandise and stocks of goods in bulk.
Indefinitely postponed.

SENATE BILL 15.

Relating to advertisements.
Amended and passed Senate.

SENATE BILL 283.

Relates to narcotics.

HOUSE BILL 2.

Relating to advertising.
Passed House. Killed in Senate.

Colorado.

HOUSE BILL 172.

Relates to weights and measures.

HOUSE BILL 608.

Relates to administration features of Food and Drug Law.

Connecticut.

SENATE BILL 367.

Prohibiting manufacture and sale of near beer. Rejected.

SENATE BILL 429.

Relating to selling all articles by weight.
Unfavorable report accepted.

SENATE BILL 476.

Abolishing Dairy and Food Commissioner and transferring duties to State Board of Health.
Judiciary Committee.

SENATE BILL 174.

Relates to proprietary and patent medicines.
Referred to Committee on Public Health.

HOUSE BIL 309.

Relating to sale of vinegar. Favorable report.

HOUSE BILL 504.

Relating to oleomargarine.

HOUSE BILL 162.

Relates to changing the date for payment of annual analysis fee of $10.00 from May 1 to Jan. 1. Stock Feed.

HOUSE BILL 502.

Relates to misbranding; in case of articles claiming false or fraudulent therapeutic effects.

HOUSE BILL 503.

Relates to inspection of stock to be slaughtered by packers.

HOUSE BILL 537.

Relates to prohibiting metal clasps, labels or tags of any kind to feed for cattle or horses.

HOUSE BILL 803.

Relates to narcotics.

Illinois.

SENATE BILL 63.

Relates to false advertising.

SENATE BILL 84.

Relates to selling or giving away drugs that are injurious to health.

HOUSE BILL 33.

Relates to articles being sold with certificate setting forth kind and quality of material article is made of, etc.; seems to be directed principally at fabrics but is broad in its meaning.
Referred to Committee on Industrial Affairs.

HOUSE BILL 135.

Relates to false advertising.
Referred to Committee on Judiciary.

HOUSE BILL 186.

Relates to false advertising.

HOUSE BILL 332.

Same as Senate Bill 84.
Referred to Committee on License and Miscellany.

Iowa.

SENATE BILL 244.

Relating to concentrated commercial feeding stuffs.
D. and F. Committee.

SENATE BILL 265.

Relating to milk fat in milk and cream.
D. and F. Committee.

SENATE BILL 215.

Prohibits sale of medicine containing more than 5% of alcohol.
Referred to Intemperance Committee.

SENATE BILL 216.

Relates to prohibiting the sale of compound medicine containing more than 5% of alcohol.
Referred to Committee on Suppression.

SENATE BILL 243.

Identical with Iowa House Bill 348.
Referred to Committee on Dairy and Food.

SENATE BILL 276.

This bill is identical with House Bill 297.

SENATE BILL 490.

Practically identical with House Bill 561 and relates to narcotics.

HOUSE BILL 297.

Relating to prohibiting sale of fractional strength extracts.
D. and F. Committee.

HOUSE BILL 348.

Relating to live stock remedies and condimental stock foods.
D. and F. Committee.

HOUSE BILL 252.

Relates to pharmacists refilling prescriptions containing habit forming drugs.
Referred to Committee on Pharmacy.

HOUSE BILL 253.

Refers to advertisements claiming a cure for chronic diseases.
Referred to Committee on Public Health.

HOUSE BILL 254.

Prohibits druggists selling remedies for or giving advice as to cure of chronic diseases.

HOUSE BILL 290.

Relates to patent medicines requiring formula on labels.
Committee on Pharmacy.

HOUSE BILL 326.

Relates to narcotics.
Referred to Committee Pharmacy.

HOUSE BILL 355.

Amends minor details of weights and measures law.

HOUSE BILL 561.

Prohibiting sale of patent or proprietary medicines containing narcotics not more than exemption of Harrison Law.

HOUSE BILL 586.

Relates to commercial feeding stuffs.
Referred to Committee on Dairy and Food.

Maine.

SENATE BILL 105.

Relates to Commissioner of Agriculture.
Referred to Committee on Agriculture.

HOUSE BILL 2.

Relating to hours of employment of women and employes.
Referred to Committee on Labor.

HOUSE BILL 42.

Relating to pure advertising.
Committee on Legal Affairs.

HOUSE BILL 98.

Relating to bulk sales law.
Committee on Legal Affairs.

HOUSE BILL 136.

Relates to increasing appropriation of the Commissioner of Agriculture.
Referred to Committee on Agriculture.

HOUSE BILL 137.

Relates to increasing the appropriation of the Department of Agriculture.
Referred to Committee on Agriculture.

HOUSE BILL 520.

Relates to cold storage. Referred to Committee on Legal Affairs.

Massachusetts.

SENATE BILL 78.

Relating to dairy products, particularly to the sale of milk and cream.
Referred to Committee on Public Health.

SENATE BILL 422.

Relates to manufacture and sale of bread.
Referred to Committee on Public Health.

HOUSE BILL 145.

Relating to the sale and distribution of poisonous drugs.
Committee on Public Health.
Leave to withdraw.

HOUSE BILL 309.

To amend the present law of Massachusetts relating to advertisements.
Referred to Joint Judiciary Committee.
Leave to withdraw.

HOUSE BILL 746.

Relating to the sale of fruit syrups and flavors.
Leave to withdraw.

HOUSE BILL 890.

To prohibit the use of excessive amounts of glucose in foods and beverages.
Leave to withdraw.

HOUSE BILL 591.

Relating to advertising.
Leave to withdraw.

HOUSE BILL 629.

Relating to advertising.

HOUSE BILL 747.

To prohibit the use of saccharin.
Leave to withdraw accepted.

HOUSE BILL 1005.

Requires all foodstuffs to be sold by weight.
Leave to withdraw.

HOUSE BILL 1135.

Prohibits use of artificial coloring matter in macaroni, spaghetti, etc.
Leave to withdraw.

HOUSE BILL 1291.

Relating to manufactures of sausage products.
A law.

HOUSE BILL 1407.

Relating to vinegar.
Public Health Committee.

HOUSE BILL 1408.

Relating to diluting vinegar with water.
Public Health Committee.

HOUSE BILL 740.

Relates to making of candy placed in cold storage.

HOUSE BILL 746.

Relates to sale of fruit, syrups and flavors.

HOUSE BILL 1139.

Relates to sanitary transportation of fruits and vegetables.
Referred to Committee on Public Health.

HOUSE BILL 1289.

This is a narcotic bill.
Referred to Committee on Public Health.

HOUSE BILL 1376.

Prohibits advertisement of medicines and information concerning venereal diseases.

Michigan.

SENATE BILL 107.

Relating to artificial coloring in macaroni, spaghetti, etc.
Public Health Committee.

SENATE BILL 80.

Relates to licensing creameries, etc., by State Dairy and Food Commissioner.
Referred to Committee on Public Health.

SENATE BILL 100.

Relates to cold storage.
Referred to Committee on Judiciary.

SENATE BILL 130.

Relates to misbranding as to the therapeutic effects of drugs.

HOUSE BILL 235.

Relating to advertising.
Defeated, vote reconsidered. Bill on Speaker's Table.

HOUSE BILL 126.

Relates to net contents.

HOUSE BILL 165.

Relates to commissioner having right to seize adulterated articles of food.
Referred to Committee on State Affairs.

HOUSE BILL 166.

Relates to pasteurization in creameries.
Referred to Committee on Public Health.

HOUSE BILL 192.

Relates to making it the duty of Board of Pharmacy to enforce the drugs act instead of State Food Commissioner.
Referred to Committee on Public Health.

HOUSE BILL 207.

Relates to narcotics and is in line with Harrison Law.

Minnesota.

SENATE BILL 26.

A prohibition bill.
Failed to pass Senate.

SENATE BILL 136.

Relating to selling goods by weight.

SENATE BILL 198.

Relates to use of trading stamps, coupons, etc.

SENATE BILL 215.

Relates to sale of berries and small fruits in original containers only.
Referred to Committee on Commerce and Trade.

SENATE BILL 661.

Prohibits artificial coloring matter in alimentary pastes such as macaroni, spaghetti, noodles, etc.
Referred to Committee on Commerce.

SENATE BILL 400.

Relates to industrial and occupational diseases and sanitary work places.

SENATE BILL 511.

Prohibits coal tar dye, saccharin, sulphurous acid, etc., or derivatives thereof.
Referred to Committee on Agriculture, Dairy Products, and Live Stock.

SENATE BILL 514.

Identical with Minnesota House Bill 728.

SENATE BILL 521.

Identical with House Bill 735.

HOUSE BILL 1.

Relating to the sale of narcotics.
Referred to Committee on Public Health and Pure Food.
Substitute favorably reported.

HOUSE BILL 14.

Relating to cold storage.
Referred to Committee on Public Health.
Returned to author.

HOUSE BILL 95.

Relating to cold storage of eggs.
A law.

HOUSE BILL 246.

Requires formula to be printed on the labels of any patent or proprietary medicine. Referred to Committee on Public Health.

HOUSE BILL 497.

Relates to weighing and measuring instruments and devices.

HOUSE BILL 624.

Relates to butter and cheese.
Referred to Committee on Dairy Products.

HOUSE BILL 728.

Relates to canning compounds or chemical preservatives for fruits and vegetables.

HOUSE BILL 729.

Prohibits formaldehyde, hydrofluoric acid, borax, boric and salicylic acid, sulphurous acid or derivatives thereof.

HOUSE BILL 735.

Relates to jellies, jams, preserves, etc.
Referred to Committee on Public Health.

HOUSE BILL 759.

Relates to canning industry.
Referred to Committee on Commerce.

HOUSE BILL 874.

Relates to butter and cheese.
Referred to Committee on Dairy Products and Live Stock.

HOUSE BILL 932.

Relates to patent and proprietary medicines or compounds.
Referred to Committee on Public Health.

Nebraska.

SENATE BILL 7.

Relating to habit-forming drugs and preparations containing them.
Referred to Committee on Judiciary.
Dead.

SENATE BILL 139.

Relating to manufacture of stock medicine.
Passed Senate House Committee Commerce.

SENATE BILL 141.

Relating to commercial feeding stuffs.
Passed Senate. House general file.

SENATE BILL 61.

Relates to sale of narcotic drugs, etc.

SENATE BILL 172.

Relates to stationing inspector for sampling and testing cream.

HOUSE BILL 204.

To amend food law in regard to misbranding.
Passed House. Senate general file.

HOUSE BILL 113.

Relates to sale, etc., of narcotic drugs.
Referred to Committee on Judiciary.

HOUSE BILL 205.

Relates to administrative features of weights and measures law.
Referred to Committee on Judiciary.

Nevada.

SENATE BILL 70.

Relates to poison.

New Hampshire.

HOUSE BILL 99.

To prohibit food manufacturers from employing persons infected with communicable diseases.
A law.

HOUSE BILL 97.

Relating to sale of feeding stuffs.
New draft passed House.

HOUSE BILL 424.

Relating to advertising.
Killed.

HOUSE BILL 458.

Relating to cold storage.
Committee on Public Health.

HOUSE BILL 102.

Relates to labeling of wood alcohol.
Committee on Judiciary.

HOUSE BILL 103.

To amend the food law in re to misbranding of drugs.

HOUSE BILL 125.

Relates to weights and measures.

New Jersey.

SENATE BILL 4.

To amend present food law of the state of New Jersey.
Passed Senate. House Committee on Judiciary.

SENATE BILL 117.

Relating to prohibit use of sodium sulphite in meat products.
A law.

SENATE BILL 8.

Creates State Department of Health for enforcement of all laws relating to health.

SENATE BILL 94.

Prohibits the sale of opium except upon physician's prescription.
Referred to Committee on Public Health.

SENATE BILL 116.

To amend food law of New Jersey. Net contents.
Referred to Committee on Public Health.

SENATE BILL 242.

Relates to drugs; also amends food law by making "extract and essence" as applied to solutions used for flavoring food synonymous terms.
Referred to Committee on Public Health.

SENATE BILL 285.
Prohibits artificial coloring in macaroni, noodles and similar products.
Referred to Committee on Public Health

HOUSE BILL 91.
To require statement of net weight on food package.
Judiciary Committee.

HOUSE BILL 6.
To amend the present food law of the state of New Jersey.
Referred to Committee on Judiciary.

HOUSE BILL 123.
Relates to narcotics, drugs, etc.
Referred to Committee on Revisions of Laws.

HOUSE BILL 234.
Relates to inspection of creameries, cheese factories, milk and cream stations, etc.
Referred to General Committee.

HOUSE BILL 743.
Relates to marking canned goods with date of packing.
Referred to Committee on Public Health.

ASSEMBLY BILL 31.
Relates to narcotics.

ASSEMBLY BILL 88.
Relates to certain administrative features of weights and measures law.
Referred to Committee on Judiciary.

ASSEMBLY BILL 376.
Relates to sale of non-alcoholic beverage which contains substances deleterious to health.

ASSEMBLY BILL 457.
Relates to taking samples by agent of State Board of Health for evidence in court.
Referred to Committee on Public Health.

New York.

SENATE BILL 37.
To amend the narcotic law of the state of New York.
Amended and recomitted to Public Health.

SENATE BILL 391.
Relating to oleomargarine.
Amended.

SENATE BILL 324.
Relates to advertisements of medicines.
Referred to Committee on Public Health.

SENATE BILL 366.
Relates to practice of pharmacy.
Referred to Committee on Public Health.

SENATE BILL 493.
Relates to physicians keeping record of prescriptions for period of two years.

SENATE BILL 648.
Relates to vinegar and is identical with Assembly Bill 685.

SENATE BILL 803.
Relates to discrimination in prices of food products.

SENATE BILL 963.
Same as Assembly Bill 1264.

SENATE BILL 964.
Identical with Assembly Bill 1263. Referred to Committee on Agriculture.

SENATE BILL 1172.
Relates to advertising.

SENATE BILL INT. 1246.
Relates to cold storage.
Referred to Committee on Public Health.

HOUSE BILL 33.
To amend the narcotic law of the state of New York.
Referred to Committee on Public Health.

HOUSE BILL 70.
To amend Section 245.
Amended and recomitted to Public Health.

HOUSE BILL 86.
To amend net weight law of the state of New York.
Referred to Committee on General Laws.

HOUSE BILL 344.
Relating to advertising.
Committee on Codes.

HOUSE BILL 822.
Relating to advertising.
Judiciary Committee.

HOUSE BILL 824.
Relating to advertising.
Committee on Codes.

HOUSE BILL 1061.
Relates to labor law, exempting employes in canning establishments, etc., engaged in the processing of perishable products between June 15 to Nov. 1.
Referred to Committee on Labor.

ASSEMBLY BILL 685.
Relating to vinegar.
Committee on Agriculture.

ASSEMBLY BILL 671.
Relates to physicians keeping record of prescriptions for period of two years.

ASSEMBLY BILL 685.
Relates to vinegar.
Referred to Committee on Agriculture.

ASSEMBLY BILL 979.
Requires compounds or mixtures to be labeled to show constituents thereof.

ASSEMBLY BILL 1263.
Relates to preservatives and coloring matter in food or drinks.
Referred to Committee on Agriculture.

ASSEMBLY BILL 1264.
Relates to administrative features of New York Food Law.

ASSEMBLY BILL 1421.
Relates to canning of food articles.
Referred to Committee on General Law.

ASSEMBLY BILL 1413.
Relates to baking and leavening powder.

ASSEMBLY INT. 1473.
Relates to metal tags on bags of feeding stuffs.
Referred to Committee on Agriculture.

Ohio.

SENATE BILL 71.
Relating to branding and registering of names on all bottles used in the state.
A law.

——— BILL ——.
Relates to establishing a Board of Agriculture of Ohio and is identical with House Bill 145.

SENATE BILL 173.
Prohibits sale of soft drinks containing caffeine to exceed 1-10 of one grain per each fluid ounce.

HOUSE BILL 302.
Relating to soft drinks.
Committee on Public Health.

HOUSE BILL 145.
Relates to establishing a Board of Agriculture of Ohio.

HOUSE BILL 197.
Relates to eliminating provision in present Food Law requiring a statement of formula.

HOUSE BILL 207.
A bill to regulate the location and construction of food factories.

HOUSE BILL 301.
Relates to narcotics.

HOUSE BILL 305.
Relates to narcotics.

HOUSE BILL 390.
Is substitute for House Bill 305 and relates to narcotics.

HOUSE BILL 393.
Relates to narcotics.

HOUSE BILL 458.
Prohibits artificial coloring matter in macaroni, noodles, similar products.

HOUSE BILL 476.
Relates to narcotics.

Pennsylvania.

GENERAL.
Relates to the present law of Pennsylvania prohibiting coal tar colors in fruits, syrups for soda fountain use.

SENATE BILL 121.
Relating to chicory in coffee.
Favorable report.

SENATE BILL 206.
Relating to cold storage.
P. H. & S. Committee.

SENATE BILL 52.
Relates to contracts for sale of goods, the passing of title and delivery of goods under contract, etc.
Referred to Committee on Judiciary General.

SENATE BILL 56.
To prohibit the use of artificial coloring matter in macaroni, spaghetti, etc.
Referred to Committee on Public Health.

SENATE BILL 101.

Relates to price discrimination.
Referred to Committee on Judiciary General.

SENATE BILL 124.

Relates to narcotics.

SENATE BILL 177.

Relates to narcotics.
Referred to Committee on Public Health and Sanitation.

SENATE BILL 198.

Relates to narcotics.
Referred to Committee on Public Health and Sanitation.

SENATE BILL 346.

Relates to alcoholic liquors.
Referred to Committee on Public Health and Sanitation.

SENATE BILL 368.

Relates to narcotics.

SENATE BILL 369.

Relates to selling vegetables, grapes and fruits in standard containers or net contents to be stated.

SENATE BILL 432.

To repeal the cold storage law of Pennsylvania.

HOUSE BILL 22.

Relating to an amendment of an act defining food, and the selling of adulterated, misbranded or deleterious foods, and prescribing certain duties of commissioner.
Referred to Public Health and Sanitation Committee.

HOUSE BILL 83.

Relates to sale of heroin on a physician's prescription only.

HOUSE BILL 133.

Relates to peddlers of drugs requiring a license.

HOUSE BILL 260.

Relates to term of office of City Inspectors of weights and measures.

HOUSE BILL 284.

Relates to disinfactants, antiseptics, germicides.
Referred to Committee on Public Health and Sanitation.

HOUSE BILL 329.

Relates to narcotics and is identical with Senate Bill 177.
Referred to Committee on Public Health and Sanitation.

HOUSE BILL 346.

Relates to trading stamps.
Referred to Committee on Judiciary.

HOUSE BILL 433.

Relates to persons giving trading stamps paying license fee of $2,000.00.
Referred to Committee on Municipal Corporations.

HOUSE BILL 839.

To create Department of Agriculture which is to enforce Food and Drug Laws and abolish Dairy and Food Commissioner and other offices.

HOUSE BILL 874.

Same as Senate Bill 56.
Referred to committee on Public Health and Sanitation.

Rhode Island.

HOUSE BILL 95.

Relating to sale of cold storage eggs.
Passed House. Senate Judiciary Committee.

HOUSE BILL 132.

Relating to coloring matter in macaroni, spaghetti, etc.
Substitute A recomitted to Committee on Public Health.

HOUSE BILL 134.

Relates to manufacturers of articles of food employing persons with infectious and contagious diseases.

HOUSE BILL 166.

Makes it a misdemeanor to violate "any rule," regulation or standard established by Board of Food and Drug Commissioners.

HOUSE BILL 233.

Same as House Bill 244.
Referred to Joint Committee on Public Health.

HOUSE BILL 244.

Relates to weight, etc., of bread.
Referred to Joint Committee on Public Health.

Tennessee.

SENATE BILL 174.

Relating to soft drinks.
A law.

SENATE BILL 313.

Relating to advertising.
On third reading.

SENATE BILL 342.

Relating to weights and measures.
On third reading.

SENATE BILL 338.

Relates to persons treating or advertising to treat cancers and chronic diseases.

SENATE BILL 421.

Prohibits sale of heroin, diacetyl or morphine.

HOUSE BILL 50.

To prohibit sale of any compound containing more than ½ of 1 per cent of alcohol within four miles of any school.
Recommended for rejection.

HOUSE BILL 132.

Relating to cold storage.
On third reading.

HOUSE BILL 240.

Relating to soft drinks.
On third reading.

HOUSE BILL 378.

Relates to advertising.

HOUSE BILL 430.

Relates to advertisements to cure chronic diseases.

HOUSE BILL 434.

Relates to giving away prizes.

HOUSE BILL 506.

Relates to sale of heroin.

HOUSE BILL 548.

Relates to sale of poisons.

HOUSE BILL 702.

Relates to patent medicines.

HOUSE BILL 712.

Relates to sale of narcotics, makes selling thereof a felony.

HOUSE BILL 830.

Pure advertising bill.

HOUSE BILL 884.

Relates to trading stamps.

Vermont.

HOUSE BILL 68.

To regulate the sale of opium and other narcotic drugs.
Referred to Committee on Public Health.
Passed House.
Signed by Governor.

HOUSE BILL 89.

Relating to creamery associations.
Referred to Committee on Internal Affairs.

HOUSE BILL 149.

Relating to sale of maple syrup.
Favorably reported.
Signed by Governor.

HOUSE BILL 194.

Relating to weights and measures.

HOUSE BILL 153.

Relates to uniforming laws of sales of goods.

Virginia.

HOUSE BILL.

To regulate the manufacture of soft drinks.

Wisconsin.

SENATE BILL 101.

Relates to ventilating bakeries and confectionery establishments.
Referred to Committee on Education and Public Welfare.

SENATE BILL 274.

Relates to additions to statutes making articles of food legal under National Food Law also legal under State Law.
Referred to Committee on Education and Public Welfare.

SENATE BILL 418.

Amends net weight law.
Referred to Committee on State Affairs.

SENATE BILL 423.

Relates to net weight in sale of any commodity.
Referred to Committee on State Affairs.

HOUSE BILL 52.

Relates to creating a market commission.
Referred to Committee on State Affairs.

HOUSE BILL 614.

Relates to adulteration of feeding stuffs; also misbranding of same.
Referred to Committee on State Affairs.

ASSEMBLY BILL 141.

Relates to cheese factories.

ASSEMBLY BILL 6209.

Relates to licensing cold storage; also requires cold storage house to keep certain records, etc.
Referred to Committee on State Affairs.

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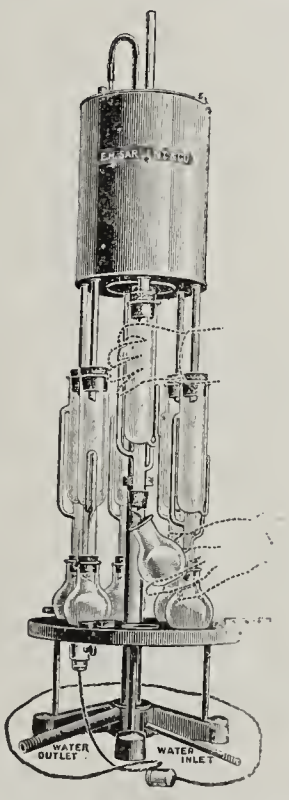
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Washington, D. C., Correspondence

(From Our Staff Correspondent.)

WASHINGTON, March 29.—Assistant Secretary Vrooman of the Department of Agriculture is coming to be the talker of this administration, next of course to Secretary Bryan. He talked the other day to the effect that the housewife should use mixed flour but that she should do her own mixing.

"The nub of the mixed flour question hangs on who does the mixing," said Vrooman. "If the housewife does the mixing she gets the saving entailed; if the baker or the wholesaler does it, he is very apt to get the saving as additional profit."

What inspired the assistant to make any utterance on the mixed flour question at all, is not known. The government press agent, government stationery and other government property was used to give a back-handed blow to a proposition put forward during the closing days of the session, by the corn flour interests, in all good faith and with the utmost frankness. They asked that the millers be given the privilege of mixing corn flour or corn starch with wheat flour so that they might put on the market an article that could be sold for less than all-wheat flour. The corn men want the wheat miller to have that privilege for the selfish reason that if he is given it, the corn mills of the country will be called upon to furnish corn flour and corn starch to be used in the mixture. The bill giving that privilege provided that the mixture should be branded or labeled in accordance with the food and drugs law. In other words, the proposal was straightforward and from the shoulder, intended to deal with a situation that is recognized as distressing to consumers of flour and millers of corn.

The situation at the time the proposal was made was this: Wheat flour is high. Corn mills are and have been working on about fifty per cent capacity. On account of the high price of wheat, many wheat millers were making no profit. Owing to the old law which treats a miller who desires to mix wheat and corn flour as if he were a moonshiner, the mixture could not be made, even upon compliance with the food and drugs law because the tax imposed is so high that it gives the all-wheat miller a monopoly. In ordinary times there is little or no reason for mixing wheat and corn flours because the difference in price is so small that the mixing of twenty per cent of corn flour or starch with wheat flour would not affect a saving great enough to be passed on to the consumer. But when the difference in price is as great as it is now, the saving would be great enough to be passed on to the consumer. For a man supposed to know the food and drugs law, as Vrooman, to say what has heretofore been quoted, is to have him talk as if he had been retained by somebody or coterie of somebodies to act as attorney for a "special interest." The Vrooman suggestion that the baker or wholesaler would annex the saving as additional profit is to suggest that the ordinary buyer of flour is a bonehead. Compliance with the food and drugs law, such as the proposed law imposed, would make it impossible for anybody to sell mixed flour as anything but mixed flour and every purchaser would know the fact. Unless the seller made a concession in price the mixed flour could not be marketed in competition with all-wheat flour, the primary aim, in asking for the privilege of having flour mixed in accordance with the food and drugs act was to bring about a larger consumption of corn. Any attempt to sell the two kinds of flour for the same price would defeat the primary object of the law. That the assistant secretary talks in the manner of a man who had been retained to represent some special interest is shown in what he probably deems to be exceedingly wise advice to housewives on how to make potato bread. The following paragraphs show the kind of wisdom Mr. Vrooman has been spilling abroad: "Corn flour, which should cost about two-thirds the price of wheat flour, may be mixed with wheat flour direct, one part of corn flour to three parts of wheat flour. Use the mixture just as though it were wheat flour—and mix it yourself. "It should be remembered that the addition of starchy materials, such as potatoes, rice or corn starch (which is sometimes used to adulterate wheat flour in baking) tends to make a loaf less rich in protein and hence less nutritious than the straight wheat flour. The addition of corn flour makes little, if any, change in the nutritive value of the bread, but makes it cheaper.

The probability is that the Special Committee on Uniform Food and Drug Regulation of the United States Chamber of Commerce will be able, by the time Congress meets again next December to submit recommendations for amendments to the food and drugs law, first enacted in 1906. It is not so certain that it will be ready to make recommendations to the state legislatures. The committee met in Washington early in the month for the purpose of further discussion. The executive committee of the chamber approved the tentative plan its chairman suggested. The committee is not yet ready to make any announcement with regard to its work other than that it hopes to be able, by the time the next Congress meets or soon thereafter, to submit suggestions. Although the fact has not been fully developed the probability is that the committee will stress an amendment to the food and drugs act that will allow aggrieved manufacturers to take administrative rulings under the federal act into court in advance of prosecutions or in advance of the effective date of the rulings, with regard to imported foods and drugs. There is no appeal from decisions of that kind. The decision excluding a food or drug from the country in final. The importer has no standing in the courts. He has no right of property in what he seeks to bring into the country that the courts can protect.

The importing interests in the chamber of commerce are strong and their insistence that they be allowed a standing in court to test the validity of decisions made by administrative officers is strong. They represent that it is inviting an administrative officer to be tyrannical to let him know that there is no tribunal between himself and high heaven to check up on what he is doing.

How soon, if ever, the committee will agree upon a "pure advertising law" is one point in the programme of the committee that is open to unlimited speculation. Secretary James Wilson, on more than one occasion felt like wringing the neck of a food or drug manufacturer because he resorted to advertising that made claims for his product that were not backed by facts. He brought some of the worst offenders into line by suggesting that he would do something to the guarantees they had filed with him if they did not cease their fraudulent advertising.

But the enactment of a bill to regulate advertising brings forth the much greater question commonly called "freedom of the press." If any agency of the government is to sit in judgment on the advertising columns of a publication, how soon will it be before some other official is sitting in judgment on the matter that shall go into the news and editorial columns? There is a strong impression that the committee will not go far in that direction when it comes to writing amendments to the food and drugs act. Even the most emotional supporters of the Wiley regime in the department of agriculture draws back from a proposition that there shall be an official who will say to a manufacturer that a given advertisement is false and misleading and therefore if the advertisement is not withdrawn, goods advertised will be shut out of interstate commerce and the offending publication denied the privileges of the mails. If false and misleading statements in advertising matter were enough to exclude publications from the mails, the probability is that those advocating such a law would be among the first to suffer, for there never was a more villainous, lying and low-down campaign against anybody than that made by the holier-than-thou element in the early and utterly useless scraps under the food and drugs act, carried on under pretense that the method of making whiskey determined whether it was pure and wholesome.

Another part of the programme set for itself by the committee calls for the enactment of uniform cold storage laws. That sounds somewhat belated in view of the fact that in Pennsylvania there is a distinct demand for a repeal of the cold storage law enacted a few years ago during the delirium when the high cost of living was attributed to everything other than the true cause, the demand for an amount of service on the part of the manufacturer and distributor of food products wholly out of proportion to the amount of service rendered by them in the days when the cost of living was so much less than now that that time of low prices is referred to as "golden days."

Circulation 300,000,000 Sheets Yearly

The Daily Fly-Paper

Published by the O. & W. THUM COMPANY

TANGLEFOOT EDITION

VOLUME XL TODAY, 1915 PRICE, 2 DOUBLE SHEETS 5 CENTS

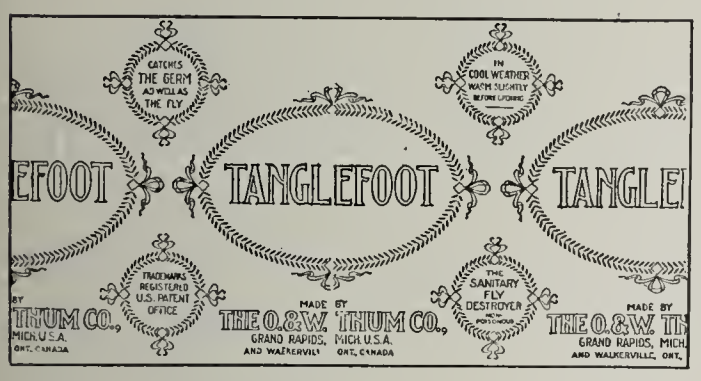
AVOID THIS DANGER

Custom has created two methods of keeping poisons—one high on the shelf, the other on the window sill where children can reach them.

Poisonous fly killers contain arsenic in sufficient amounts to cause serious illness, and often death, to children. We quote from an editorial in the December issue of The Journal of the Michigan State Medical Society:



"From the first of July to October 15th the press of a few states reported 45 cases of poisoning of children from the use of fly poisons."



These children were all under six years of age. The poisoning was caused by swallowing the liquid covering poison fly-paper, or sucking the poisoned and sweetened wicks protruding from tin boxes.

The editorial suggests that a large number of cases of such poisoning probably escaped recognition because:

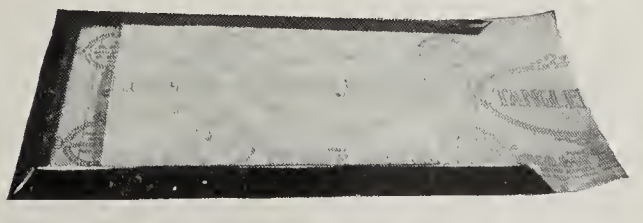
"—it is difficult, perhaps impossible, for even an experienced physician to distinguish a case of arsenical poisoning from cholera infantum, the symptoms being so similar. How many children have been poisoned from these fly poisons, amid the deaths ascribed to cholera infantum, can never be known."

Mothers who have intuitively avoided fly poisons, now have their good judgment complimented by these actual facts. The danger is even greater than most of them knew.

"Arsenical fly destroying devices are as dangerous as the phosphorus match. They should be abolished. *There are as efficient and more sanitary ways of catching or killing flies*, and fly poisons, if used at all, should not be used in homes where there are children or where children visit."

TANGLEFOOT

The Sanitary Fly Destroyer
Non-Poisonous
Catches the Germ with the Fly



The new metal Tanglefoot Holder removes the last objection to the use of Tanglefoot. 10c at dealers or sent postpaid—two for 25c—anywhere in the U. S.

Dept. 204

THE O. & W. THUM CO., Grand Rapids, Mich.

Illinois Correspondence

(From Our Staff Correspondent.)

CHICAGO dealers are buying milk cheaper this year than they have for the last three years. The price will remain the same to the consumer—8 cents a quart.

This became known recently when W. J. Kittle, secretary of the Milk Producers' Association, announced that farmers were signing summer contracts with the big dealers at 2½ cents a hundred pounds less than in April, May and July last year. The price for June, August and September will be the same as last year.

"The people of Chicago should not pay more than 7 cents a quart for their milk," said Mr. Kittle.

"Milk is cheaper because the market is overstocked. People have been economizing and dairymen have herds that are producing more milk than in former years. The demand of the producers for a flat rate of $1.55 a hundred pounds has been rejected by the dealers, and the whole controversy has been settled by the farmers, who are signing up contracts. This is true with the Borden and Bowman people, who came out with a lower rate."

The average price as fixed by the Bowman Dairy Company for April, May and July is $1.45 5-6 a hundred pounds. The price for June, August and September has been fixed at $1.48⅓. The "Summer" prices last year averaged $1.48⅓ for the six months' period.

Dealers ridiculed the proposition that milk should be cheaper to the consumers. They said that they had lost money during the Winter and that they had to "even up" on the Summer trade.

"It will be impossible for us to sell milk cheaper this Summer,' said J. J. Fitzpatrick, general manager of the Borden's Condensed Milk Company. "Mr. Kittle doesn't take into consideration the prices we paid this Winter, when the average was $1.88⅓ a hundred pounds. It cost us a little over 8 cents a quart to deliver milk to the consumer at that price.

"Now, our company is ready to pay the farmer the following prices: April, $1.90; May, $1.65; June, $1.49; July, $1.75; August, $1.95; September, $1.95. These prices are for milk that shows 5 per cent butter fat. For each one-tenth of 1 per cent less, we knock off 3 cents a hundred pounds."

Ira J. Mix, president of the Illinois Milk Dealers' Association, said there was not a dealer in Chicago who made money this Winter by selling milk at 8 cents a quart.

"The Borden and Bowman companies lost $75,000 each in the past six months," said Mr. Mix. "This was due to the surplus. People could not or would not buy milk in the Winter. The surplus is practically dead loss. No, milk will not be cheaper We have settled with the producers on the price, and Saturday we will meet with the drivers. They want a day off a week. They'll not get it."

A meeting of the Milk Board, consisting of seven members of the producers' association, will meet this afternoon to discuss prices. It is believed the price lists offered by the Borden and Bowman companies will be adopted.

An unsuccessful attempt to delay action on the foot and mouth disease appropriation bill until after the passage of a measure reimbursing members of the legislature for their railroad mileage, from which they were deprived by a ruling of the state public utilities commission, was made during the month in the house by Representative Lee O'Neil Browne.

After a short speech Browne moved that the bill remain on second reading. Representative Kessinger of Kane moved to table the Browne motion, which was done by a vote of 60 to 44. The bill then was advanced to third reading.

The house judiciary committee by a vote of 10 to 14 refused to vote out and recommend the passage of Representative Fieldstack's emergency bill, which provides that each legislator be given $1,000 for clerk hire for the present session.

Among other bills advanced to third reading in the house was the county option bill of the "drys," applying to all except Cook county. The measure probably will be placed on final passage later.

Representative Mitchell introduced a bill directing that the county board of Cook county shall place county deposits in co-depositories after advertisement and opening of bids. He figures that, if enforced, such a law would net nearly $2,000,000 each four years to Cook county.

Assistant District Attorney H. R. Harris declared recently that many collection agencies in Chicago are sending "court notices" to tardy debtors to frighten them into quick payment of the claims against them.

A rigid investigation of such practices is to be started at once, largely as a result of the arrest on a federal warrant of Joseph Feuchtwanger, manager of the Elmer Richards company, a mail order concern at 501 West Thirty-fifth street, on a charge of impersonating a government officer.

It is charged that Feuchtwanger has been operating a collection agency under the title of "Bureau 346" and has signed his correspondence "Gordon B. Wylie, Chief Investigator." In a letter to Mr. and Mrs. Edwin H. Stanley of Abilene, Kas., he is said to have directed the Stanleys to come to Chicago for a consultation, threatening that if they did not come willingly it would become necessary for him to "issue orders compelling them to come."

The letterhead bore an engraving of the American flag, a shield, and an eagle. Beneath were the words "Consultation Chambers—Central Division."

District Attorney Clyne is expected to ask the maximum penalty of a $1,000 fine or three years' imprisonment for Feuchtwanger.

The Chicago Sanitary Instruction Bulletin, under recent date, says:

Indiana Correspondence

(From Our Staff Correspondent.)

INDIANAPOLIS, March 31.—The conviction of Charles J. Gardner, of Indianapolis, on a charge of preparing the meat of a cow which had died a natural death for sale as a food product, was upheld late in March by the Supreme Court of Indiana, which affirmed a judgment of the Marion County Criminal Court against Gardner for a $500 fine, from which sentence he prosecuted an appeal. The case attracted the widest attention throughout the state and bitter feeling arose against Gardner during the trial of his case through the various courts.

Gardner had been accused of other similar attempts at disposal of bad meats to the populace of Indianapolis. Gardner is a wealthy butcher of this city.

Gardner now has, by law, sixty days within which to file a petition for rehearing, and unless he shows reason why this opinion should be changed he will be compelled to pay the penalty of the judgment in the lower court.

On his appeal Gardner contended that the indictment was insufficient because it accused Gardner generally of having unwholesome "meat" for sale. In support of this contention he averred that "meat" might mean vegetables or any manner of food. The Supreme Court's opinion said there is no merit in such a contention, as no one could presume on reading the indictment that "meat," as used in the indictment, meant anything but the flesh of an animal.

Gardner also contended that the evidence was insufficient, but the higher court also overruled that objection.

Pure food officials in this city and state and those interested in the fight to keep impure food products off the Indiana markets were much pleased with the outcome of the Gardner case in the higher court.

Herman F. Adam, Indianapolis inspector of weights and measures, has begun the annual campaign of warning to local housewives to be careful from whom they purchase ice books

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

The Food Commissioner of the State of Tennessee declared in a recent statement, that "all soft drinks containing as they do, sugar, are bad for the stomach, etc."

This is a strong argument for SACCHARIN. In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

The selling of "fake" ice coupons has attracted the police force of this city towards numerous frauds several times in the past. The unscrupulous salesmen usually sell the ice coupon books at greatly reduced prices and the housewives of this city "bite" often on the bait.

The reports from the state pure food laboratories for last month showed that "business was good." They follow:

During the month of February 38 samples of food were analyzed of which 23 were listed as pure and 15 as illegal. The three temperance beers submitted for analysis contained more than the legal amount of alcohol and were classed as illegal. Eight of the nine samples of vinegar analyzed were found to be low in acetic acid and were classed in the illegal list. But one sample of cream was analyzed and found to be low in fat and therefore illegal. One of the three samples of maple syrup was found upon examination to be low in ash and alkalinity and was classed as illegal. The illegal sample of apple butter contained benzoate of soda.

Twenty-six samples of drugs were analyzed during the month. The three illegal oil emulsions were so classed because the labels specified cod liver oil but the oil present did not comply with the U. S. P. requirements. Three cold remedies were examined. They all contained acetanilid which was not stated on the label and were therefore classed as illegal.

Six hundred and twenty-two inspections were made during the month of February. Ten places were found to be in excellent condition, 329 were in good condition, 240 fair, 41 poor and 2 bad.

Of the 207 grocery stores visited 4 were in excellent condition, 127 good, 68 fair and 8 poor.

One of the 127 meat markets was in excellent condition, 71 were good, 51 fair and 4 poor.

Of the 54 drug stores inspected three were rated excellent, 39 good, and 12 fair.

One of the 71 bakeries and confectioneries was rated excellent, 36 were good, 27 fair and 7 poor.

Eighty-eight hotels and restaurants were visited. Of this number 34 were classed good, 49 fair and 5 poor.

Fifty canning factories were visited. The entire time of one inspector was given to this work. He is finding improved conditions in canning factories but has given many orders which must be complied with before the opening of the canning season. Of the canning factories visited one was given a rating of excellent, 15 good, 20 fair, 13 poor and one bad.

Thirty-six prescription weights and balances were tested to determine their accuracy. Eighteen scales were found correct, eight were fair and ten were bad and were not suited for the careful weighing of prescriptions and were condemned.

Eighty-one condemnation notices were issued during the month. In every case unsanitary conditions existed and in 62 cases the places were improperly built.

Massachusetts Correspondence

(From Our Staff Correspondent.)

BOSTON, Mass., March 29, 1915.—The Great and General Court of Massachusetts, in the exercise of its parental authority over the people of this Commonwealth, has frequently been called upon to pass laws establishing various standards for the well-being and general health of the population. Milk, butter, meats, and in fact, all kinds of foods, must conform to certain required standards established by law, or the vendors thereof will find themselves in hot water. A month ago the public was agog over the mix-up brought about by the epidemic of the foot and mouth disease, the summary dismissal of Commissioner Walker of the Department of Animal Industry and the general uncertainty as to when and how the bills for slaughtered cattle were to be paid. This month bread has the center of the stage and the spot-light of publicity has revealed certain conditions which have called for special legislative action. Dr. James O. Jordan of the Boston Board of Health discovered that a certain large bakery in greater Boston was using plaster of Paris and ammonium chloride in its bread, and when he made public announcement of that fact there was a sensation. The president of the baking company involved immediately offered to give $5,000 to any charitable institution if analysis of his bread showed traces of any substance injurious to public health. Dr. Jordan reported that his analysis of the mixture found by him was "apparently as follows":

Calcium sulphate	24.00%
Sodium chloride	24.90%
Ammonium chloride	11.60%
Flour	39.50%

Dr. Jordan's official report continues in part:

"Regardless of the purposes for the employment of this substance, it appears to be a fact that loaves of bread prepared with gypsum and ammonium chloride are much larger, and the finished product is lighter than with bread not combined with these materials. In the mixing room of this bakery there was found a bin containing from two hundred to three hundred pounds of this mixture, and scales which had evidently been used in weighing. I was informed that it was employed in bread making, but could gain no knowledge of the reason for its use. In the basement of this building there were, with other supplies, 5,180 pounds of this mixture in thirty-seven bags, each containing one hundred and forty pounds. In another room there were thirty-two barrels of this compound, each marked as containing 295 pounds; in all about 9,440 pounds. In one of the rooms there were formulas for bread in which this mixture was one of the ingredients. From one of the officers of the corporation it was learned that this mixture was prepared on the premises, that it was employed by the firm in bread making, and the claim was made that it aided in breaking down the gluten, that it saved yeast, and also gave an added bloom to the loaves. He further stated that it probably increased the size of the loaves. The combining of this mixture, even in small quantities, with flour in bread making, unknown to purchasers, may be classified as a swindle, and detrimental to the interests of the consumer, and to the baker dealing in honest materials. It is doubtful if such bread could be sold to the public if the facts were known. That it has been palmed off on consumers without their knowledge savors of deception and trickery. Such acts cannot be too vigorously condemned. If this and similar methods are not checked, it will be tantamount to permitting the use of any substance in the manufacture of bread which a baker might deem advantageous to his interests, regardless of the influence upon the welfare of the public. The decision in such matters should not rest solely with the manufacturer. Consideration ought to be given to the consumer, upon whose patronage the success of the baker's business depends. No bakery should have such mixtures on its premises, even if they were not there for fraudulent purposes, but at the present time there is no authority or legal power to control or investigate this subject. This condition demonstrates the necessity of oversight of the substances kept in bakeries for bread making. Furthermore, there is no legal definition of bread."

The legislative committee on Public Health, to which Mayor Curley's petition was referred, has given several hearings and more are to follow. Although everybody admits that the legislation is necessary some who appeared before the committee claimed that the bill was too narrow. One criticism was that it omitted several wholesome food materials, such as cream, condensed milk, cinnamon and other spices, raisins, currants, nuts, carraway and other seeds, molasses, honey, oatmeal and other cereal flours. These cannot be considered adulterants, but are really used to improve the flavor and nutriment of certain kinds of bread. The claim was made that it would be unfair to compel the baker to state that these materials were adulterants, and also to compel him to make public just what materials he was using to get a distinctive loaf, so long as these materials were absolutely pure and wholesome. Another representative of the master bakers stated that the bill would be favored by them if it was amended by adding after the permitted ingredients the words "or any other wholesome product commonly known or used as food."

The president of the baking corporation against whom Dr. Jordan's complaint was made claims that no trace of plaster of Paris can be found in his company's bread. Dr. Mahoney, chairman of the Boston Board of Health, under whose supervision Dr. Jordan worked, says: "The disappearance of plaster of Paris in a baking process is a new one on me."

New Customers

NEW TRADE comes with the introduction of new products. By an improved refining process the Standard Oil Company—an Indiana Corporation—has produced the ideal illuminating oil. This new product is 20 per cent more efficient than any other oil. It is called

Perfection Oil

The wise dealer is the one who anticipates the actions of his competitor. The dealer who builds his trade on **PERFECTION OIL** enjoys a greater volume of sales and insures for himself more profits.

PERFECTION OIL pleases the old customer and attracts new ones. The new oil burns 20 per cent longer and gives 20 per cent more light than any other oil. It develops a brilliant, steady light; burns absolutely without odor and does not char the wick. It is an ideal fuel for oil-burning cook stoves and heaters, and is admirably adapted for use in incubators.

PERFECTION OIL is guaranteed by Standard Oil Company—America's greatest service organization. Dealers may recommend it with the knowledge that every one of the claims made for it are accurate and subject to the most scrutinizing tests possible. Our local distributing station will furnish you with all necessary information upon request.

STANDARD OIL COMPANY
An Indiana Corporation
CHICAGO

10% More for Your Money

Quaker Oats is put up also in a 25-cent size, nearly three times as large as the 10-cent size. By saving in packing it offers you 10 per cent more for your money. See how long it lasts.



Suppose You Made a Vim-Food

Would You Make It Like Quaker Oats?

Suppose you could make your own oat flakes. And you knew that your children's vim and vitality depended largely on how they liked them.

Would you not sift out the little grains—puny, starved and tasteless? And make those flakes of only the big, rich, luscious oats?

We do that—by 62 siftings. A bushel of choice oats yields but ten pounds of Quaker. Our process enhances the flavor, and brings to your table these rare, delicious flakes.

They are for folks like you—who know the value of oat food, and want this energizing dainty to be loved by those who need it.

Quaker Oats

The Morning Dessert

Nine folks in ten get too little oat food. And nothing can take its place. Oats stand unique and unapproached as vim-creating food. A thousand years have not produced a rival.

But little dishes far apart don't show the power of oats. To keep spirits bubbling over requires constant, liberal use.

That's the reason for this oat-food dainty, this luscious Quaker Oats. It is made to win children by its taste and aroma. It makes this supreme vim-food the welcome, wanted dish. It leads them to eat an abundance.

As a result, Quaker Oats is the favorite in millions of homes the world over.

If you want a home full of oat lovers, specify Quaker Oats. Your nearest store supplies them without any extra price. And every package, always, is made exactly as we state.

Quaker Cooker

We have made to our order—from pure Aluminum—a perfect Double Boiler. It is extra large and heavy. We supply it to users of Quaker Oats, for cooking these flakes in the ideal way. It insures the fullness of food value and flavor. See our offer in each package.

10c and 25c per Package, Except in Far West and South

(817)

Michigan Correspondence

(From Our Staff Correspondent.)

THE chief topic of discussion about the State House these days is the Bill introduced by Representative Ross for the abolishment of the present Dairy and Food Department. The Bill provides that the appointment of the Dairy and Food Commissioner shall be taken out of the hands of the Governor and placed under the control of the State Board of Agriculture. The laboratories and offices of the present department are to be transferred to the Michigan Agriculture College. The present appropriation is diminished by $10,000. The Department has recently started an experiment, the purpose of which is to determine the variation in the net weight of flour in sacks when stored under ordinary retail conditions. Three different lots of flour have been placed in different sections of the State. One in Detroit, one in Lansing and one in Petoskey. Each lot consists of 165 sacks, ranging in size from a 5-lb. package to a 49-lb. sack. Weighings will be made of this flour each week and samples for moisture determinations will be sent to the laboratory at each weighing. Daily records of the temperature and humidity of the storage room are being made. The flour will be kept in storage for a period of 90 days. The experiment is under the direction of F. L. Shannon, State Analyst. and every precaution is being taken to make it as complete as possible. The annual report of the Dairy and Food Commissioner to the Governor has recently appeared. The report summarizes the work of the Department for the fiscal year 1914 and is in part as follows:

The annual appropriation for the support of the Department is $35,000 and in addition it derives certain license revenues from creameries, milk dealers, ice cream manufacturers and stock food manufacturers. During the past fiscal year over $18,000 was collected from these various sources giving the Department an available fund for the fiscal year of $53,889.55. This is the largest amount by several thousand ever collected by the Department.

At the beginning of the year there were eighteen cases pending in the courts of the state. During the year we have commenced 276 prosecutions of the Drug, Food and Weights and Measures laws of the state. We have secured 222 convictions. There were 12 acquitals, 26 discharges and 34 cases are now pending. I would state that the 26 discharges are cases which we have voluntarily dismissed before trial, most of them on the ground that the party had promised to do better or had otherwise squared himself with the Department.

Whenever the Commissioner has been asked to address dairy meetings in the state he has always done so but he has not encouraged the holding of dairy meetings because that field is already filled by the two state departments. On the other hand, the Commissioner has addressed a large number of meetings upon the Food and Drug laws of the state.

I have revised and had reprinted a second edition of our pamphlet on "Foods and Food Values."

We have been compelled to print a second edition of our bulletin showing farmers how to construct a model cow stall and demands for this pamphlet have come from every state in the Union. I have continued the issuing of press bulletins from time to time on various food and drug subjects and these bulletins have been generally printed in full by from 75 to 100 papers of the state, thus making them of much educational value. Many of our press bulletins have been reprinted in leading papers throughout the country.

We have continued the educational scoring contests of butter at various points in the state and at each contest the number of entries has increased, and the creamery men who participate in these conferences are greatly encouraged by the benefit they derive therefrom. I have prepared a pamphlet on the care of cream by the producers. A very large edition of this pamphlet was printed and sent to the various creameries and cream-buying stations of the state. These in turn distributed the pamphlets to the cream producing farmer and good results are reported from this campaign. In fact, New York markets report a distinct improvement in the quality of Michigan butter, probably to the extent of 2 cents a pound, which is attributed largely to the educational work of this Department.

In conjunction with the State Board of Health an educational train was sent through a large part of the Lower Peninsula last August. Transportation and cars were furnished free by the railroad companies. Our car was equipped with the latest apparatus in dairy lines, a large number of samples showing many common adulterations and misbrandings in food products and with a weights and measures exhibit showing many common abuses in this line, and a large amount of educational literature was distributed on food and drug and weights and measures topics.

We have compiled into a pamphlet our exposes of various deceptions in stock foods and patent medicine lines. We have named this pamphlet "Fakes and Frauds" and there has been an enormous demand for the same.

New England Correspondence

(From Our Staff Correspondent)

MAINE.

THE work of the Bureau of Inspection has been particularly directed, during the months of January and February, toward the collection of clam and oyster samples, samples of vinegar, and the usual collection of milk samples by the milk inspectors.

Special attention has also been paid, during the last two months, to the enforcement—particularly in an educational way—to the Net Weight Law.

We regret to announce that in the collection of clams and oysters the results have been not entirely satisfactory, as numerous examples of adulteration have been detected, more especially in samples of clams examined, and several prosecutions may be necessary.

A few violations have been shown in the samples of vinegar collected, and this not due so much to the low percentage of acid strength as for short measure.

We have also, in some of the cities, taken pains to investigate the quality of the ice cream dispensed to the winter trade, owing to a complaint received as to the suspicion that the ice cream being sold was not quite up to standard. The results of this investigation have been most gratifying, and practically all of the samples collected and examined have been found to be well above the standard of 14 per cent butter fat.

The enforcement of the Net Weight Law has brought out some interesting results. For carrying out the provision of this act two inspectors have been detailed for this work, who have called upon dealers and inspected the stock to ascertain if their goods were properly labeled with the required net weight and numerous letters have been written, calling the attention of the dealers to omissions whenever they have occurred. The two commodities which seem to have been most completely overlooked are bread and dairy butter, but the general attitude in which the Net Weight Law and its enforcement is received by all affected by it is very gratifying. We have also had occasion to call their attention to the marking of, honey, fish products, home made jellies and preserves.

The results of the examinations of milk samples have shown very few violations and nearly all of the samples examined have been well above the standard 3.25 per cent butter fat and 11.75 per cent of milk solids.

Other activities of the Bureau has been the collection of feeding stuff samples, and the fertilizer collection will probably begin very soon.

NEW HAMPSHIRE.

This state has two bills pending in the Legislature which are of prime importance to food manufacturers in the state. Bill 99, which is a House Bill, is drawn with a view to prohibiting food manufacturers from employing persons with, or infected with, communicable diseases. House Bill 458 relates to cold storage. The enforcement of pure food regulations which are now in force in this state is receiving the attention of the authorities rather than any active work toward new legislation for this purpose.

In Millions of Homes

There's Only One Spread for Daily Bread

JELKE

GOOD LUCK

MARGARINE

is eaten with satisfaction at every meal. Always the same fine flavor—the same delicious taste, the relish and enjoyment there is to a pure, wholesome appetizing food.



Order Your Package Today

Churned by

JOHN F. JELKE CO.

CHICAGO



For Breakfast Every Morning—Serve

SULZBERGER'S

MAJESTIC

HAM OR BACON

Deliciously Different

At all dealers. Look for the orange wrapper.

SULZBERGER & SONS COMPANY

U. S. A.

RUMFORD

The Wholesome

Baking Powder

A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

Dietetically speaking, Rumford is without fault; as a leavening agent it is perfect; as a keeper it has no superior.

DOES NOT CONTAIN ALUM

Its Purity is Unsurpassed.



VERMONT.

In a special report Dr. Charles F. Dalton, secretary of the State Board of Health, shows that while this board is making no wild pretenses of what they will accomplish yet they keep up a steady grind for a more rigid enforcement of pure food legislation, and are getting results. Vermont is one state that has no distinct food department, the work being done under the general supervision of the State Board of Health and the analytical work is conducted by the State Laboratory of Hygiene. The inspection work is done by the inspector of the State Board of Health, occasionally by the chemist of the laboratory, and by the local health officers in their own towns. Yet in spite of this, what many would term a handicap, Vermont today is in the front rank of those states that maintain a careful watch over the cleanliness and purity of all foods manufactured and sold in the state. Too, just now three bills are pending in the legislature which are of interest to food authorities. House Bill 89 relates to creamery associations, House Bill 149 relates to the sale of maple syrup, and House Bill 194 relating to weights and measures.

RHODE ISLAND.

A peculiar condition exists in this state in that milk and cream are not food products so far as the food and drug act of this state is concerned. Cream particularly is beyond the jurisdiction of anyone, be he commissioner or milk inspector. It would seem as if cream should have a standard whereby the milk inspection department of cities may have a basis for prosecution; they have none now. Chapter 173 of the General Laws states that cities must and towns may have milk inspection. Providence, Newport, and Pawtucket have efficient milk inspection, but in the smaller places the meager salary and insufficient equipment make proper inspection along this line totally impossible.

A House Bill which is now pending in the legislature relates to the use of coloring matter in macaroni and spaghetti.

CONNECTICUT.

In this state the Senate has two bills for consideration, one relating to the selling of all articles by weight and the other having to do with abolishing the office of dairy and food commissioner and transferring the duties of that office to the State Board of Health. In the House there are also two bills, one relative to the sale of vinegar, and the other relating to oleomargarine.

New York State Correspondence

(From Our Staff Correspondent)

THE New York State Department of Agriculture has just completed a record of ten thousand cases for violation of the agricultural law. This has been done during the past seven years, or a little less. Previous to seven years ago there was another set of numbers. Now a new series is commenced. During the last few years the number of cases has been from 1,400 to 1,700 each year. This number is greater than formerly, not because manufacturers and dealers are more inclined to law-breaking, but for two other reasons. There are more inspectors and a closer watch is kept, and other things that were formerly omitted from the law are now required to be looked after. These cases are not nearly all in the line of pure food violations, but include other matters that pertain to agriculture. Vinegar and bob veal are always sources of contention.

Speaking of vinegar, it looks as though the law will be changed, perhaps shortly. While I was in the office recently an assemblyman of my acquaintance came in to consult about a case in his county. It seems that the dealer had omitted to place a label on the container in which the vinegar had been purchased, when bought by an inspector. Besides the vinegar was low in solids, and thus there was a double violation. The wholesalers would stand the fine for the low standard, but the dealer wanted to get off on labeling. In this case it was requested that the dealer make an affidavit that he is in the habit of labeling, and that this was an oversight. It was believed that the case would not be pressed if that were done, as it was known that the dealer is a man of repute. Regarding solids, it is becoming the policy of the Department not to press the case strongly, as it is known that much pure cider vinegar is below the standards in solids.

This led to a discussion as to the necessity of labeling in case cider vinegar is sold. It is cider vinegar that people usually want, and if it is other than pure cider vinegar it should be labeled, but if pure then the label may as well be omitted. It will not surprise me if such an act should be passed shortly. Regarding solids, the law will be amended or repealed altogether so far as that is concerned, from present indications.

A package of some sort was brought in to be licensed. It was not clear just what it contained. It is not a food *per se*, said the head of the bureau. It may be a food by an act of the legislature, but it will be best to have something of an analysis made to determine that point. If it is not a food *per se* and not by legislation it is nothing we have anything to do with. We cannot license it. It may be it is simply a preservative, and in that case we have nothing to do with it until it is used in a food. Such cases, only varying, are constantly coming to the Department for decision. Mr. Flanders has been in the business in one way or another for thirty years, and is familiar with most of these questions.

It cannot be out of the way to mention the fact that Mr. George L. Flanders is suggested for Commissioner of Agriculture in New York state, to succeed Calvin J. Huston, who has just resigned. It is urged that Mr. Flanders has had so much experience in the Department for thirty years that he will be the best seclection that can be made. He stands very high with all people who have had business with the Department. His knowledge of pure food problems is recognized by specialists, not only in the state but in the country at large.

Grocery men and others are complaining about the enforcement of the net weight law. Every package must now be marked with the weight in pounds and ounces. This law is given over to the Bureau of Weights and Measures. If there is to be any such thing at all it should be with the Agricultural Department so as not to duplicate work at additional expense. Further, it might as well be understood that such a law is not needed. Every person can protect himself against fraudulent weights if he will take the trouble to do it. What the law needs to do is to protect where the purchaser cannot protect himself. It seems that different departments want a hand in protecting the public, and the additional expense is considerable. This seems true of the State Board of Health, although I think it actuated by worthy motives. It has asserted its authority over dairy farms where the milk supply goes to villages or cities in the state. It bases its authority on a law giving it power to legislate for itself, and has legislated itself authority to inspect the herds and dairies.

In regard to this matter it is questioned whether any such law will stand. Curiously, a similar law has just been tested out in one of the southern states with reference to a different feature but with the same principle involved. The court "sustained the plea of the attorney for the defendant, that the proclaimed conferring of plenary or police power by legislative act upon any person or office independent of judicial control was unconstitutional." This is the claim that has been urged in New York regarding the action of the Board of Health ever since it took over the milk inspection work that is delegated to the Department of Agriculture by the laws of the state. It has been suspected by some that the Health Department intends to take up other lines of food inspection if this one works out well. A bill has already been introduced here defining the authority of the Commissioner of Agriculture relative to the scoring of dairies, and the regulation of sanitary conditions in stables, etc., and providing that the inspection and scoring may be approved by the State Commissioner of Health. This will put the inspection where it should be, but also allows the health authorities to approve by legal methods. It tends to prevent the duplication of work by different departments.

The foot-and-mouth disease is still with us, but not in an extreme form. It is likely that more drastic measures will be taken shortly to eradicate the disease. There has not been a state-wide quarantine since the first appearance of the disease, when it was necessary to quarantine in order to determine just where the trouble needed attention. It seems likely that a state quarantine may be started again, although I did not learn this at the Department. It is a matter of conjecture, and there

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The discussion about using starch in Compressed Yeast has reached the point in the United States of a decision forcing those who used it to declare the fact on the wrapper or label.

That is how we administer the Food Laws in this country.

In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

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is a public demand that everything be done to stamp out the disease that is possible. It has made some difference with the consumption of meat, otherwise it has had little effect on foods in this state.

New York has had no meat inspection law to date. The National inspection has been good, and many of our cities have inaugurated an inspection of their own. A bill is now before the legislature providing for the licensing of abattoirs within the state and placing their inspection under the Department of Agriculture, similar to inspection of other foods. There is likewise a bill to regulate the coloring of alimentary pastes, but I did not get its full provisions. It is probable that it conforms to the ideas expressed on page 115 in the American Food Journal for March.

The State College of Agriculture is taking a decided activity in relation to the use of potatoes for food. Among other things they propose a "potato week" which will be early in April, besides they propose a variety of ways to use potatoes. Farmers cannot sell potatoes to any degree, as there is an oversupply, at the same time potatoes are being sold in some sections at the same old prices of $1.60 to $3.20 a bushel. If farmers could get from 30 to 50 cents a bushel for the most of those on hand it would encourage them to plant potatoes again next year. If no sale can be made it seems likely that the planting next season may be light.

NEW YORK CITY, March 30.—Eggs began to come here in vast volume from Texas two weeks ago. The arrivals have been 262,000 cases of thirty dozen each, which is more than 94,000,000 eggs. The outlook is for an unusually abundant supply of fresh eggs this summer. The average wholesale price has been about 20 cents a dozen, and the retail price should not be more than 25 cents. Fresh eggs are cheaper here than in any March in the last twenty-five years. Last March they were selling at 35 cents a dozen. The supply in storage carried over from 1914 is almost exhausted. One dealer said he did not believe there were more than 3,000 cases of 1914 eggs in storage. Argentina and other South American countries which usually buy their eggs from Europe are buying in New York and they got 5,000 cases here in the last week.

The Board of United States Tea Experts, which held its annual meeting at the Appraiser's Stores, has recommended to Secretary of the Treasury McAdoo that no change be made in the standards to govern tea importations in the year beginning May 1 next. The board also found that no essential changes are required in the working of the so-called Read test for detecting coloring or other impurities in imported teas.

Conditions that have affected the sugar market and industry in the last year are analysed in the annual report of the American Sugar Refining Co., which is just issued.

There was considerable unsteadiness to foodstuff prices last week and not a little weakness. In fact there were just twice as many declines on edible commodities as there were advances. Noteworthy among the declines was the falling off in the price of flour on all of the principal grades.

The East Side Forum recently demonstrated to five hundred housewives the secrets of dishonest dealers in foodstuffs and confections. The Bureau of Weights and Measures exhibited a trunk full of false weights, measures and scales that had been confiscated by the authorities and it also showed the housewives how to discern wax in weights, faults in scales and "shortness" in measures.

The Treasury Department has apparently reached the conclusion that too many claims are being made by importers for the free entry of their products under the "meat" paragraph of the tariff law. With the enactment of the law there was a rush by merchants to force the classification of all kinds of products, with only the merest percentage of meat, under the free list. Recently the Board of General Appraisers held that certain canned beef and mushrooms are entitled to exemption as "prepared meat." The Government takes the view that goods must contain a substantial amount of meat to be given free entry.

Cocoa imports for the week ended March 13 at this port were 46,950 bags, valued at $880,168, while 83,562 bags of coffee were received, appraised at $1,154,824. Sugar entries were 406,592 bags, valued at $4,034,299. There were no imports of Argentine fresh beef.

Artificial propagation as a means of guarding against the extinction of American game, and the need of further protective legislation were discussed at the first national conference on American game breeding and preserving in this city. Many important facts and statistics were produced to show the importance of renewing the supply of birds and other forms of wild life that fall prey to the 5,000,000 game hunters in this country.

From May 1 to October 31, 1914, 1,760 arrests were made at the instigation of the Bureau of Food Inspection.

The Commissioner of the State Department of Food and Markets has just made public the plans for the first of several big terminal markets which, it is expected, will cheapen the handling of foodstuffs thus lowering the cost of living.

Ohio Correspondence

(From our Staff Correspondent.)

COLUMBUS, O., March 30.—Ohio consumes between 10,000,000 and 15,000,000 pounds annually of macaroni, vermicelli, egg noodles and other edible pastes. She is the best consumer of this kind of food in the United States, the total for which is 300,000,000 pounds, her proportion being double the average on a per capita basis. This being the case, a law now before the state legislature asking for purity in these products is of large interest.

Proposed regulation in the manufacture and sale of edible pastes has the support of practically all engaged in their production in this country. About the only opposition comes from importers of the foreign article. The Ohio bill is part of a nation-wide campaign now being waged in the matter. Similar bills have been introduced in a number of states and in the United States Congress. The American Pure Food League is taking an active part in this legislation.

It is aimed to do away with the use of coloring matter. Aside from hiding uncleanliness, the artificial coloring is deceptive and therefore a fraud upon the consumer. In the case of noodles, for instance, the goods may be given the appearance of being rich with egg, which is one of the chief nutritive properties of the food, and yet be entirely lacking in egg, or have a very small amount. Analysis of a number of samples has shown this to be the case. The colors are coal tar products. It is not claimed that there is a high enough per cent used to affect the health. The question is that of protecting the consumer against receiving a less amount of food value than would be realized if the appearance of the product depended wholly upon its nutritive substances.

This is really a new attitude in food regulation. The government, and most of the states as well, has been satisfied to know that an adulterant was harmless and to have the product in which it was used duly labeled, so that it might not be passed off on the public under false pretentions. In the case of edible pastes, however, the idea is to suppress the adulterated product altogether. Presumably this is largely out of regard for the fact that this class of food has its chief sale among the poorer class of people, a very large per cent being foreigners. It has a growing importance, though, with the public at large, by reason of the wide range of preparation into palatable dishes and its value as a meat substitute.

In this connection it may be interesting to know that macaroni is credited with being of Chinese origin, although the Japanese have put forward the claim of priority by some hundreds of years. This parent of the edible paste was introduced into Europe during the middle ages by the Germans. Its use gained greatest foothold in Italy, and in the end became almost wholly confined to that country. For more than a hundred years Italy controlled the secret of its manufacture. She still holds the supremacy by long odds, both in making it the chief staple food for herself, and in export output, but the industry has spread to all other civilized countries. It has become a highly important one in the United States. Cincinnati and other Ohio cities have a big output. Egg noodles, while known to the American housewife time out of mind, have not been an article of commerce for a very long period. Up until a few years ago such "store" noodles as America consumed were imported from Germany, but within the past



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few years our noodle consumers have thrown off the shackles of foreign dominition by encouraging domestic source of supply. Some half dozen cities of the country are now promiient in the domestic noodle trade, Cleveland, O., being among the number.

Another pending pure-food bill is one governing canneries. This does not interfere with the present code being enforced by the dairy and food department, but its chief force lies in preventing new building construction that does not conform to more strict conditions in the matter of sanitation.

The passage of a new law has been secured through the efforts of the Ohio Bottlers' Association, with the moral support of the food department, providing for the registration of bottles, siphons, siphon tops, tins, fountain tanks, kegs and other containers, and making it unlawful for any person, other than the owner thereof, to fill, refill, deal or traffic in such bottles and other containers. The law was urged both on hygienic grounds and on those of fairness to reputable manufacturers.

Among the activities of the dairy and food department for the past month was the analysis of 159 samples that had been taken, 95 of which passed the test, 64 failing to pass. In foods there were 35 samples, nine of which showed adulteration. The tests covered a field of 36 separate articles. Out of 20 bottles subjected to bacteriological examination 12 failed to pass. A total of 114 samples taken were not submitted to chemist, 84 of which pertained to milk. In all, 273 samples were taken during the month. No notable cases developed.

The attorney general at Washington has just given the department a ruling that the new federal law regulating the sale of narcotics in no wise interferes with Ohio laws dealing with the same subject, and that the state authorities may prosecute in the local courts as heretofore.

Reorganization of the department through ripper legislation will not come about for several months at least, political plans for the same having failed to get through as an emergency measure, which would admit of prompt changes. While a pending bill to change the form of administration will undoubtedly pass, it can be made subject to referendum, with possibility of defeat by the popular will, or in any event a delay of enforcement reaching into next fall would be brought about through appeal to referendum. As matters stand the department is being held down to limited efficiency because of lack of enough money for its requirements.

A Columbus company has been organized to pasteurize milk by an electrical process, after a system originated by a local inventor.

Pennsylvania Correspondence

(From Our Staff Correspondent.)

HARRISBURG, Pa., March 29.—Enactment of a law that will embrace some of the features of the proposed uniform statute for the States on the subject of cold storage regulation may be the outcome of the present muddled condition of the subject in the Pennsylvania Legislature. The Legislative Commission, which studied the situation in the Keystone State and went to various cities to obtain first hand information, made a report which found that cold storage was beneficial to the people because of its provision of a supply of food out of season, that there was no conspiracy to defraud the people, and no combination on prices. Its only recommendation was what legislation there should be on the subject must in the interest of the public be uniform because of the inter-state character if the business.

The Buckman bill, which contains the uniform provisions recommended by the legal authorities on the subject who have studied the proposition from its national bearing is now back in a Senate committee after having passed second reading in the upper house, while the Clark bill to repeal the cold storage act of 1913 entirely passed the Senate and is tied up in a House committee. Members of the House are against the repeal and demand some changes in the existing law, chiefly in regard to the periods of storage. However, local option, workmen's compensation, child labor, proposed constitutional revision and other big legislation is overshadowing cold storage and its future course is more or less uncertain. There is a growing sentiment in favor of uniform legislation and easing of the storage restrictions. The courts have thus far failed to decide the constitutionality of the act.

The flood of regulatory legislation continues in the General Assembly, spring water and chicory being the latest subjects to be proposed for regulation by bills introduced. The clogged condition of the Legislature may result in most of the bills being held in committee until too late to secure action.

One of the food regulators presented came from Cumberland County, which is in the fruit belt, and proposes the creation of four standards of Pennsylvania fruit, the first to be hand picked and selected and the rest graded according to size, appearance and quality. Provision is also made for minimum sizes. Another bill would make fraud or deception in the sale of fruits or any foods or trees or plants punishable by fines ranging from $10 to $25. A companion bill would similarly punish misrepresentation in the sale of animals or fowls. The general acts probably cover these points, but these acts are drawn to give the state specific legislation on the subject.

State health authorities are pressing for enactment of a law which will prevent any person suffering from a contagious or infectious disease being employed in any place where meals are prepared or served to the public.

A State code for sanitation and safety in canning establishments has been promulgated by the State Industrial Board following a series of meetings on the subject and will become effective on April 14. It is the most comprehensive code of the kind ever prepared in the State.

Stiff fights are being made by agricultural interests against the proposition to reduce the retail license fee for the sale of oleomargarine to $10. It is contended by the State authorities that reduction would require more inspectors and open the way for the sale of oleo by persons upon whom the hand of the law would fall heavily. The oleo business in this State has been growing tremendously, but judging from the small number of prosecutions must be in good hands. When it is considered that there are over 2,350 licenses the number of arrests is surprisingly small. Apparently the business is being controlled in such a way as to remove much of the old-time objection to it.

Food packing establishments will be concerned if the proposed child labor legislation fathered by the State administration is enacted. No one may work under 14 and provision must be made for continuation of schools by employes, the youngsters between 14 and 15 to have one day a week and those between 15 and 16 one-half day. Many changes from the existing law are outlined.

The bill to remove women employed in hotels, restaurants and boarding houses from the operation of the stringent female employment law of 1913 is in committee after a stormy time in the Senate. When it came up an effort to cut out everything but hotels was made. A bill is pending to exempt telephone operators.

It seems likely that the workmen's compensation act, which will cover everything except farm laborers and domestic service, will be passed after some lessening of provisions objected to by employers.

An inquiry into the milk carrying rates in vicinity of Philadelphia may be undertaken shortly by the Public Service Commission, complaints having been filed by shippers and dealers. This is one of the largest food transportation businesses in the State.

Department of Agriculture investigations show that over 4,500,000 bushels of wheat are still held by producers in Pennsylvania either for higher prices or home use. These reports were compiled as the result of the first State investigation of the subject. It is also reported that less than ten per cent of the 218,000 farmers in the State are fattening steers for market. This is a marked decline and is attributed to the disturbance in the industry caused by foot and mouth disease. Lancaster County leads with 50 per cent of its farmers fattening cattle, Allegheny being next with 20 per cent, followed by Berks and other agricultural counties. Investigations have also been made as to the number of milch cows and other cattle which bid fair to furnish important data to the food trade.

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Full details of the new plans will be mailed to jobbers and retailers throughout the country. In the meantime the already increasing inflows of orders are being filled promptly from our New York warehouse

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Utah Correspondence

(From our Staff Correspondent.)

SALT LAKE, March 27.—The food world of Utah and the intermountain region received a distinct surprise on March 11. On that date William Spry, Governor of Utah, sent his new appointments to the State Legislature and these appointments were approved. The name of Willard Hansen, for the last six years State Dairy and Food Commissioner of Utah, was absent and in its place was that of Heber C. Smith, Chief Deputy Commissioner for Hansen nearly as long as the latter held office. It was a surprise, we say, to the western food world which consists of all the merchants, manufacturers and others with which the state food officials come in contact, and all those who have any reason to keep in touch with the administration and enforcement of the food and dairy laws. To various state officials and those on the inside, however, the change was scarcely a surprise inasmuch as many knew the governor was contemplating making some sort of a shift in this department. About a month ago, rumors got afloat that Hansen's official head was to drop in the basket. The rumor could not be traced to earth; the governor refused to discuss it, and there was no apparent reason for such a change. But to prevent the position going by default to some other man if such a thing were contemplated, Mr. Smith filed his formal application.

Owing to the ticklishness of the situation, news of this application was not given publicity but the competition between Mr. Hansen and Mr. Smith was open and above board and each made strong efforts to get the appointment. Mr. Smith was successful. What the governor's reasons for the change were are not known. He has refused to commit himself. Mr. Smith, the new Commissioner, will take the oath of office on April 1. He will be remembered by those food men who attended last year's convention of the Association of American Dairy, Food and Drug Officials as Utah's representative. At that time he was elected second vice-president of the organization. He was appointed a clerk in the Utah State Dairy and Food Commissioner's office on April 3, 1909. At that time there were no deputies except the part-time assistants who worked only in the summer. He was made chief deputy in 1911. Commissioner Hansen was appointed in March, 1909. He has been a popular commissioner and there are many who will regret to see him drop the reins, although they will be pleased that Mr. Smith, who has won nearly the same general friendship, is to continue Mr. Hansen's work, and not a stranger. Mr. Hansen is heavily interested in mining stock and rumor has it that he will take a seat on the Salt Lake Exchange. Commissioner Smith announces that the same policies will obtain and that there will be no changes in the department.

A new face—that of Charles Cottrell, Jr., of Salt Lake, a groceryman—will be seen in the State Dairy & Food Bureau at its first meeting of the new year, scheduled for about the middle of April. Mr. Cottrell was appointed by the Governor to take the place of E. A. Olsen of Ogden. The board consists of the Commissioner, the State Chemist, a non-producer, a manufacturer and a merchant. The proposed law by which all but the Commissioner, Chemist and the State Attorney General were to be eliminated, failed to pass the Legislature at its session which just closed. The bill to make this change was introduced by Mr. Hansen's father, supposedly at his son's request, and many believe that friction between the Commissioner and his Board members may have had something to do with his being dropped.

"I shall carry out nearly all of Mr. Hansen's policies," said Commissioner Smith when interviewed today. "I have nothing but praise for Mr. Hansen. I never associated with a man who was more clean or honorable. His work was directed by the highest of motives and his integrity and honor were unimpeachable. He was fair and square in all his dealings."

Just now the principal speculation in food circles is: What became of the False Advertising measure? Such a bill, the substance of which has been reviewed heretofore in these columns, and which provided heavy penalties for false demonstrations of foods, would have prevented any cold water test by companies making albumen baking powder.

The bill died in the Legislature for the simple reason that on the last day of the session, when it would likely have been passed, it mysteriously disappeared. Who stole it—if it was stolen—no one knows. It has never been found. It has created much comment especially when it is recalled that another baking powder measure—the law providing that alum should be plainly marked on the packages—went away in the same clairvoyant manner at the Legislature session of four years ago. The Weights and Measures law was passed, however. Under it, Utah's old bugbear—short-weight butter—will be a thing of the past. Butter, like all Gaul, will be divided into three parts—quarter-pounds, half-pounds and pounds. Formerly, a pound of butter was weighed more or less, it seemed, by Troy weight, the same as gold, and consumers were lucky to get 15 ounces when they asked for a pound. All bread, too, must be stamped as to weight, whether it is wrapped or not. No standard weight for bread is fixed. Berry boxes must contain either pints or quarts and the producers are given until August 1 to standardize their packages. Serious penalties are provided for all short-weighting and off scales are subject to confiscation. In general, the law conforms to the United States weights and measures regulations. The Weights and Measures law was signed March 21 by the Governor.

One food measure, that did not have the indorsement of the State Food Department—the bill providing that no vinegar may be colored—failed. This was a bill proposed by the cider vinegar manufacturers of the state. Amendments to the State Hotel law were passed, making this law stronger and giving the inspector more power. The annual appropriation of the State Department was cut, for the weights and measures, dairy and food and hotels, practically $6,000. This will not mean the dropping of any deputies but will necessitate using the Weights and Measures deputies and Hotel men for Dairy and Food work. Fred Turner, one of the State Dairy Inspectors, and a pioneer dairyman of Utah, died on March 20 from a complication of stomach trouble. He was 67 years of age and had been with the department several years. It has not yet been decided who will take his place. The cities of Utah have already begun their annual Swat-the-Fly campaign. Salt Lake will, as usual, pay a bounty of $1 a thousand for flies, the largest bounty that is paid by any city in the United States, it is said. In addition the Clubwomen will co-operate by carrying on a clean-up campaign in which all will be urged to swat the breeding places.

MEAT IMPORTS INSPECTED IN 1914.

Imports of meats and meat products into the United States are supposed to pass under the inspection of the Federal meat inspection service. That service reports that imported meats inspected during the year 1914 amounted to 241,563,588 pounds of fresh and refrigerated beef, 36,299,616 pounds of other fresh and refrigerated meats, 30,045,423 pounds of canned and cured meats and 6,579,353 pounds of other meat products. Of this amount the inspectors rejected 784,680 pounds of beef, 273,340 pounds of mutton and 1,135 pounds of pork, or a total of 1,059,155 pounds of meats and products rejected out of some 314,486,980 pounds inspected. Most of the beef came from Argentina and Uruguay, though a considerable portion came from Canada. Most of the canned and cured products came from Canada.

COFFEE IMPORTS ARE HEAVY.

Another record coffee importation into the United States—more than 1,000,000,000 pounds—was made last year, according to the department of commerce. The other record years were 1904 and 1909, when the total of such importations were respectively, 1,113,000,000 and 1,140,000,000 pounds. The 1914 coffee importation was valued at $105,000,000, or $25,000,000 less than in 1912, the highest value ever recorded.

Of the total importation of 1,011,000,000 pounds of coffee in 1914, Brazil, with 726,000,000 pounds, furnished the largest supply of any single country. Colombia was second, supplying 99,000,000 pounds. Hawaii and Porto Rico are furnishing an increasing share of the coffee consumed in continental United States. Hawaii last year supplied 3,501,698 pounds, against 108,265 pounds in 1894, and Porto Rico furnished 2,793,052 pounds, compared with 372,427 in 1894.

The American people consumed more of the beverage than those of any other country, the Germans coming next. The per capita consumption of coffee in the United States is now more than ten pounds, compared with 8.3 pounds in 1894.

K C

Baking Powder

CONTAINS NO ALBUMEN (sometimes called white of egg) OR ANY ADULTERATION



Therefore

It Complies With All PURE FOOD LAWS, both State and National.

Sold and pushed by grocers throughout the United States who appreciate fair dealing by the Manufacturers and who like to give their customers full value for their money.

JAQUES MFG. CO. :: CHICAGO



Modern women insist on Cottolene

Because it is one of the purest of pure food products.

Because it betters household service.

Because attempts to produce imitations of and substitutes for it have never been successful.

Cottolene

has never been equaled for quality or purity or for producing foods that are wholesome, digestible and delicious.

There is an appetizing appeal in the knowledge that Cottolene is made of the highest grade of cottonseed oil —combined with beef-stearine from clean, fresh leaf beef suet.

Use one-third less of Cottolene than of ordinary cooking fat.

Use Cottolene for all your shortening, frying and cake making.

Arrange with your grocer to deliver your supply regularly.

Write to our General Offices, Chicago, for a free copy of our *real* cook book—"HOME HELPS."



THE N.K. FAIRBANK COMPANY

"Cottolene makes good cooking better"

There Is

CLEANLINESS, HEALTH INSURANCE, ECONOMY AND CONVENIENCE IN



Our PET

BRAND

Evaporated Milk

The Standard of the World

WINS AND HOLDS TRADE

on account of its Superior Quality.

Prepared by

HELVETIA MILK CONDENSING CO.

Highland, Illinois

ORIGINATORS OF EVAPORATED MILK

HOW TO TREAT EELS.

Vinegar makers who have been troubled with the nematode known as "eels" have written for remedies to the United States Department of Agriculture, and in response the department's specialist suggests that the "eels" may be removed from the vinegar itself by filtration, as the eggs and larvae and all forms of the eel are too large to pass fine filters. Coarse filter paper may be used for this or sand put in a receptacle with a cloth or other porous bottom.

It is always easy to test the filters, by saving out a little of the filtered vinegar and allowing it to stand for a few days, when, if still eel-infested, the eels will make their appearance. It will be found advantageous, in examining filtered vinegar, to use some sort of centrifuge, an apparatus somewhat similar to the Babcock milk tester. In this way a relatively large quantity of vinegar can be quickly tested for eels. These centrifuges are made by a large number of firms for various purposes, and the cheaper forms, such as will be suitable for this purpose, are not expensive. The operation is very simple—directions will be furnished by the manufacturer.

Vinegar eels always come from eggs or larvae of other eels. These exist in nature in orchards, finding sustenance in decaying fruit which goes through alcoholic and acetic formations, as in the case of manufactured vinegar. When the eels are introduced in the manufacture of vinegar, it is usually through the use of rotten or imperfect fruit.

Once the eels are in the works they may collect in any part where there is sufficient stray vinegar to furnish them with nourishment. Any crevice, even of the most minute character, may furnish them an abiding place. Hence all such crevices or collecting places should be abolished.

It is useless to expect vinegar to remain free from eels unless the establishment is kept perfectly clean. The vats or other receptacles in which eels have been found should be thoroughly disinfected by heat, when it is not working. This can be done, either by using steam or boiling water which should be applied copiously through a pipe, or in case of the water, with ladles, to all the surfaces and crevices where eels might accumulate.

CANNED CHEESE.

That Cheddar-process cheese, if put up in air-tight cans, has certain advantages over cheese handled in the ordinary way, is the conclusion reached by the Dairy Division of the United States Department of Agriculture, after a series of tests which were continued a number of years. This method, in the opinion of the specialists, seems to meet the needs of handlers who have been trying to devise some individual package for this kind of cheese or a method of handling that would eliminate cutting and waste between the factory and the consumer.

As a result of the experiments it was found that it was commercially practicable to press the cheese in hoops of small diameter, cut it into pieces of desired weight, and seal it in air-tight tin cans. This provides a sanitary package which keeps the cheese from exposure to air or contamination, and prevents loss of weight by evaporation. In addition to these advantages there is no rind, which, of course, is always a loss.

The extra cost to the manufacturer, it is estimated, is about 3 cents for labor and cans; a part of this cost, however, is offset by the fact that there is no loss on account of evaporation and rind. Cheese cured in cans has certain points of superiority that, besides its cleanliness, recommend it to many consumers. It is soft enough to spread and when well ripened has a well-developed Cheddar flavor. If there are facilities for keeping it cool it should prove to be popular with camping parties and on boats. Also, farmers who live at some distance from stores would find canned cheese to be convenient, as it enables them to lay in a supply that will last and keep for one or two months in cold weather.

When cheese is packed in an air-tight can, the formation of a gas that is characteristic in cheese ripening sometimes causes swelling of the can, but this does not necessarily indicate that the contents are unfit for consumption. Cheese handled in this way is as perishable as any other cheese, and should not be allowed to stand in a warm room too long before using; this is a point which should be made clear to consumers, who may think that a cheese put up in this manner will keep indefinitely. The length of time that cheese of this kind can be kept depends very largely on the temperature. The lower the temperature the more the natural fermentation of the cheese is checked. At a temperature of 40° F. canned cheese probably will remain good for several months.

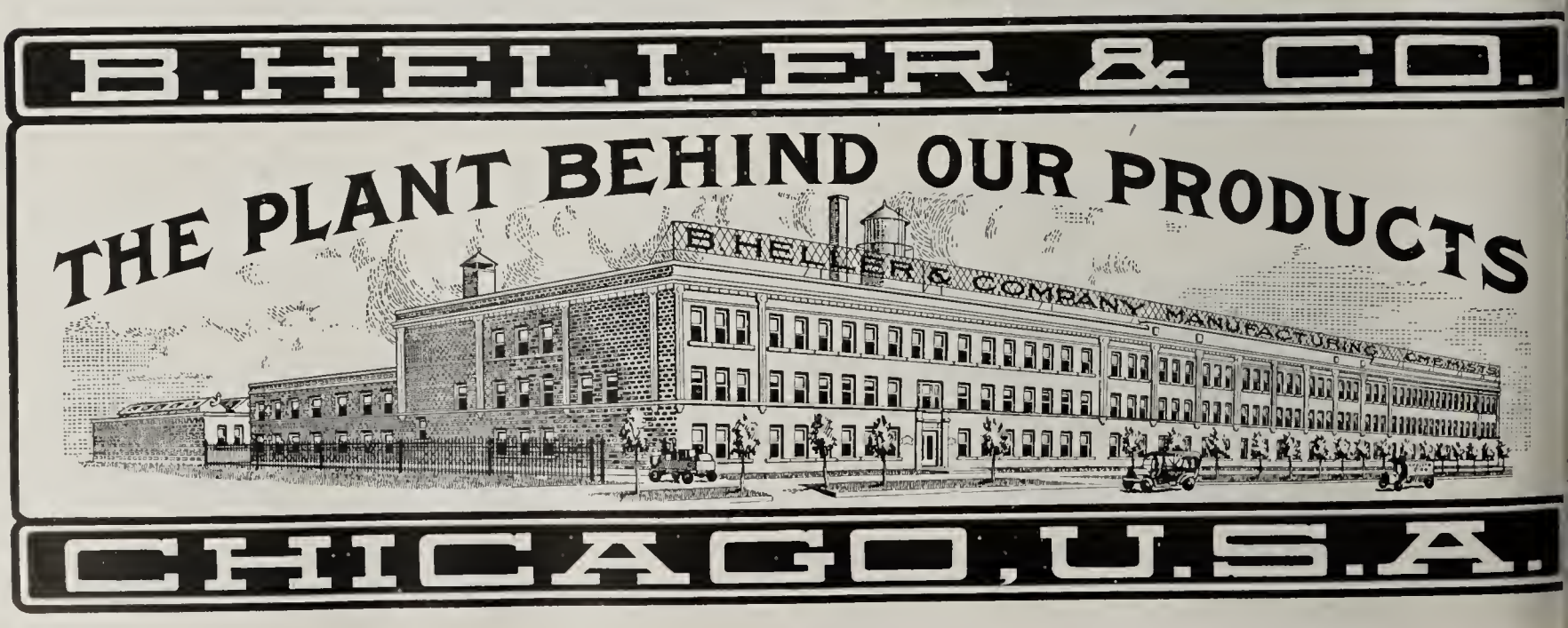
At the present time one of the large cheese factories in Wisconsin, in co-operation with a cheese dealer, is endeavoring to extend its trade in this form of product.

NEW CORN PRODUCTS DIRECTORS.

At the annual meeting of the Corn Products Refining Company, F. H. Hall and Preston Davies were elected directors to succeed F. T. Bedford, resigned, and J. A. Moffett, deceased. Other retiring directors were re-elected. A telegram from E. T. Bedford, president of the company, was read, stating that Mr. Bedford was unable to attend the meeting owing to the hearings of the Government dissolution suit at San Francisco. Mr. Bedford said in his telegram that all testimony so far taken in the Government suit in the principal cities from the Atlantic to the Pacific has shown that competition is large and aggressive, and that all Government witnesses have testified that where the Corn Products Company had a greater percentage of the business, it was in the sale of its proprietary products, which the witnesses attributed to improved quality and liberal advertising.

Mr. Bedford said that last year's improvement in earnings was due solely to increased efficiency, which the Government is seeking to destroy, in spite of the fact that great improvement in quality in the company's products and lower prices have not only greatly increased consumption, but have also tended to reduce the cost of living.





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THE AMERICAN FOOD JOURNAL

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VOLUME TEN
NUMBER FIVE

Chicago, May, 1915

MONTHLY $1.00 PER YEAR
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DR. JOHN DILL ROBERTSON,
Chicago's New
Health Commissioner.

DR. PRICE'S DELICIOUS FLAVORING EXTRACT VANILLA

Made from the Finest Mexican Vanilla Beans

A Guaranteed Pure Food Product for 61 Years

Also Lemon, Orange, Raspberry Strawberry, etc., Pure Fruit Flavors

PRICE FLAVORING EXTRACT CO.
CHICAGO, U. S. A.

BREAD BETTER
In Dr. Wiley's Opinion
THAN MEAT

Washington, Jan. 9.—Dr. Harvey W. Wiley, the pure food expert, to-day issued a warning to the public against the curtailment of bread eating should the price be advanced because of the rise in the cost of wheat. He said:

"There is a popular fallacy in favor of meat. Meat contains 60 per cent water and costs 25 cents a pound. Bread is only 40 per cent water and costs 5 cents a pound. There's more energy in a pound of bread than in a pound of meat. Hard workers need bread more than meat. If the cost of flour makes bread rise, cut down on the meat. Bread is the cheapest food known."

Eat Bread—More Bread

The best Bread is made with

Fleischmann's Yeast

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THE AMERICAN FOOD JOURNAL

There is no higher art than that which tends toward the improvement of human food.—*Beecher.*

Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.

Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year — Canada, $1.25 per year — Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

The ownership of The American Food Journal is vested solely in the officers of the company. No person, firm or corporation, either directly or indirectly connected with the business it represents, has any share in its ownership or voice in shaping its policy which has in view at all times the best interests of the field it serves. It aims to discuss all subjects fairly, and to furnish its readers information concerning the progress and development of the food industries. It will answer any questions concerning the business to the best of its ability, and it asks its readers in all parts of the world to aid it with inquiries and suggestions, to which it will give prompt and earnest consideration.

Vol. X. MAY, 1915. Number 5.

Glucose in Candy Vindicated

LAST month this journal published a decision under date of March 30, 1915, by Judge A. L. Sanborn, of the United States District Court of Madison, Wisconsin, relative to an action brought by the Corn Products Refining Company, some months ago, against J. Q. Emery, the then Food Commissioner of Wisconsin.

Shortly following this decision an article was published in the New York papers, which recited the case of a child who had lost her sight and attributed it to the use of glucose in candy, implying that glucose was therefore unwholesome. In view of the fact that so distinguished a jurist as Judge Sanborn has said in his decision that "Glucose or corn syrup is a food product, mainly valuable as such from its carbohydrates or energy-giving qualities and is a wholesome article of food," the American Food Journal determined to make an investigation. We directed one of our eastern representatives to proceed to Brooklyn, at which place the child lived, and have his report as follows:

New York, April 7, 1915.

Mr. H. B. Meyers,
American Food Journal,
Chicago, Ill.

Dear Mr. Meyers:

In compliance with your request, I came to New York yesterday from Washington to investigate the facts in the case of Gene Drapkin, 149 Cleveland Avenue, Brooklyn, the little girl who was a patient at the Brooklyn Eye & Ear Hospital for two days the latter part of March, being afflicted with phlyctenular keratoconjunctivitis (the result of improper diet).

I herewith make the following report: This investigation being ordered by you on account of statements published in New York newspapers, purporting to come from the attending physician to the effect that "the child was blind for several days because of the glucose in some of the candy," and the importance of such a discovery, if true, to the public health, I covered the ground very thoroughly, first visiting the attending physician, who disclaims absolutely any connection whatever with the newspaper reports. He stated further that glucose was not mentioned at all in connection with the case, in fact, it did not even enter his mind.

"It was purely a case of malnutrition," said the doctor, "and the only purpose for having the child at the hospital was to see that she was properly dieted for a few days to allow her digestive organs to become normal."

When asked if this was the only case of its kind that has come under his observation, the doctor stated that it was a common complaint among children and due to over-feeding, especially of sweet foods, such as candies, bananas, pies, cakes, puddings, tea and coffee, etc.

"The first thing that I generally do in a case of this kind," said the doctor, "is to inquire into the habits of the patient, as I did in this instance, and without exception, it develops that excessive eating of sweet food has been indulged in. Instead of allowing the digestive organs to rest for the next meal, so often the mistake is made of permitting children to run about between meals eating cakes, candies, bananas and other foods, which are absolutely wholesome if eaten at the proper time, but dangerous to the health if indulged in in the manner stated."

The doctor declared that the newspaper reports were erroneous and no doubt the work of a reporter who was not informed on the case of the subject.

I called on the superintendent of the Brooklyn Eye and Ear Hospital who has been in charge there for seven years. He stated that in the last year 92,000 patients had been treated at this infirmary, a great number of which were cases of this kind. He said that children had come to this hospital with sore eyes and skin falling from about their eyes and face as a result of improper diet, and after these patients had been entirely cured at the hospital by proper dieting they

would leave only to return couple weeks later in the same condition, after returning to their former habits.

He said he knew nothing of the origin of the newspaper reports regarding the case; nothing he said had been given out officially or otherwise from the hospital, nor was glucose mentioned in connection with the case at all. He stated that this was not a serious case, the child only being in the hospital two days, coming there on March 20th, and leaving on March 22d. He said he thought the newspaper reports were solely the work of some over-zealous reporter.

I visited the home of Gene Drapkin, and found the parents much annoyed by the publicity given to this matter. Both father and mother disclaimed any connection with the newspaper reports and that glucose had not been mentioned by them; in fact, it had not entered their minds.

Mr. Drapkin, who is a court reporter, stated the only time he had mentioned the case at all was in a restaurant where he and some friends were eating lunch. All in the party were young married men. The conversation drifted to troubles some of them had with their children, one stating that his baby had just recovered from a very bad ear. Mr. Drapkin then related his child's trouble, telling the party that the doctor had stated the affliction was due to excessive eating of candies, bananas and other sweet foods, but the question of glucose was not mentioned.

When I interviewed Mr. Drapkin he made the following statement: "I will say that I have never mentioned glucose to any newspaper reporter, in fact, I have not talked to any reporter on the case. The doctor stated that candy, bananas, or some other sweet foods in excess was the cause of the sickness, but they did not mention glucose."

I understood that the Health Department of New York City had investigated the matter, but learned upon visiting Dr. Marion B. McMillan, Chief of the Division of Food Inspection, that the matter received only passing notice, as it was undoubtedly the work of some uninformed person. Dr. McMillan stated further that there was no case to be found, to his knowledge, where any bad results had come from the use of glucose, but the present case was, without doubt, due to the lack of discretion in dieting.

NOTE: Occasionally, the glucose fly bobs up as the result of some irresponsible person, entirely uninformed on the subject, and after making the above investigation. I am compelled to believe that these newspaper reports were solely the work of a newspaper reporter who had not investigated the case, nor interviewed the attending physician or hospital authorities. Some step should be taken to prevent such reckless statements being made when such a large and vital question of health is involved. There was absolutely no foundation for these reports.

Very respectfully yours,

(Signed) JAMES B. WALLIS.

The American Food Journal notes after careful investigation that the evidence shows the child was not made blind from eating glucose or corn syrup in candy, but that its blindness was the result of poison through malnutrition and the over-eating of rich foods.

It is certainly unfortunate that the daily press in New York would lend itself to making statements unverified and untrue relative to the wholesomeness of a food product endorsed by eminent authorities, and consumed in this country to the extent of 700,000,000 pounds yearly, 300,000,000 pounds of which is used in candy alone.

Corn syrup is made from the king of American cereals and should be given fair treatment on the part of public agencies throughout this country.

VALE, McGLASSON!

THE coming convention of the National Wholesale Grocers' Association of the United States, to be held at San Francisco, May 19, 20, 21, will be remarkable for one incident at least. And that will be the passing out of office of Oscar B. McGlasson who, for two consecutive terms, has served with eminent fitness and unswerving loyalty as the president of this splendid organization.

When the election of officers next takes place, Mr. McGlasson will join the distinguished body of ex-presidents of the association, for he has told the writer in person that he will not under any consideration be a candidate for re-election.

At this time, it is proper to say that the performance in office of President McGlasson has been of a type so eminently high and disinterested, so thoroughly comprehensive and all-embracing in character that the finest and most truly excellent desideratum of executive achievement can be said to have become a gratifying reality in the genial personality and unequalled career of the outgoing president.

It may be said, without in any sense exaggerating, that no organization president has ever acquitted himself more fully of his duties than has Mr. McGlasson. Few, indeed, there are who have done as well. From the day of his entry into office, he has been the aggressive leader of the wholesale grocers of the United States, without, however, prostituting the dignity of his high office to passion or personality. His administration has been one of calm and peaceful, though well determined progressiveness.

President McGlasson's performance in the role of president of the National Association is in its nature monumental and will endure while successive generations come and go.

To him we say "Vale!"

He has done as it has been given few others to do and the gratitude of the entire food industry of the United States is due him.

As to the matter of choosing a successor to President McGlasson, it must be said that the sky is somewhat overcast with clouds. There is, as a matter of fact, considerable difference of opinion, not to say friction, between various members of the association on this subject.

Factions are forming and, in certain quarters, opinions and preferences are taking on the form of crystallization.

It may even be said at this time that if certain candidates are urged upon the convention, no slight degree of bitterness will be sure to develop among the electors. Without wishing in any way to disparage any of the possible candidates for the presidency of the National Wholesale Grocers' Association, it is nevertheless meet and proper to direct the attention of the food world to one member of the national organization whose personality and career must of necessity compell serious consideration. This is P. C. Drescher, now serving as second vice president of the association.

Mr. Drescher, who is a member of the wholesale grocery firm of Mebius & Drescher Company of Sacramento, Cal., has for years expended his energy and

talent in the development of the National Wholesale Grocers' Association.

He is a thoroughly trained and competent executive, fitted in every sense for the discharge of the duties incumbent upon the president.

It would, moreover, be no more than a fitting tribute to the California State Association to elect a member of that body to the presidency, since the annual convention will be held in the Golden State, as it would also be a courteous acknowledgement of California's efforts on behalf of the Panama Exposition, and the Annual Convention of the National Association.

THE ALLEY CAT.

SOME frauds die hard, especially profitable frauds. Albuminized baking powder is one of them. Like the proverbial alley cat, it has nine lives, but at last the day always comes when the stark and somewhat macerated remains of the cat are found in the alley.

The business of putting one pound of albumin in seven hundred pounds of baking powder has been profitable.

Because of the albumin, the water-glass test has been made possible, and this test has been used to deceive thousands into the belief that a very ordinary baking powder is of extraordinary strength and quality.

The deception fattened the pocket books of those responsible for the fraud.

They grew bold indeed.

They used the pages of the newspapers to print pictures of the "test" coupled with the assertion that this showed their powders to be stronger and better.

When the food officials became aroused, the manufacturers realized that they had gone too far, and this form of newspaper advertising was abandoned.

Then the silly and absurdly false claim was made that the "test" was only to detect deteriorated baking powder.

This claim has repeatedly been shown to be false.

The ablest food officials of the country have exposed it, but still the claim persists.

One or two officials have been induced to give this pretended use of the test a half-hearted approval. Why, it is hard to guess.

They must know that the pretended use is but an eleventh hour claim, put forward in a desperate effort to preserve the fraud.

In the meantime, the comparative testing of the albuminized powders against the honest baking powders goes merrily on before the merchants and the housewives.

It is not done quite so openly as of yore, but it is being done.

It will continue until the false advertising laws are enforced.

Then the ninth life of the albumin alley cat will be gone.

When that day comes, and it is coming soon, manufacturers of albuminized baking powder will be compelled to sell their brands on their own intrinsic merits instead of "knocking" honest goods and deceiving merchants and housewives by means of the fraudulent water-glass test.

PROPAGATING THE FOOD SUPPLY.

A REPORT of the Game and Fish Commission of the state of Illinois has recently been issued in book form, and is open for perusal by the people of the commonwealth.

The volume has been particularly well edited and to the mind of an intelligent reader will assume the form of a distinct contribution to game and fish literature.

The book is well interspersed with artistic and life-like illustrations of birds and fishes indigenous to Illinois.

The figures show that the department, in spite of its many activities, has been more than self-sustaining.

Summarized, the financial statement shows that the total receipts of the department for the fiscal year were $160,016.73; disbursements, $153,909.53, leaving a balance which has been turned back into the state treasury of $6,107.20.

In addition to this, the department has been able to save enough money from the appropriation to buy land at Spring Grove, erect a modern fish hatchery and build bass ponds. This plant, valued at $15,000, is a state asset, created by the Game and Fish Department.

During the past year there were hatched and distributed about 8,000,000 pike perch fry and black bass fingerlings. These are the two principal game fish of the state, and it is the first time in the history of Illinois that such practical fisheries work has been done for the people of the state.

Apart from the purely business chapters of the book, there are short stories of the important game birds and fishes of the state. These and other chapters of the book are beautifully illustrated, making the work a distinct addition to the literature of field and stream.

The commission is asking for certain amendments to the game and fish laws that will make it possible to better carry on the work for which the commission was created.

While these amendments recognize fully the value of the game fish which contribute to the recreative feature, the commission is not unmindful of the fact that the fishes of the state add materially to its food supply and commercial activities. Nothing, therefore, has been asked by way of amendments that will make the business of the commercial fishermen more difficult.

For the coming year the commission is planning to hatch and distribute 35,000,000 pike perch fry; 10,000,000 buffalo fry, and 1,000,000 black bass fingerlings. During the winter there will be some brook trout hatched at the Spring Grove hatchery for distribution in what little brook trout water there is in the state.

The game of Illinois, as pointed out by Commissioner Blackman in one chapter of the year book, is fast disappearing under the influence of the more intensive farming brought about by the increased value of farming land. Little, therefore, can be done to increase the game supply of the state, except what may be done through the establishment of game reservations in different parts of the state.

The fisheries field of Illinois is just emerging from the virgin state. The commission promises to cultivate the good waters of the state until there will be an abundant supply, and for this worthy departure from previously obtaining conditions in this state the present administration is deserving of not only the highest praise but, moreover, the most unstinted support.

CHICAGO'S NEW HEALTH COMMISSIONER.

Doctor John Dill Robertson, the newly appointed Health Commissioner of Chicago, first saw light in Mechanicsburg, Indiana County, Pennsylvania, on the eighth day of March, 1871. His father was Thomas Sanderson Robertson, who served with distinction as a Lieutenant of the Sixty-seventh Pennsylvania volunteers, in the Civil War. The elder Robertson had married Miss Melinda McCurdy, who was left a widow by the untimely death of her husband, when young John Dill Robertson was but ten months old. The childhood of the man who is now one of the foremost surgeons in the United States ran along in much the same channels as that of the average boy of his years in the Pennsylvania town.

It is worthy of note that at the early age of twelve he was cast upon his own resources and, responding to the call of fate set out to make his own way in life.

The vicissitudes and struggles of his early encounter with the stern realities of the world served in no slight measure to mold the excellent inherent qualities of the youth and give him that element of firmness and decision so essential to those who have it in them to do and dare. The first position taken by the young John was in the capacity of a clerkship in a combination drug store and grocery, these institutions being quite common in the east at that time. He remained in this connection for about three years, at the expiration of which time, he took up telegraphy. Within a comparatively short space of time he was holding a position as operator on the C., B. and Q. Railroad, later being promoted to the post of Dispatcher on the same system.

In 1893 the subject of this sketch, well tested by his actual contact with the world of cold fact and experience migrated to Chicago, where he decided to take up the study and practice of medicine and surgery his life work.

Pursuing the regular course of studies, he graduated from the Bennett Medical College, now the medical department of the Loyola University. In 1896 he entered the Cook County Hospital as an interne, in which well known institution he served for a period of one year and a half. From this time on the career of Dr. Robertson has been one constant succession of milestones on the roadway of successful attainment.

Among the many various achievements which must be directly attributed to the enormous energy and aggressive spirit of Doctor Robertson are the establishment of the Frances Willard Hospital, the building of the Jefferson Park Hospital and of the American Medical College, now known under the name of the Chicago College of Medicine and Surgery.

In 1908 Doctor Robertson took over the Bennett Medical College, Loyola University, which, from various causes, was now in a run-down condition, and, becoming President of this institution, set about at once to improve it and bring it up to the standard set by the most modernly equipped medical schools of the country. So successful were his efforts in this direction that the Bennett Medical College now ranks second in Chicago in number of students.

Dr. John Dill Robertson is a member of the State Board of Agriculture of Illinois, in charge of Education and was the founder of the State Fair School for Boys, and is professor of surgery at the Bennett Medical College of which he is President, and has filled, at other periods in his professional career, the chairs of chemistry and pathology.

Dr. Robertson's star rose quickly in the world of medicine and surgery, in a comparatively short space of time he became known as Chicago's foremost surgeon. Few indeed have met with the phenomenal success which has attended him in his professional pursuits. His success has been attained only by his tremendous physical energy, his unbounded devotion to the study of medicine and surgery which has become to him a life passion.

It is a matter of pardonable pride with the publisher of THE AMERICAN FOOD JOURNAL that Dr. Robertson is the one and only director of this corporation who is not a member of the family owning the controlling interest of this publication.

The many flattering achievements of Dr. Robertson throughout his long and busy career give ample assurance of his splendid executive ability which is bound to contribute to his successful performance in the important position which he has seen fit to accept at the hands of the new administration.

BREAD-MAKING WITH POTATOES.

Austrian bakers are now compelled by law to use at least 30 per cent potato-meal in making their bread. The bureau of chemistry's potato-meal bread has been baked with from 25 to 50 per cent potato-meal and the remaining percentage wheat. The most satisfactory loaves in combining economy and appearance were those made with the minimum percentage allowed in Austria or less. The loaves made with more than 30 per cent potato-meal were not so satisfactory as they were heavier and less attractive in form. The bread has a rather coarse texture and dark appearance, but possesses a distinctive and agreeable flavor. It also retains moisture for a much longer period than ordinary wheat bread.

The bureau of chemistry used the imported "potato flake" in some of its experiments and in others, meal made by slicing, milling and drying potatoes on a small scale in its laboratories. It should be added that such ordinary "potato flour" as is on our American markets is not the same as the German "potato flake" or *Walz-mehl*, which has given such satisfactory results in the experiments.

The question has been raised as to whether the ordinary cooked potato might not be satisfactorily substituted for the prepared potato-meal. The experimenters believe that it might serve the same purpose if used in just the right proportion, but this would be difficult for the average housewife to determine as there is great danger of using too much and producing a very soggy loaf. However, the custom of adding a very little potato is already used by many housekeepers who keep their bread moist, and this practice can very well be recommended for more general use.

Dried bananas, ripe and unripe, and chestnuts are other substitutes for wheat flour with which experiments are being made by the bureau of chemistry. Still other products which offer promise of furnishing the public with a cheap and nutritious bread are the following:

Bran, soy bean, white bean, millet, kafir, milo, dasheen, cottonseed flour, oatmeal, cassava, buckwheat, rye, corn gluten, kaoliang, rice (polished and natural), peas, potato (Irish and sweet), corn meal (white and yellow).

The breads made from these various ingredients have already been photographed and analyzed. The flours from which the breads were made are being analyzed that it may be known exactly how nutritious they are in comparison with the pure wheat flour. The soy bean and cottonseed flours when mixed with wheat flours in proper proportion (about 25 per cent) give a bread with about twice the amount of protein (muscle-building element) that ordinary wheat bread contains.

The bureau of chemistry is making these experiments in spite of the fact that there is a law which makes it difficult for manufacturers to make mixed flour satisfactorily. This law surrounds the manufacture of mixed flour with so many restrictions that the business has not become a popular one. The result is there is very little mixed flour at present manufactured and offered for sale.

The Mixed Flour Act was passed in 1898 before there was a Food and Drugs Act, and was passed for the purpose of raising a war revenue at a time when many of the common articles of food did not command so high a price as now.

The tax of 4 cents which is now imposed on every barrel of mixed flour is not in itself a heavy one; it is the collection of it with the attendant regulations and restrictions that hampers any manufacturer who would like to make such flours.

It should be stated in connection with the mixing of other materials with wheat flour in making bread that this cannot always be done economically. There must be taken into consideration the prevailing market prices of the commodities to be used.

This article is written primarily for the purpose of bringing to the attention of the public the fact that in order to obtain good, nutritious and wholesome bread, it is not necessary to use an entirely wheat flour. A mixture will in many cases produce a bread which is quite as satisfactory. With this a matter of common knowledge, it is believed in times of overproduction and the consequent favorable market prices of substances suitable for mixing with wheat flour that bakers may wish to experiment with certain mixtures. Care should be taken, however, in marketing or selling of bread to which has been added in appreciable amount any ingredient other than wheat, that no deception is practiced and that the consumers are aware of the kind of bread being furnished them.

Of two million sheep annually grazed in the state of Utah, more than a million are on the national forests, or, including lambs which are fattening for market on the forest ranges, over a million and three-quarters.

Fifteenth Meeting of American Chemical Society

New Orleans the Convention City for the National Organization—Record Attendance of Members and Guests in Evidence—Pleasing Social Features—Subscription Dinner a Great Success—Brilliant Speakers Address Convention.

THE American Chemical Society held its spring meeting, known as the Fiftieth Meeting, in New Orleans, March 31st to April 3d, inclusive.

There were one hundred and seventy-eight members registered, and a large number of visitors. This was regarded as a good attendance, considering that the Louisiana Section has only fifty members and that New Orleans is far from the center of population when it comes to chemists. Members came principally from the eastern and central States, although California and the Canal Zone were represented. The University of Illinois was represented by ten men, headed by Dr. W. A. Noyes, Dean of the Department of Chemistry. Among others present, the following may be mentioned: Charles H. Herty, President; Charles L. Parsons, Secretary; C. L. Alsberg, Earl B. Phelps, L. H. Baekeland, Charles Baskerville, W. D. Bigelow, F. K. Cameron, G. S. Fraps, W. F. Hillebrand, B. C. Hesse, A. D. Little, B. B. Ross.

March 31 and April 3 were given over to social affairs and excursions. The subscription dinner was held Friday night, April 2. On Thursday evening the chairmen of committees of the local section entertained the officers and chairmen of divisions at a dinner at Antoine's, one of New Orleans' famous French restaurants. On this evening the visiting ladies were given a dinner at Kolb's German Tavern, and the abstracters were entertained at the Chess, Checkers and Whist Club.

One of the most enjoyable features of the whole meeting was the smoker held on the evening of March 31, from 5 to 10 o'clock, on board the steamer Sidney. This boat, chartered for the occasion, was decorated with smilax and Spanish moss; flowers were scattered about in profusion. Besides the regular steamboat orchestra, the local committee had obtained the services of a darky band fixed up in plantation garb. They played and sang old Southern melodies and coon songs. A vaudeville troupe was also on board.

In the early part of the evening the visitors were given a good view of the New Orleans harbor with its publicly owned steel dock sheds; later on the boat went several miles above the city. Dinner was served at 6:30, in the main dining room. This was followed by a smoker, with all sorts of vaudeville features. Dancing was indulged in later. As a preliminary "get acquainted" feature, this smoker was one of the best entertainments ever given at any meeting of the society. Fortunately, most of the visitors arrived to take part in this affair.

The regular subscription dinner, held Friday evening, was attended by over one hundred members and guests. This "Creole dinner" was held at the Restaurant de la Louisiane. The tables were spread in the big main dining room, and each dish was Creole, prepared in real Creole style. Crabs and crayfish bisque, turtle ragout, and St. James turkey were some of the good things offered, and those attending the convention found the dinner new and unusual, but altogether delightful.

B. P. Caldwell, of Tulane University, was toastmaster, and addresses were made by the following: W. L. Howell, chief of the appraiser's laboratory, United States Customhouse, and chairman of the executive committee in charge of the convention; Dr. Carl L. Alsberg, chief of the Bureau of Chemistry, Washington, D. C.; and Dr. Charles L. Parsons, secretary of the Chemical Society, and director of the radium investigation, Bureau of Mines; and Dr. Charles H. Herty, president of the society.

The excursion to Weeks' Island, on the gulf coast, to see the Miles salt mine, gave many of the members their first idea of some of the remarkable natural chemical resources of the State. Here is a bed of the purest sodium chloride over 2,500 feet thick, covering many acres in extent. The salt is mined at a depth of six hundred feet. The material is broken up by dynamite after drilling holes for the charge with drills operated by compressed air. A layer one hundred feet thick is taken out, leaving immense pillars of salt to support the ceiling. The mine is perfectly dry and has an unvarying temperature of 80 degrees Fahrenheit.

The regular sessions of the society were held April 1 at Tulane University, and April 2 at the Grunewald Hotel. Thursday's meeting at Tunlane was known as the "Industrial Symposium."

President Charles Holmes Herty called the session to order. After the formalities of welcome, expressed by Mayor Martin Behrman and Dr. Robert Sharp, president of Tulane University, with an acknowledgment by President Herty, the society held a symposium which brought out some of the notable contributions of men of the chemical professions to the leading industries of America.

Dr. Arthur D. Little, president of A. D. Little, Inc., consulting chemists and engineers, of Boston, started the symposium with an address on "The Industrial Resources and Opportunities of the South." His remarks dwelt upon the limitless natural resources of the South which are within the touch of the industrial chemist and chemical engineer, to be made the support of great manufacturing enterprises. He said in part:

"For 2 per cent of the value of a single potential crop, 20,000,000 acres of swamp land in Louisiana could be drained and the South's cotton output doubled. There are no more fertile lands on earth than the Louisiana lowlands, and Louisiana, which might have been in ages past another Egypt, should become another and a greater Holland. In Holland lands potentially less productive sell for $500 to $1,500 an acre.

"For gigantic wastes which may immediately be utilized, to the enormous profit of the South, no industry is comparable to the lumbering of yellow pine. Out studies have shown that in Louisiana at least, under exceptionally able management, the products of the average yellow pine tree may be classified as follows: Needles and twigs, 2.25 per cent; limbs under three inches, 2.54 per cent; cordwood, 6.14 per cent; pulp wood, 4.54 per cent; red and rotten, 8.05 per cent; sawdust and shavings, 17.62 per cent; lightwood, .61 per cent; stump, 6.48 per cent; lath, 1.39 per cent; shingles, .06 per cent; and finally lumber and box shooks, 31.97 per cent.

"Two-thirds of the tree is at present wasted either as litter in the field or as mill waste. And $3 a thousand is a good profit on lumber.

"While Northern paper mills are paying on the average $18.37 for the wood to make a ton of paper, the South is throwing away tens of thousands of cords of pulp wood every day, only a cord and a half of which is needed to make a ton of Kraft paper worth $70.

"The ultimate development of a vast paper industry in the South is assured, but, as a recent editorial in the New Orleans Item pointed out, 'Great industries do not spring from great opportunities. They result from the initiative of some individual. The captain of industry may create an industrial empire in a desert and bring his materials hundreds of miles from spots far more favored by nature than is their destination. We in Louisiana lack industrial empire because we lack captains of industry.'

"The recently culminating discoveries in a century-long research have proved that 20 gallons of 95 per cent ethyl alcohol, that is, not wood alcohol, but the alcohol commonly produced from grain, may be obtained from a cord of yellow pine sawdust or hogged waste. From a bushel of corn worth say 80 cents, only 2¼ gallons are obtained. Cheap industrial alcohol made in enormous volume from yellow pine waste and available for motor fuel, lighting, heating and a thousand miscellaneous applications in the arts is a certainty of the future.

"The production of lumber in the South will ultimately become a mere incident in the business of lumbering. No longer then will logging tramways be pulled up the moment the saw logs on the tract have been removed. They will stay until the tract is cleared of cordwood, pulp wood, lightwood, stumps and slabs and sawlogs.

"No locality in the United States, and perhaps none in the world, presents such advantages for the establishment of the great basic chemical industries as Louisiana. Here in close juxtaposition are found cheap salt, even cheaper sulphur, gas, oil, turpentine, rosin, and wood waste, while

near by are the coal and minerals of Arkansas and Alabama.

"The Snelling process and the more recent Rittman process seem to point to important new developments in the technology of petroleum. They are likely to add new values to this material and to afford the basis of new industries."

In the symposium the following papers, not all of them read in full, but all to be printed in the official proceedings of the society, were presented:

"Contributions of the Chemist to the Wine Industry," by Charles A. Ash, consulting chemist, San Francisco.

"The Copper Industry," by J. B. F. Herreshoff, consulting engineer, General Chemical Company, New York.

"The Corn Products Industry," E. T. Bedford, president, Corn Products Refining Company, New York.

"The Asphalt Industry," James L. Roke, secretary, Barber Asphalt Company, Philadelphia.

"The Cottonseed Oil Industry," David Wesson, of Southern Cotton Oil Company, New Orleans.

"The Cement Industry," G. S. Brown, president, Alpha Portland Cement Company, Easton, Pa.

"The Sugar Industry," W. D. Horne, consulting chemist, Yonkers, N. Y.

"The Incandescent Gas Mantle Industry," Sidney Mason, president of the Welsbach Company, Gloucester, N. J.

"The Fertilizer Industry," H. Walker Wallace, of the Virginia-Carolina Chemical Company, Richmond, Va.

"The Soda Industry," F. R. Hazard, president of the Solvay Process Company, Syracuse, N. Y.

"The Leather Industry," by William H. Teas, president, Marion Extract Company, Marion, Va.

"The Flour Industry," John A. Wesener and George L. Teller, consulting chemist, Columbus Laboratories, Chicago, Ill.

"The Brewing Industry," Gaston D. Thevenot, consulting chemist, New York.

"The Preserved Food Industry," R. I. Bentley, general manager, California Fruit Canners' Association, San Francisco.

"The Potable Water Industry," William P. Mason, professor of chemistry, Rensselaer Polytechnic Institute, Troy, N. Y.

"The Celluloid and Nitrocellulose Industry," R. C. Schupphaus, consulting chemist, New York.

"The Glass Industry," A. A. Houghton, vice-president, Corning Glass Works, Corning, N. Y.

"The Pulp and Paper Industry," F. L. Moore, president, American Paper and Pulp Association.

At noon the faculty of Tulane University gave a luncheon to the delegates in the refectory, which was followed by an inspection of the university buildings, particularly the engineering and chemistry departments.

In the resumption of the sessions early in the afternoon H. A. Houston gave an illustrated lecture on "The Potato Industry at Strassfurt."

On Thursday night, April 1, Dr. Bernhard C. Hesse, of New York, gave a memorable address to the public, entitled "The Contribution of the Chemist to the Industrial Development of the United States—A Record of Achievement." Dr. Hesse, in opening his address, stated that—

"Since the outbreak of the European war, the American public has been led, adroitly or otherwise, to believe that industrial chemistry, that is, the industrial activity of the chemist, is limited to coal-tar dyes and that nothing should be regarded as industrial chemistry that does not deal with the manufacture of these dyes. Nothing could be farther from the truth.

"While it is true that the manufacture of coal-tar dyes forms an important branch of industrial chemistry, or of chemical industry, whichever you will, it by no means forms the whole of it or even a preponderating part of it.

"From the economic point of view, economic effect and economic result is the measure to apply in determining economic importance, and not the intellectual or scientific labor involved in the creation of that result.

"From a strictly economic point of view coal-tar dyes can hardly be said to be vital or essential, and by that I mean that we can get along without them and not suffer great hardship, personal or otherwise; anything of less need than that can hardly be called an economic necessity.

"The American public has seemingly given too little consideration to those industries of this country that make use of chemical knowledge and experience in the manufacture or utilization of products, and yet these are the ones that compose chemical industry or industrial chemistry.

"For the present, permit me to give in a few words the substance of the impressive series of papers presented at the meetings of this forenoon and this afternoon, and, as this presentation is being made, please have in mind the question as to whether you would prefer to have the United States able to produce all of its requirements of coal-tar dyes and not able to produce any of the various things which I am about to mention."

He then proceeded to give a list of nineteen chemical industries to the success of which the chemist deserves credit and acknowledgment. These industries are wine, copper, corn products, asphalt, cottonseed oil, cement, sugar, Welsbach mantle, textile, fertilizer, soda, leather, flour, brewing, preservation of foods, water supply, celluloid, glass, pulp and paper.

Dr. Hesse said in part:

"Of course, it may be said that having made all these other things, there is no excuse why the American should not make coal-tar dyes in addition. Perhaps so; but nations, like individuals, cannot each have or do everything. If each nation could do everything equally as well as every other nation, there would be no occasion whatever for international business. As this world is constituted, each nation does that which it can do the best and trades off the product for what some other nation can do better than it, and both sides are satisfied and make a profit; this is the same as the relationship between individuals. * * *

"It is interesting to note that we sell Germay more lard than Germany sells us of potash and aniline and other coal-tar dyes put together; that we sell Germany half again as much refined petroleum as it sells us aniline and other coal-tar dyes; that we sell Germany practically the same amount of pig and scrap lead as Germany sells us of alizarin and anthracene dyes; that we sell Germany almost as much paraffine as Germany sells us of indigo; and so on through the list.

"Of course, it will be contended that the things that we sell Germany are, from a chemical point of view, less refined, i. e., involve less hard chemical intellectual work than do our imports from Germany. But, is most of the potash, which is practicaly mined from the ground in Germany, any more of a refined product than the phosphate rock we sell them? Does it not involve quite as much chemical ingenuity to produce good illuminating oil from petroleum as it does to produce many of the coal-tar dyes? There is no question that the general position above outlined is correct, namely, that our products, as a whole, are less refined than those that we get, as a whole, from Germany, but is that not true practically throughout our entire export and import business? Are not the textiles we export of a lower grade than those we import? Are not our leather products less refined than those we buy? And so on down the list. That being so, why pick out the chemist as a special mark for criticism when he is at least up to the average of his surroundings?

"In 1913 the total foreign business of the United States amounted to $4,277,348,909, and the excess of exports of all kinds over imports of all kinds amounted to $691,271,949.

"The trade in chemicals and products of and for chemical industry between the United States and Germany in 1913 furnished 5 per cent of that total of international business and provided 13.8 per cent of the balance of trade. * * *

"That the chemist has not done more is by no means due to any unwillingness. It is due in the largest part to the apathetic attitude of those in charge of the management of many of our industrial enterprises requiring chemical knowledge in their exploitation. * * *

"With this record of solid achievement placed before you today, together with what I have just said, I hope that the conviction will finally break through, and will penetrate the public mind as well as the minds of those in charge of many of our industrial establishments, that if the American chemist is not doing as much as the public expects him to do, it is because the public through its industrial enterprises has deliberately declined to give him a chance. With this wonderful record of fruitful endeavor is the American chemist to have his chance? The answer to that question is largely in the hands of the American public. * * *

"However, the chemist must not attempt to absolve himself from all responsibility for the prevailing lack of appreciation or skepticism among capitalists and bankers of the value of chemical work in industrial operations. While competent chemists and chemical engineers by their very effective work have wrung from reluctant financial men proper acknowledgment of the value of chemical examination, control and management of enterprises requiring such, yet the work has not gone far enough, and it is not at all unusual for financial men to support with might and main enterprises which any qualified chemist or chemical engineer could

and probably did tell them were fore-doomed; also, it must not be forgotten that qualified chemists and chemical engineers, like other professional advisers, have gone astray in their calculations and have supported enterprises which ultimately failed. * * *

"Therefore, let every chemist in advising on chemical operations prominently bear in mind that failure to give correct advice not only reacts upon him, but upon each and every member of the chemical profession and merely helps to postpone the day when the chemist will come into his proper position among the makers of the nation. * * *

"It is, therefore, only fair to say that the American chemist and chemical manufacturer has throughout made the most of his opportunities, has made his fair contribution to the country's need and growth and has taken a fair and proper share in the internal and international business of the United States. The people of the United States, speaking through Congress, have repeatedly told the American chemist and the American chemical manufacturer, 'so far and no farther will we help you.' The chemist and manufacturer have done all that can be accomplished under those circumstances; if they could not attract capital to all the enterprises they desired to found, it was for the reason that capital could be more profitably employed otherwise, and money has the stubborn habit of going where it can obtain the biggest return—long waits and uncertain results have no attractions for it. * * *

"To bring the matter up squarely before you, let me recapitulate: The 10,000 chemists in the United States are engaged in pursuits which affect over 1,000,000 wage-earners, produce over $5,000,000,000 worth of manufactured products and add $1,725,000,000 of value by manufacture each year; the business in products of and for chemical industry between the United States and Germany alone in 1913 provided 5 per cent of our total foreign business and 13.8 per cent of our balance of trade for that year. Please bear in mind that I am not by any means attempting to claim all the credit for this for the chemist; all that I ask is that his claims to recognition for intelligent, active and effective collaboration in bringing about those stupendous results be not thrown aside as worthless and that he shall not be made the target of unjust criticism because in 1914 there was a shortage of about $600,000, or 7 per cent, in coal-tar dyes, and because cotton dropped from 15 cents to 6 cents.

"Much more could be said of the chemist and his contribution to the effective everyday labor of this work-a-day world, but time and space forbid. I am sure that this short sketch of the chemist's activities, his hopes, his aims and his work will serve to create a wider interest in him and will result in according to him the credit to which he is entitled, namely, that he pulls more than his own weight in our nation's boat."

On Friday, April 2, the division meetings were held at the Grunewald Hotel. The following divisions and sections met:

Agricultural and Food Chemistry;
Biological Chemistry;
Fertilizer Chemistry;
Industrial Chemists and Chemical Engineers;
Organic Chemistry;
Pharmaceutical Chemistry;
Physical and Inorganic Chemistry;
Water, Sewage, and Sanitation.

About one hundred and fifty papers were presented at these meetings, some of which, on account of lack of time, were read only by title.

VIOLATORS OF FOOD AND DRUGS ACT.

A shipment of vinegar that was mixed with dilute acetic acid or distilled vinegar and water and that was colored with caramel, so as to give it the appearance of genuine apple vinegar, was sent from Pennsylvania into New Jersey, and as a result the shipper has been fined $1,000 and costs, according to a recent announcement of the United States Department of Agriculture.

Catsup, preserves, maple sugar and various essences, compounds and liquors are listed among the other products which have been adulterated, misbranded, or both, and shipped in violation of the government's food and drugs act. Fines were imposed on the shippers of these products as follows:

Catsup—Pioneer Preserving Co., Ike Block, J. T. Wilson and Fred Schwartz of Kansas City, Mo.; adulteration; $225 and costs.

Maple sugar—Huyler's, District of Columbia; adulteration; $100.

Fruit, wild cherry compound; special lemon, lemon terpene and citral—Oscar J. Weeks & Co., New York, N. Y.; adulteration and misbranding; $150 and costs.

Jellies and preserves—National Pickle & Canning Co., St. Louis, Mo.; misbranding; $140.

Apple butter—Chicago Concentrating Co., Chicago, Ill.; adulteration and misbranding; $100 and costs.

Peppermint essences—Royal Chemical Works, Chicago, Ill.; adulteration and misbranding; $100 and costs.

Peppermint and ginger extracts—Royal Chemical Works, Chicago, Ill.; adulteration and misbranding; $100 and costs.

Gin—Mihalovitch Co., Cincinnati, Ohio; misbranding; $100 and costs.

"Morphine habit" cure—Dr. Winder Drug Co., Chicago, Ill.; misbranding; $100 and costs.

Scuppernong and sauterne wines—A. Schmidt, Jr., & Bros. Wine Co., Sandusky, Ohio; adulteration and misbranding; $100 and costs

Nitroglycerin tablets—Chicago Pharmacal Co., Chicago, Ill.; adulteration and misbranding; $100 and costs.

"Apple brandy" and "peach brandy"—Kellerstrass Distilling Co., St. Louis, Mo.; adulteration and misbranding; $100 and costs.

Sambuca—A. Saunig & Co., New York, N. Y.; misbranding; $75.

Whiskey—Pure Food Distilling Co., St. Louis, Mo.; adulteration and misbranding; $100 and costs.

Asafetida—Meyer Bros. Drug Co., St. Louis, Co.; adulteration and misbranding; $50 and costs.

Vinegar—Ohio Cider Vinegar Co., Cincinnati, Ohio; adulteration and misbranding; $50 and costs.

Malt tonic—Ebling Brewing Co., New York, N. Y.; adulteration and misbranding; $50.

Malt extract—P. Ballatine & Sons, Newark, N. J.; adulteration and misbranding; $50.

Liqueur—E. G. Lyons & Raas Co., New York, N. Y.; adulteration and misbranding; $50.

Maple flavor—R. W. Snyder, Battle Creek, Mich.; adulteration and misbranding; $50.

Apple brandy and peach brandy—L. & A. Scharff Distilling Co. (Consumers Distributing Co.), St. Louis, Mo.; adulteration and misbranding; $30.

Eggs (in the shell)—S. J. Hurst, Jr., Kansas City, Mo.; adulteration; $25 and costs.

Scallops—R. R. Higgins Co., Boston, Mass.; adulteration; $25.

Beer—Obermeyer & Liebmann, New York, N. Y.; adulteration and misbranding; $50.

"Gran Liquore Della Stella"—G. Citro & Co., Hoboken, N. Y.; misbranding; $25.

Olive oil—Lekakis & Sigelakis, New York, N. Y.; adulteration and misbranding; $25.

Blackberry cordial—The Ullman Co., Cincinnati, Ohio; misbranding; $25 and costs.

Cove oysters—Dunbars, Lopez & Lukate Co., Biloxi, Miss.; adulteration and misbranding; $25 and costs.

Extract of cloves and extract of wintergreen—Warner-Jenkinson Co., St. Louis, Mo.; adulteration; $25.

Cider—The Elk Bottling Co., St. Louis, Mo.; adulteration and misbranding; $20 and costs.

Cream—Henry Klocke, Ewing, Mo.; adulteration and misbranding; $20 and costs.

Cream—Farmers' & Merchants' Creamery Co., Palmyra, Mo.; adulteration and misbranding; $20 and costs.

Cream—Albert W. Anderson, Ewing, Mo.; adulteration and misbranding; $20 and costs.

Soluble lemon flavor—West India Manufacturing Co., St. Louis, Mo.; adulteration and misbranding; $20 and costs.

Lemon and orange extracts—Warner-Jenkinson Co., St. Louis, Mo.; adulteration and misbranding; $20.

Apple brandy type—The F. P. Gluck Co., Cincinnati, Ohio; adulteration and misbranding; $15 and costs.

Bran—Springfield Milling Co., Springfield, Minn.; adulteration and misbranding; $15.

Peppermint extract—Victor Gautier & Co., New York, N. Y.; adulteration and misbranding; $15.

Buchu gin—Victor Gautier & Co., New York, N. Y.; misbranding; $15.

Jamaica ginger—Victor Gautier & Co., New York, N. Y.; adulteration and misbranding; $15.

Oil of pennyroyal—Arthur A. Stillwell & Co., New York, N. Y.; adulteration and misbranding; $15.

Jamaica ginger and peppermint extract—Victor Gautier & Co., New York, N. Y.; adulteration and misbranding; $15.

Vinegar—P. H. Sugrue & Sons, Cleveland, Ohio; adulteration and misbranding; $10 and costs.

Concentrated milk—M. & O. Milk Co., Waterloo, Ill.; adulteration and misbranding; $10 and costs.

Vinegar—National Pickle & Canning Co., St. Louis, Mo.; adulteration and misbranding; $10.

Tincture of ferri chloridi—Fraser J. McDonald, Washington, D. C.; adulteration and misbranding; $10.

Tincture of ferri chloridi—The Thompson Drug Co. (inc.) and Milton C. Thompson, Washington, D. C.; adulteration and misbranding; $10.

Tincture of ferri chloridi—Otis H. Wood, Washington, D. C.; adulteration and misbranding; $10.

Cream—Philip H. Cline, Cacoctin, Md.; adulteration; $10.

Cream—Chas. G. Geisbert, Buckeystown, Md.; adulteration; $10.

Mexican hair tonic and nit killer—Mexican Roach Food Co., Buffalo, N. Y.; misbranding; $10.

TO WHOM IT MAY CONCERN.

Chicago, April 20, 1915.

The scientists selected to investigate the wholesomeness and purity of commercial corn syrup (glucose) find that it is impossible to complete their labors for a number of months, therefore, the Illinois State Food Standard Commission postpones the public hearing announced for April or May of the present year until further notice.

W. Scott Matthews,
Dr. Walter S. Haines,
Thomas P. Sullivan.

South American Trade in Canned Goods

Now Is the Psychological Time for the Exploitation of United States Products in the Various South American Countries—The European War Has Created This Opportunity for Golden Harvest—The Writer Is Master of His Subject.

By E. A. Thayer

(Continued from April issue.)

THE trade in canned fruits and canned vegetables, particularly the latter, can be increased; importers in general would like to handle some good line of California fruit or any good line of vegetables. The hotels and wealthy people buy these articles now, and the purchasing power of the masses is increasing all the time. Even with the heavy freight and duties the price of vegetables are not prohibitive. French canned peas and string beans retail for 20 to 30 cents American currency per can; asparagus runs all the way from 30 to 65 cents per can, according to origin; and tomatoes range from 20 to 40 cents per can, according to size and origin.

All of the importers complain that they must pay cash in New York in ordering canned goods of all kinds; they think credit should be extended at least until arrival of goods in Argentina. Complaint was also made by several importers that canned goods do not come up to grade of samples submitted.

Under the pure-food regulations in Argentina samples are submitted from time to time by the customhouse to the municipal chemical office in Buenos Aires. The entry or sale of adulterated or altered substances is prohibited. The use of salicylic acid, borax or its salts, or any other preservative not expressly permitted, is prohibited. The use of aniline or other mineral colors to color food products in any form is likewise prohibited. Innocuous vegetable coloring materials may be employed, such as indigo, saffron or cochineal. The introduction and sale of products sweetened with saccharin or other artificial sweeteners is prohibited unless the containers are clearly labeled to show what materials have been used in their manufacture; this applies to sirups, candies, preserves and fruit juices, but a later section provides that the employment of saccharin, sucrose and other artificial sweeteners in the elaboration of solid or liquid food products for public consumption is prohibited. The words "olive oil" can be placed only on containers that contain the said substance without any mixture whatever.

BOLIVIA.

The imports of canned and preserved food products in tins amount to half a million dollars annually, and of this the United States does not supply 10 per cent. Bolivia, of necessity, aside from the Indian population, must use large and increasing quantities of canned goods. The vast central plateau is arid and practically no fruits or vegetables can be raised. Cattle for beef are imported, the value of imported live animals in 1911 amounting to more than $1,400,000.

The Indians live on jerked mutton and frozen or dried potatoes. Of the total population of 2,500,000, probably not more than 10 per cent are purchasers of canned goods. Notwithstanding the fact that fresh beef is imported on the hoof, it is not high in price, varying from 10 to 20 cents per pound. In the cities fresh vegetables, which are brought in from the surrounding country, are also relatively cheap, and canned goods are not a staple article of diet. In the smaller towns on the plateau and at all of the mines, canned goods are a staple article of diet, and as the country develops more and more canned goods will be used.

For delivery to the far interior towns off the railroad lines the charge per hundredweight runs all the way from $3.60 to $22.

Increasing quantities of canned goods are imported from Chile, as proximity and lower freight rates militate in favor of this trade, and keener competition may be expected by other nations as the canning industry develops in Chile.

The United States leads in salmon and oysters; Great Britain in canned meats, preserves, jellies, marmalades, pickles and sauces. The sardines come from Spain, Portugal and Italy. Most of the condensed milk is furnished by Switzerland, and large quantities are used, as fresh milk costs 10 to 15 cents per quart in the towns and is of poor quality. In many of the country districts it is not obtainable at any price. There is a feeling against American condensed milk on account of the market having been flooded with on of the cheapest and least reliable brands. At present on of the best American brands is on sale and is making som headway. Canned fruits come mainly from Spain, Italy an France, though Chile and the United States are obtainin an increased trade in this line. Canned vegetables also com mainly from Spain, Italy and France. Olives are supplied b Spain, while olive oil comes from Spain and Italy. Practicall no cottonseed oil is imported.

In general there is no feeling against American canne goods, and when used they are well liked, but in most line the European product can be purchased by the importer fo 10 to 15 per cent less than the American product. Then, too many of the merchants and importers are German, Englis Spanish or Italian, and they naturally push their hom products, other factors being equal. American merchants an importers are few and far bettween.

The largest part of the business in Bolivia is done throug one or two commission houses, though a small and slowl increasing number of merchants are doing their own im porting.

Merchants and importers prefer doing business direct wit the manufacturer and exporter, but claim to find difficulty i making satisfactory business connections with America houses. Goods for export to Bolivia must be carefully packe as most of them are handled six or seven times and unde unfavorable conditions. Packing cases should be small, n weighing over 140 pounds, and of such a shape that the may be packed on mules. European houses grant much be ter terms of credit than American houses, the usual ter being six months from date of invoice and in some case longer. American houses allow 60 to 90 days from the da of the invoice, and some houses still demand cash again documents New York.

The tax on commercial travelers in Bolivia is heav whether samples are carried or not, running from $80 $400 in different towns of the republic. Under such ci cumstances many merchants purchase from catalogue. Cat logues and correspondence should be in Spanish, and ar advice from the importer as to packing, marking and route shipment should be followed.

There is no pure-food law in Bolivia that is national effect. The municipalities have ordinances, but up to th present time these have not proved very effective.

There are no canning factories in Bolivia and in all pro ability there will be none for many years to come.

All canned goods suffer from swellage in Bolivia; shi ment through the tropics and then to high altitudes, whe the atmospheric pressure is less, is the cause of this troub

BRAZIL.

The production of canned goods, especially of canne fruits, has been steadily increasing in Brazil during the la few years. Formerly home production was limited almo wholly to the canning of pastes, such as "guayabada," ma with sugar and the fruit guava, and "marmelada," a simil product made with the fruit "marmelo" or quince, but present the canning or preserving of other domestic fruits, the pineapple and "cajú," is becoming extensive.

Because of the high prices demanded in this market f foreign canned fruits, their consumption is very limite Imported goods, usually in 2-pound cans, retail for abo $1.17 United States currency per can, and in bottles or gla jars, as cherries and jams, at about $1.98 United Stat currency per kilo (2.2046 pounds).

The most popular foreign canned fruits are peaches, pea apricots and berries prepared as jams. Canned plums a cherries are but little known here, though dried fruits, pri cipally from Spain and France, are commonly served. Fo eign canned fruits are consumed largely by foreign reside and the wealthier Brazilian families. Domestic canned fu are put up in half-kilo and kilo cans.

(To be continued.)

PROGRAM OF THE NINETEENTH ANNUAL CONVENTION OF THE ASSOCIATION OF AMERICAN DAIRY, FOOD AND DRUG OFFICIALS

At Berkeley, California, Aug. 2, 3, 4, 5, 1915.

Place of Meeting: University of California.

Monday, Auugust 2, 10 A. M.

Association convenes.

Announcements.

Words of Greeting, President Wheeler, University of California.

Response, Hon. R. M. Allen, Head Department Food and Drugs, Kentucky.

Appointment of Committees: (a) Credentials, (b) Auditing, (c) Resolutions.

Report of Secretary, Hon. W. M. Allen, Food and Oil Chemist, North Carolina.

Report of Treasurer, Hon. F. A. Jackson, Chairman, Rhode Island Board of Food and Drug Commissions.

Report of Executive Committee, Hon. W. M. Allen, Sec'y Convention.

Report Committee on Co-operation, Hon. J. S. Abbott, Chemist, in charge Co-operation, Bureau of Chemistry.

Discussion on Co-operation, by Collaborating Officials.

2:00 P. M.

Report Committee on False Advertising, Hon. Geo. L. Flanders, Chairman, Counsel, New York Dept. of Agriculture.

Discussion, Hon. S. E. Strode, Food and Drug Commissioner, Ohio.

President's Address, Dr. S. J. Crumbine, Sec'y., Kansas State Board of Health & Chief Food and Drug Inspr.

"It's a Long, Long Way" to Clean Milk, But Our Ideals Are Still There, Dr. W. C. Woodward, Health Officer, District of Columbia.

Discussion, Hon. Frank Stadtmueller, Dairy and Food Commissioner, Connecticut.

The National Dairy Show, Hon. W. B. Barney, Dairy and Food Commissioner, Iowa.

The Physical Examination of Employes Handling Food Products: Necessity for Same, Progress Made and Outlook for Future, Hon. H. E. Barnard, Food and Drug Commissioner, Indiana.

Discussion, A. D. Melvin, M. D., Chief, Bureau of Animal Industry, Washington, D. C.

The Hotel Menu and the Misbranding Clause of the Law, Hon. Lucius Brown, Food and Drug Commissioner, Tennessee.

Discussion, Hon. A. M. G. Soule, Chief Food and Drug Inspector, Maine.

Wednesday, 2 P. M.—Manufacturers', Producers' and Jobbers' Day.

The Conservation of the Shellfish Industry, Mr. W. H. Gillian, President Oyster Growers' Association of North America, Baltimore, Md.

The "Bat the Rat" Campaign: Its Sanitary and Economic Significance, Mr. W. G. Sherer, Sherer-Gillette Company, Chicago, Ill.

The "Middleman": His Opportunity as Co-Worker With the Food and Drug Commissioners, Mr. J. H. McLaurin, President, Southern Wholesale Grocers' Association, Jacksonville, Fla.

The Problems of Raw Materials for the Manufacture of Food Products, Dr. F. L. Dunlap, Chemist, Victor Chemical Works, Chicago, Ill.

Feeding Stuffs Inspection Laws and Their Administration, F. F. Brown, Secretary, American Feed Manufacturers' Association, Milwaukee, Wis.

Smoke, Fog and Dust vs. Clear Vision in Food and Drug Control, Chas. Wesley Dunn, Counsel for American Specialty Manufacturers' Association, New York.

General Discussion: Suggestions, Kicks, Salve, Soap, Salt and Vinegar—Everybody.

Thursday, August 5, 10 A. M.

The More Common Adulterations in Drugs, Dr. Charles Caspari, Jr., Food and Drug Commissioner, Maryland.

Discussion, Hon. S. C. Dinsmore, Food and Drug Commissioner, Nevada.

The Artificial Ripening of Oranges and the Propaganda of Reform, Prof. M. E. Jaffa, Director, State Food and Drug Laboratory, California.

Discussion, Hon. R. E. Rose, Chief Chemist, Florida.

Sewage Purification in Its Relation to the Shell-Fish Industry, Hon. R. B. Fitz-Randolph, Chief, Division of Food and Drugs, New Jersey.

Discussion, Hon. Benjamin L. Purcell, Dairy and Food Commissioner, Virginia.

1:30 to 4 P. M.—Sectional Meetings. 4 P. M.—Report Committee on Credentials, Report Committee on Resolutions, Place of Next Meeting, Election of Officers, Adjournment.

GOVERNMENT REGULATORY WORK.

The false and fraudulent labeling of medicines and mineral waters has recently received a great deal of attention from the Bureau of Chemistry, according to the bureau's report for the year ending June 30, 1914. A large number of instances have been found in which impossible claims for the preparation in question have been made and in these cases steps have been taken to compel the owners to alter the labels. This is true of a large number of veterinary medicines and in particular of (so-called) cures for hog cholera. As for mineral waters, the position long held by the bureau, that so-called lithia water must contain enough lithia to produce an appreciable therapeutic effect, has now been sustained by the Supreme Court of the District of Columbia, and in consequence action has been taken to enforce this ruling. Measures are being taken to prevent the exploitation of so-called radioactive waters in which the amount of radium is negligible. Furthermore, mineral waters, to which has been added carbonic acid gas or mineral salt, are not any more sold as "natural," but are properly labeled.

In connection with the bureau's work of food inspection, two important sanitary surveys have been made of oyster growing localities, one in Chesapeake Bay, and one in Jamaica Bay, N. Y. Wherever these surveys resulted in the discovery of polluted areas the oystermen moved their stock to clean water and maintained it there for a sufficient time, until all danger to the consumer was done away with.

Altogether there were nearly 12,000 samples of food and beverages collected and analyzed. The co-operation of other branches of the government has been secured for the prosecution of cases not fully covered by the Food and Drugs Act. For example, in one case connected with illegal traffic in bad eggs, a number of persons were indicted for conspiracy. In another case a manufacturer of beverages received a long prison sentence for putting wood alcohol in his products.

In addition to this regulatory work connected with the enforcement of various laws, scientists of the bureau have been carrying on important investigations. The report makes particular mention of the study of the subject of potato drying. Dried potatoes may be kept indefinitely for stock feed and are of course much less bulky and, therefore, less expensive to transport than ordinary potatoes. This investigation will ultimately be extended to other uses for potato products, such as the manufacture of starch and glucose, in order to encourage the production of potatoes as a regular part in crop rotation in sections where this could be done with benefit.

Two new ways have also been discovered of utilizing surplus and cull apples. One is the manufacture of apple sirup by clarifying and boiling down apple juice. The sirup obtained promises to be a welcome addition to our diet as well as affording a new market for the apple grower. The other method of disposing of the surplus of apples is the manufacture of concentrated cider. Hitherto the market for cider has been limited, due to the fact that it can only be kept sweet a short time and that its bulk makes its transportation too expensive when long distances are to be covered. The concentrated cider ferments very slowly when kept at a low temperature. When diluted with water it has practically the same flavor as the original apple juice from which it was made, and its condensed form makes it much cheaper to ship.

Considerable attention has also been devoted to the fish industry which up to the present time has been a subject of much less scientific study than meat packing. With the growing scarcity of meat, however, it seems obvious that fish will come to play a more important part in the nation's food supply and such questions as the best means of storage, transportation, and the prevention of waste deserve careful investigation. An instance of the value of this work is afforded by the Maine sardine industry. As a result of government investigation a marked improvement has taken place in the quality of American sardines put up by establishments along the coast of that state.

Notes from Field of Food Control

CONDENSED or evaporated milk should be made from the whole, fresh, clean milk produced by the complete milking of healthy cows, and contain a definite amount of nutritive materials as indicated by milk fat and total solids, according to a Food Inspection Decision issued by the United States Department of Agriculture. The definition embodied in the decision will guide the officials of the department in the enforcement of the Food and Drugs Act. The product, to be in accordance with the definition, must contain not less than twenty-five and five-tenths per cent of total solids and not less than seven and eight-tenths per cent of milk fat. The total solids include all the substances in the condensed or evaporated milk except moisture, and are, therefore, an index of the actual food value of the product. The department officials are of the opinion that the fixing of a minimum below which neither the total solids nor milk fat may fall, a condensed milk of high nutritive value is insured. It is stated that no tolerances whasoever below the quantities fixed in the decision will be permitted. The definition also requires that the milk must be from cows properly fed and kept, and is intended to prevent the sale of condensed milk made from milk from cows fed upon unwholesome feeding stuffs, such as swill and brewery slop, or which have been kept under such insanitary or otherwise unfavorable conditions as might impair the quality of the milk. The definition for condensed milk as embodied in the Food Inspection Decision is the same as the definition and standard recommended by a joint committee from certain State and National organizations having to do with the enforcement of laws relating to foods. The organizations represented on the Joint Committee on Definitions and Standards are The American Association of Dairy, Food and Drug Officials, The Association of Official Agricultural Chemists, and the United States Department of Agriculture. The Joint Committee on Definitions and Standards is the outgrowth of a movement to increase the efficiency of the enforcement of State and Federal food laws by the adoption of uniform standards. The standard for condensed milk has already been adopted by a number of states. Additional legislation will be required in some states before it can be made a legal standard in those states.

The full text of the decision follows:

FOOD INSPECTION DECISION 158.
CONDENSED MILK, EVAPORATED MILK, CONCENTRATED MILK.

The Joint Committee on Definitions and Standards of the American Association of Dairy, Food, and Drug Officials, The Association of Official Agricultural Chemists, and the United States Department of Agriculture, on November 20, 1914 adopted the following defintion and standard for condensed milk, evaporated milk, concentrated milk:

Condensed milk, evaporated milk, concentrated milk, is the product resulting from the evaporation of a considerable portion of the water from the whole, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and ten days after calving, and contains, all tolerances being allowed for, not less than twenty-five and five-tenths per cent (25.5%) of total solids and not less than seven and eight-tenths per cent (7.8%) of milk fat.

The foregoing definition is adopted as a guide for the officials of this department in enforcing the Food and Drugs Act, and Food Inspection Decision No. 131 is revoked.

(Signed) D. F. HOUSTON, Secretary.

* * *

Upon the recommendation of the Director of the Bureau of Standards, the Secretary of Commerce addressed the following letter, dated April 14, 1915, to the heads of the various executive departments and independent Government establishments, relative to drawing up a United States standard set of specifications for soap materials: This department has received communication from soap manufacturers stating that they have refused to bid on certain Government proposals for soap materials on account of the exceptional nature of the Government specifications. Without going into the merits or demerits of any particular specification, it does appear that there is a certain justice in the criticism, since in the General Supply Schedule about 20 different kinds of soap and detergent materials are called for, and, in addition, many Government branches have other specifications. While no positive number can be stated, it is probable that there are altogether as many as 30 to 40 different specifications issued by the Government for this class of material, and it is also very probable that with proper co-operation the total number could be reduced to less than 10, and that definite specifications could be drawn which would secure better and cheaper material than is now purchased. With this object in view, you are requested to appoint a representative who is thoroughly familiar with the needs of your office and authorized to act for it to co-operate with the Bureau of Standards in drawing up a United States standard set of specifications for this type of materials. After getting the views of the representatives of the various branches of the Government it is proposed that the committee consult the most prominent manufacturers before finally agreeing on any set of specifications.

* * *

On Monday May 3, a public hearing was held in Chicago by the Joint Committee on Definitions and Standards, representing the Association of American Dairy, Food and Drug Officials, the Association of Official Agricultural Chemists and the U. S. Department of Agriculture. The meeting was held for the purpose of discussing definitions and standards for various kinds of flour. Dr. E. F. Ladd represented the Joint Committee on Definitions and Standards at the hearing, the purpose of which was to obtain from the manufacturers concerned reliable information on the characteristics of their products. This information is to be used in drawing up definitions and standards for grain, meal, flour, straight flour, patent flour, graham flour, rye flour, and buckwheat flour. Another meeting for the same purpose will be held at St. Paul, Minn., on May 24.

* * *

Health Commissioner Ruhland of Milwaukee has resorted to hand bill publicity in the interest of the tuberculin test ordinance, which he says he will enforce May 1, despite the failure of his attempt last summer.

* * *

The bill advocated by the Missouri ice cream manufacturers fixing the standard of ice cream passed the House. This bill provides that it shall contain not less than 8 per cent milk fat and may contain besides sugar, stiffeners and flavoring not deleterious to health.

* * *

Texas butchers who make their own lard must take out a manufacturer's license, according to an opinion rendered by the attorney general of the state. Ice is also considered as an article of food and must conform to the food laws of the state, another opinion says.

* * *

Federal Judge D. P. Dyer of St. Louis ordered the destruction of two barrels of dessicated eggs shipped to a local bakery by a concern in Dallas, Tex. A Washington expert testified that in one-eighth of an ounce of the product was found 550,000,000 bacteria of malignant types.

* * *

San Francisco, California, made short work of 2,000 cases of Chinese eggs, according to information, from the coast which alleges that the eggs were condemned and burned, but the report also states that large quantities of eggs are coming from China which have had an effect on the market.

* * *

The Illinois State Game and Fish Commission has moved into its new Chicago quarters at Fifth ave. and Randolph. Practically all of the state offices located in Chicago are now in the State Building. The Game and Fish Commission maintains its main offices in the capital building at Springfield.

* * *

The Henningsen Produce Co., of Butte, Mont., has commenced suit against the government for a return of the money paid by them for manufacturing adulterated butter. The company denies that it ever made adulterated butter and will try to collect $2,250 from the Department of Internal Revenue of the United States.

* * *

Oregon will have the distinction of being the first state in the Union to abolish the dry measure when the weight and measure bill, passed by the last legislature, becomes a law on May 22. After that date all commodities that have heretofore been measured by dry measure will have to be sold by weight or numerical quantity.

It is reported that the Supreme Court of Ohio has declared unconstitutional the compulsory net weight law of that state, which sought to enforce the sale of everything by weight in that state. The decision is the result of a test case instituted by Henry Steube, a grocer of Columbus, who was arrested and fined $10 in a justice court in that city, and who took the case to the Supreme Court.

* * *

Two bills designed to discourage the giving out of trading stamps have been enacted by the legislature of Utah. One of these new laws provides that trading stamp companies must maintain a regular office in the state and must give a bond of $20,000. The other law imposes a tax of 50 cents per thousand on trading stamps when given out to the public.

* * *

A law has been passed by the Massachusetts legislature exempting retailers from the provisions of the state law which regulates the manufacture of chopped meat and sausage. Under this exemption retail butchers and grocers who chop their own meat, grind their own hamburger steak, etc., do not have to comply with the requirements of the general law relating to manufacturers.

* * *

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending April 4, 1915. Meat—Manhattan, 3,917 lbs.; Brooklyn, 10,685 lbs.; Queens, 13 lbs.; total, 14,615 lbs. Fish—Manhattan, 2,350 lbs.; Brooklyn, 5 lbs.; total, 2,355 lbs. Poultry and Game—Manhattan, 10,821 lbs.; Brooklyn, 32 lbs.; Bronx, 255 lbs.; total, 11,108 lbs.

* * *

At Providence, R. I., William J. Higgins and Jeremiah H. Hall were sentenced to prison for one year and one day and to pay $1,000 fine each on their plea of guilty to the charge of defrauding the government out of $400,000 in taxes on colored oleomargarine. They were charged with the illegal use of palm oil as an oleomargarine ingredient for the purpose of coloring the product.

* * *

The Kellogg Corn Flake Company, of Battle Creek, Mich., has lost its suit with the Government in which it sought to retain the right to dictate the resale price on its products, the United Circuit Court of Appeals at Detroit, Mich., handing down a decision late Friday in which it is held that any system of contracts between manufacturers, jobbers or retailers whereby the price to the consumer is fixed, amounts to restraint of trade and is a violation of the Sherman anti-trust law.

* * *

Joel G. Winkjer, formerly dairy and food commissioner in Minnesota, has been appointed dairy husbandman in connection with the field service of the Department of Agriculture, at $2,100 a year salary. Under Governor A. O. Eberhart, Mr. Winkjer served Minnesota for a long period. He was once connected with the department of the government and gave up his position to take the dairy and food department position succeeding Andrew D. French of Plainview, Minn. He has been succeeded by J. J. Farrell.

* * *

Dr. Carl L. Alsberg, chief of the Bureau of Chemistry, Department of Agriculture; L. M. Tollman, of the Bureau of Chemistry; J. B. Newman, assistant State Food Commissioner of Illinois; David Klein, state analyst, Illinois; Dr. S. J. Crombine, of Kansas; Guy S. Frary, South Dakota Commissioner, and G. J. Weigle, Dairy and Food Commissioner of Missouri, attended a meeting of Chicago Butter and Egg Board, and Dr. Alsberg made a short address, in which he stated that the government was anxious to co-operate with the trade in food regulations.

* * *

The appointment of James W. Helme as dairy and food commissioner that was made by Gov. Ferris several weeks ago will not be confirmed by the senate. Although the senate went into executive session Tuesday afternoon and confirmed another list of appointments from the executive office, no action was taken on the appointment of the dairy and food commissioner. Opposition to the confirmation of Helme is so strong in the senate that the committee on executive business refuses to report out his name. However, as Helme's term automatically expires when Gov. Ferris leaves office Dec. 31, 1916, it apparently makes little difference whether the senate confirms him or not.

* * *

"The much heralded claim that Wisconsin leads all other states in the quality of its butter is not true," says Wisconsin Dairy & Food Commissioner J. Weigle, according to report. "Both Minnesota and Iowa lead the Badger state in this respect. While the creamery butter of Wisconsin brings better prices on the market than that of other states, the uniform run of our product is not of the highest standard. The reason for this is lack of education among our farmers. With our present inspection force, it is impossible to better the situation. I am asking the legislature for an appropriation of $90,000. This is an increase of $30,000 over last year and if our requests are granted we hope to add from 15 to 20 more inspectors to our force. If I am granted the increased force, I will redistrict the state from a standpoint of getting the best results from inspection work. At the present time there is too little care of raw material and cleanliness in handling."

* * *

The State Board of Health of Kansas has run up against a new problem. When the pure food and drugs act went into effect it was not uncommon for the chemists to find adulterations that ruled the commodities off the market. They found tomato catsup that was not even flavored with a real tomato, but was made of pumpkin. Such adulterations were ruled out. But now here is a problem. An adulteration, according to the rule of the board of health, is the addition of some foreign substance that detracts from the quality, purity or strength of the article. An adulteration also may occur where some ingredient is left out. The food analysis at the State Agricultural College recently were sent a number of samples of peanut butter. Peanut butter is popular, so it was analyzed. Not a single brand was found to have any deleterious substance added. No foreign substance had been added or taken the place of an important element in the pure product. The butters were found to be pure. But some brands seemed to be richer in oil than others. It was found that more oil than peanuts had been used.

* * *

Modification of the state dairy laws is asked for by the Southern Wisconsin cheesemakers and Dairymen's Association convention to permit the manufacture of a domestic Swiss cheese in Wisconsin to compete with the imported article. The foregoing was the principal clause in the resolutions adopted. The resolution says: "That in order to raise the standard of domestic Swiss cheese, the legislature of Wisconsin hereby is petitioned to enact a bill stipulating the minimum legal standard of fat on this article at 43% of the water-free substance. This standard is needed in order to legalize the manufacture and sale of domestic Swiss cheese of such character and quality as to enable the same to successfully compete with the imported article." Another resolution favored the licensing of all cheesemakers. The following officers were elected: President, S. J. Stauffacher; Vice-President, Dallas E. Davis; Secretary, Herman Regez; Treasurer, Joseph Trumpy; Director (two years), F. E. Benkert. Henry Elmer, who has served the association as secretary for fourteen years, declined re-election owing to press of business.

* * *

The appropriation act for the Department of Agriculture for the fiscal year beginning July 1, 1915, gives the sanction of Congress to the plan of reorganizing the Department of Agriculture recommended by the Secretary of Agriculture in the Book of Estimates and in his recent annual report. The act for the first time makes definite provision for an emergency fund to be used in combating epidemics among animals, such as the recent outbreak on the foot-and-mouth disease, which found the department without adequate funds for carrying on the work and with no means for obtaining additional money until the Congress should meet and pass an enabling act. The new act sets aside the sum of $2,500,000, of which, in the case of an emergency, the Secretary of Agriculture may use so much as he deems to be necessary in the arrest and eradication of such diseases as the foot-and-mouth disease, rinderpest, contagious pleuropneumonia, or other contagious or infectious diseases of animals. This money brings the total appropriation for the coming year for the Department of Agriculture up to $22,971,782, an apparent increase over last year of $3,105,950. If, however, the emergency appropriation be deducted from the total, the appropriation will be found to be $20,471,782, or an increase of $605,950.

* * *

Dr. Ralph Falk, secretary of the State Board of Health of Idaho, still retains his position. Although left without an appropriation either for maintenance of his office or for salary for the next two years as secretary, due to the veto power exercised by Gov. Alexander, he still insists that he will be given both because the governor, by vetoing all of the appropriation made by the last legislature, put into force

and effect a continuing appropriation passed in 1911. The trouble between the governor and Dr. Falk has been an alleged insulting remark made by the latter about the former last fall during the political campaign. The supreme court of Idaho Saturday held that the facts set out in the indictment charging James H. Wallis, late dairy and food commissioner of Idaho, and Fred L. Huston, state auditor, with the unlawful appropriation of public moneys did not constitute a public offense. The opinion was merely a minute entry and the decision in full is to follow later. The effect of the decision is to quash two of the indictments against Wallis and Huston, returned by the recent grand jury, and release them from custody. The proceedings were heard on habeas corpus, Huston placing himself in technical custody for the purpose of getting the matter squarely before the supreme court. Attorneys Snow and Crow appeared for Huston and Hawley & Hawley for Wallis.

* * *

Excess of exports over imports passing through the thirteen principal customs districts of the United States rolled up a favorable trade balance of $25,811,521 for the week ending March 6, according to figures given out today by the Department of Commerce. Exports for the week totaled $55,204,576, against imports of $29,393,055. During the same period a total of 271,819 bales of cotton was exported, making a grand total of exported cotton since Aug. 1, 1914, of 5,752,867 bales. The department made public also estimated figures for the month of February complete, showing imports $130,000,000; exports, $265,000,000; excess of exports, $135,000,000. Similar figures for January were imports, $122,372,317; exports, $267,879,313; excess of exports, $145,506,996.

* * *

The New York Mercantile Exchange has lately received a communication from the National Poultry, Butter and Egg Association, urging its co-operation in a plan whereby "blood rings and spots" may be shipped and sold in accordance with the law. The communication states that the association is working with the Department of Agriculture in an effort to discover a satisfactory plan for carrying on this traffic, but the exchange lost no time in putting its disapproval on the whole suggestion summarily, by adopting the following resolution: That it is the sense of the Egg Committee of the New York Mercantile Exchange that eggs of the class described in the letter of the National Poultry, Butter and Egg Association of date of March 16 [i. e., blood rings and spots] should not be an article of commerce at all but should be disposed of in conformity with law at the point of shipment. The circular letter of the association recited that two years ago the association had appealed to the department asking how shipments of undergrade eggs "such as doubtful, blood rings and spots" could be made in compliance with Federal regulations and a ruling was made that they could be shipped if branded and invoiced as being "for manufacturing purposes only." This order was last fall canceled and a new one issued requiring that such eggs must first be denatured, which practically prohibits shipments.

* * *

One of the first big propositions which the newly appointed Federal Trade Commission will probably be called to pass upon will be the right of the manufacturer to set a price at which his product shall be retailed, and the Cream of Wheat Company may be the one to bring up the matter. In business circles it has been assumed that the Macy decision of the United States Supreme Court put an end to attempts of this sort on the part of the manufacturers, that the retailer can sell his goods at any price he sees fit, the matter of profit to him being strictly his own concern. The Cream of Wheat Company, however, seems to think differently. The matter has become acute through the action of the Great Atlantic and Pacific Tea Company, which conducts a chain of approximately a thousand stores throughout the country. The Cream of Wheat Company charges that these stores have been selling their product to the public at a price less than the small retailer can buy it from the jobber. The Minneapolis concern thereupon ordered that no more of their product be sold to the Great Atlantic and Pacific Tea Company and addressed a letter to the trade explaining the situation and calling upon wholesalers and jobbers to refuse to sell Cream of Wheat to the Tea Company representatives. It is said that wholesalers and jobbers, as well as retailers, look with favor on this action of the Cream of Wheat Company. They express much surprise, however, that the company should be so bold in its announcement in the fact of the recent court rulings. In some quarters it is looked upon as throwing down the gauntlet for a further test of the principle.

TEA TEST ATTACKED.

Joseph H. Choate, Jr., attorney for Carter, Macy & Co., has just filed a brief with the United States Circuit Court of Appeals in support of a reversal of a ruling made last August by Judge Hough of the Federal District Court refusing the application for an injunction restraining the Board of Tea Appeals from using the so-called "Read" test in the reexamination of certain teas rejected by the examiners.

The Board of Tea Appeals consists of United States General Appraisers G. S. Brown, E. C. Hay and S. B. Cooper.

The tea in controversy was brought in at the port of San Francisco. Following the rejection by the examiner and before taking an appeal to the Tea Board, Carter, Macy & Co. sought an injunction preventing the board from applying the Read test.

Carter, Macy & Co. have fought the application of the Read test from the very beginning. They have claimed that the treasury regulation providing for the Read test is illegal on the ground that the test is unauthorized by the tea law of 1897. This law states that the examination of teas offered for import must be equal in "purity, quality and fitness for consumption" to certain standards which are annually designated by the Government, and provides that teas shall be tested "according to the usages and customs of the tea trade, including the testing of an infusion of the same in boiling water and, if necessary, chemical analysis." The importers have contended right along that the Read test was a new method, unknown to the tea trade, and was not in the strict sense a chemical process. For these reasons the importers have insisted that the test is illegal.

The lower court dismissed the application for an injunction on two grounds: (1) That the application was premature, since it assumed that the General Appraisers would commit an illegal act which they might possibly not commit; and (2) that the court lacked jurisdiction, because the statute had committed to the members of the Tea Board the entire question of whether or not proposed imports fulfill the requirements for admission.

In asking for a reversal of Judge Hough's decision Mr. Choate made twenty-two assignments of error:

"It is our contention," says Mr. Choate in his brief, "that these regulations are not only unauthorized by law, but command the examiners to violate the law—indeed to act in exact opposition to its plain mandates. They direct the exclusion of teas which contain microscopic quantities of coloring matter without regard to their other contents, irrespective of whether or not such teas are, in fact, or in the opinion of the examiners, superior in purity to the standards; and they require the use of a method of examination which is neither a method in accordance with the usages and customs of the tea trade, nor a method of chemical analysis."

STATEMENT OF OWNERSHIP.

Statement of the ownership, management, etc., of AMERICAN FOOD JOURNAL, published the first day of each month at Chicago, Illinois, required by Act of August 24, 1912.

Managing Editor, H. B. Meyers, 15 South Market street, Chicago, Ill.

Editor, Chambers Jeffrey Deprend, 15 South Market street, Chicago, Ill.

Business Manager, H. B. Meyers, 15 South Market street, Chicago, Ill.

Publisher, The American Food Journal (inc.), 15 South Market street, Chicago, Ill.

Owners (if a corporation, give names and addresses of stockholders holding 1 per cent or more of total amount of stock):

H. B. Meyers, President and Secretary, 15 South Market street, Chicago, Ill.

Frances E. Meyers, Treasurer, 15 South Market street, Chicago, Ill.

Dr. John Dill Robertson, 1422 West Jackson boulevard, Chicago, Ill.

Known bondholders, mortgagees, and other security holders, holding 1 per cent or more of total amount of bonds, mortgages, or other securities: None.

HERMAN B. MEYERS.

Sworn to and subscribed before me this 6th day of April, 1915.

M. W. DOUGLAS, Notary Public.

(My commission expires June 30, 1917.)

Food News from the East

WITH a suddenness that fairly took the breath away, trading stamps and coupons have jumped into the lime light and for the time eclipsed every other business topic in mercantile circles. Not only will it figure prominently in legislation in the immediate future, but it may get into the courts as a man's-size issue.

Marshall Field & Co. started the ball rolling by issuing a circular letter against trading stamps and coupons. But it no sooner struck New York than R. H. Macy & Co. went them one better and declared that they not only wouldn't carry goods packed with coupons but had long since quit doing it, even going so far as to take the coupons out after the manufacturer had put them in.

That not only brought confirmation from the Premium Advertising Association, the big combination of manufacturers and stamp companies who favor the scheme of coupons, but an accusation from S. W. Eckman, secretary of the assocation and sales manager of the B. T. Babbitt Company, that in taking out the coupons Macy was guilty of robbing both the manufacturer and the consumer. And in the discussion of that pro and con—columns on columns in the newspapers—it turned out that this Macy episode was more promising of future possibilities than the main issue.

It doesn't appear that Macy objects to the coupons for the same reason that average retailers do—because they are a burden on the business—but because it's another way in which the manufacturer can control the competitive force of his product; just as he does by fixed prices, etc. And Macy is the prime leader in the insistence by the retailer on his right to sell what he wants to in his own way and at his own price. They deny that in taking coupons out of the manufacturer's package, they are guilty of robbing anyone, because they deny that when they sell merchandize, the manufacturer has nothing to do with it, having parted with his control when he sold it to the retailer. So, it looks as though that phase of it is only the same old issue as the fixed price, in a new form and full of possibilities.

* * *

Big Association Takes a Hand.

Before business circles had grasped that fully, the National Retail Dry Goods Association broke forth in a general battle in sympathy with the sentiments expressed by Marshall Field and Macy. It took the form of a strong circular letter signed by Secretary F. Colburn Pinkham and the full board of officers, throwing down the gauntlet to the stamp companies and soliciting from its 325 members, contributions to a fund on which to organize a continuing battle against the coupon and premium idea. Its avowed intention, the letter said, was "to wipe out this leech upon the economic operation of business" and it proposed the following organization budget:

Secretary	$3,000
Field secretary	2,000
Traveling expenses	2,000
Office expenses	1,000
Two stenographers	1,000
Editorial expenses	1,000
Postage and printing	1,500
Incidentals	200
Total budget	$12,260

* * *

Costs Two Dollars to Get One.

The letter contained a lot of good ammunition, as did the interview of the secretary which went with it. It pointed out by actual illustrations that coupon schemes as business getters are of very dangerous and doubtful prudence. For instance, the case was cited of a big concern doing an annual business of $10,000,000, which was approached by the agent of a premium coupon scheme and made to believe that it could increase its business another million in a year by the use of stamps, which would cost only 2 per cent. To quote the story as it was given out:

"We assume that the business is increased by the million dollars, as stated. But this million-dollar increase costs 2 per cent on the entire turnover, not on the new business alone, for coupons must be given out with all purchases. This 2 per cent on the eleven million dollar trade makes a cost of $220,000. That sum is what the coupon system has cost the merchant. Now what has he earned?

"We assume that he earns 10 per cent on his business, which is a liberal allowance. That means the business earns $1,100,000 during the year. Of this sum $1,000,000 would have been earned without the use of coupons. The only profit gained through the premium plan is 10 per cent of the extra million dollar trade, which amounts to $100,000. The merchant has earned $100,000 at a cost of $220,000, which makes a loss of $120,000 on the transaction."

* * *

Six Objections to Stamps.

E. W. Bloomingdale, counsel to the Retail Dry Goods' Association, names the following objections to the use of coupons and stamps:

First. It displaces the sale of so much merchandise which the merchant ought to make directly over the counter at its normal percentage of profit, as a part of his regular business.

Second. It disturbs the equilibrium of the business, and seeks to stimulate the sale of those articles which, perhaps because of the inferior quality or narrow profit, it is not to his advantage to encourage the sale of.

Third. As a charge on the manufacturer or distributer, it adds to the cost and diverts the discount or margin of profit which rightly belong to the retailer, or at least which the retailer should have as a basis for his selling price.

Fourth. It attempts to force upon him merchandise which he cannot offer to the public on its merits, but which the thoughtless demand because they have been deceived into the belief that they are getting a bonus for which they are not paying.

Fifth. Its purpose is to stimulate the sale of merchandise in competition with articles of relative value which do not include the stamp.

Sixth. It is the object of the stamp company to create a public demand for merchandise containing the coupons, and when such demand is established the manufacturer or distributer commands the market and can increase his prices to the dealer beyond those of competitive articles of the same value, the retail price remaining fixed.

* * *

An Anti-Coupon Bill.

And about the time this wordy assault had been pulled off to the satisfaction of the retail merchants, the Dry Goods Association came back with something tangible in the form of a proposed bill which will be introduced into the Legislature at Albany and sent to other states for similar action. It reads as follows and is clearly aimed at manufacturer-packed coupons and not at trading stamps:

An act to prohibit dealing in certain coupons, certificates, etc., used in connection with the sale of goods.

The people of the State of, represented in Senate and Assembly, do enact as follows:

Section —. Dealing in certain coupons, certificates, etc., forbidden. The selling, transferring or issuing of coupons, certificates, contracts or written or printed promises, intended to be used in connection with the sale of goods, and entitling the owners or holders thereof to select or obtain other articles or things of value than the goods sold, where any profit, gain, income or receipts from said selling, transferring or issuing shall accrue to or be received by any person or be contemplated to accrue to or to be received by any person from or through the failure of some of said owners or holders to make said selection or from the failure of some of said owners or holders to present some of said coupons, certificates, contracts or written or printed promises for redemption, is hereby declared illegal and contrary to public policy; and any person, firm or corporation engaged or about to further engage in so selling, transferring or issuing such coupons, certificates, contracts or written or printed promises, shall at the suit of the Attorney General on relation of any citizen, be enjoined from selling, transferring or issuing any such coupons, certificates, contracts or written or printed promises, but without impairing any other remedies of parties aggrieved thereby.

* * *

The Waste in Coupons.

"The reason why we do not oppose the trading stamp as we do the coupon," said F. Colburn Pinkham, secretary-treasurer of the association, "is that the trading stamp is a matter between the merchant and his customers. He buys the stamps himself, and hands them out to his patrons. He knows what he is doing; they know what they are getting. It is all right in the open. Personally, I do not believe in it. The great majority of our members don't believe in it. Esti-

mating offhand, I should say between 85 and 90 per cent of the retail merchants of the country don't believe in it and don't use it.

"Do you know how it is that the trading-stamp and coupon companies derive their immense dividends? I have seen figures which estimate that $100,000,000 worth of stamps and coupons are sold every year, while of these only some $10,000,000 or $12,000,000 are presented for redemption. The great majority of people do not make use of the stamps or coupons that are forced upon them. The difference between the $12,000,000 of stamps and coupons redeemed and the $100,000,000 represents the clear profit of the companies which issue them, and it is this profit which makes the business so lucrative.

"I m content to let the trading stamp alone. It isn't actually dishonest, and in the course of time I believe people will be educated away from it. The best department stores don't use it any more. It's only the cheaper ones, whose patrons are not yet educated up to the realization that you can't get something for nothing, who cling to this artificial trade stimulus.

"As for our having any animus in this matter, it just isn't so. We are fighting for a principle. We are not fighting any particular people or group of people, and we aren't directing our efforts against any one company. We believe, honestly and whole-heartedly, that the profit-sharing coupon is not in harmony with the best ethics of modern business."

* * *

Coupon Companies Not Worried.

In reply to all this blast, the coupon companies make no very tangible defense, save that the trading stamps and coupons have genuine advertising value, which they say they can prove by thousands of satisfied, pleased and prosperous concerns. As for laws to suppress stamps, they profess to have little fear of them, claiming that the great majority of such laws ever tested have been declared unconstitutional. Furthermore, they claim that retailers taking combined action to oppose stamps are guilty of conspiracy under the Sherman law and they threaten action against any such activities.

* * *

In Praise of Honest Merchants.

Some weeks ago, I wrote you that Commissioner Hartigan of the N. Y. City Weights and Measures Department, was planning to publicly commend the honesty of the retailers of this city in a "Trade Honesty" week, as an offset to some of the yellow condemnation that has been levelled at local shopkeepers. Hartigan has his plans rather more matured and lets it be known what he has in mind. All the women's clubs and merchants' associations are to be invited to participate and the public schools are to be pledged, each and every pupil, to give honest weight and measure in all dealings throughout life. There will be 500,000 placards to be awarded to retailers who have never violated the city ordinance about weights and all the week there will be meetings and displays of weighing devices. Public education and confidence in the merchants' and the commissioner's work are the aim of the enterprise.

The week of June 7th has been set for the event and Hartigan is making plans to extend the idea further. He will bring the matter to the attention of the National Association of Weights and Measures, which is to meet here on May 19 and will also urge the co-operation of the various state commissioners to carry the idea out in their several states. It will also be presented to the annual conventions of the National Wholesale Grocers and National Retail Grocers and Southern Wholesale Grocers, at the conventions next month.

"It strikes me that there has been altogether too much muckraking at the expense of the retail merchants," said Hartigan in discussing the matter with your correspondent. I find that probably 80 per cent of the merchants are strictly honest and of those who do give short weight, the cause is carelessness or ignorance more than dishonesty. It strikes me as about time a little confidence was restored between the public and the retailers."

* * *

The "Plaster of Paris" Story.

The story in these columns, last month, about the bread probe in this city, was apparently misunderstood and is an illustration of how a "yellow" statement, let go in public without denial, gets innocent people into trouble. In the story, the writer of this letter expressed surprise that the officials of the Ward Bread Co. when asked about using plaster of Paris in bread, did not deny it, but actually admitted that they used a secret compound which they had patented. The writer was not the only friend of practical baking who was astonished at the lack of denial and it did, as stated, give commercial bread very much of a black eye, even among its best friends.

Well, it came out, a few days ago, in the hearing at Boston on Mayor Curley's bread bill. George S. Ward of the Ward Bread Co. and his lawyer, E. A. Bayley, explained it all and incidentally put Chemist Jordan of the Boston Health Department in a bad light. Jordan had reported having rummaged about one of the big bakeries and found a flour compound used in making bread, which he analyzed to contain 39 per cent flour, 11 per cent ammonium chloride and 25 per cent each of sodium chloride and calcium sulphate (plaster of Paris). He represented that that was what bread was being made of and it met with no definite denial here.

Now it turns out that there is such a compound made by the Ward company and it is patented under the name "Arkady flour." But it is not all there is in bread; for it is used only as a "yeast food," or a sort of culture in which to develop yeast life before it is put into the bread. Four pounds of it are mixed with 1,600 pounds of wheat flour, so that the final proportion of plaster of Paris is only .066 of one per cent of the whole and even that disappears in the baking. The process is said to have had the endorsement of the Federal authorities and to furnish no questionable ingredient.

The pity is that Mr. Ward didn't explain and check the story at the start; also that it went broadcast as a charge against bread. The Ward people charge that Chemist Jordan knew it, or should have when he lugged it into the case.

* * *

Important Alum Ruling.

William Beverly Winslow, who is known in food circles as a hunter who usually gets what he goes after in the line of food rulings, has just scored a big triumph for his principals, the Alart & McGuire Co., and incidentally laid down a principle which is likely to prove of great importance in food control circles. He has prevailed on the New York Department of Agriculture to change front on the matter of requiring the sub-division of the label in pickles, so far as it declares alum.

It happens that when the Referee Board decided that alum in pickles was harmless, it did not relieve the packers from stating alum on the label and under the New York rulings, that meant that whenever a retail grocer sold one pickle out of a barrel, he must reproduce the alum legend on the small bundle that goes to the consumer. It meant that grocers would be busier printing or writing labels than they were selling groceries. Last summer the inspectors of the department commenced putting the screws on retail grocers in that respect and a howl went up from retailers to jobbers and then to the packers.

Alart & McGuire had complied with the law when they had labelled their barrels correctly and it was none of their concern. But they made it their concern by preparing stickers for the use of retailers—if they wouldn't forget to use them—which they usually did. Meanwhile Winslow bombarded the attorney general of the state and covinced him that alum was harmless, by authority of the Referee board. The result was a letter from that official to Solicitor Flanders of the department, who concurred in a decision that the subdivision of the original parcel need not be labelled. The Attorney General's ruling ran thus:

> We have examined Bulletin No. 103 of the United States Department of Agriculture in reference to the presence of alum in food and also the Service and Regulatory Announcements. Chemistry 9, containing a letter No. 91 upon the subject of the use of alum in pickles.
>
> These papers state in positive terms that alum may be considered a common ingredient of pickles. We have, therefore, reached the conclusion that your Department should not require the labeling of pickles to show the presence of alum where only a small amount is used.

This ruling opens the way for a precedent that any ruling which was made by the Referee Board ought to control in the state, whether the Federal food board has amended its rulings or not. Though the Department has not yet taken any action beyond the alum question, it is thought that some amendment may ensue with regard to benzoate, sulphur and perhaps other elements in food.

* * *

The Kellogg Ruling.

The three judges of the Federal courts of Michigan, who have been listening to the arguments about the Kellogg plan of merchandising, rendered an incidental decision on motion a few days ago, which, while it didn't settle the Kellogg contention at all, gave it a good deal of a black eye and indicates that the final decision will not come so easy as some had thought. The actual situation leaves the case still to be

tried on its merits, but enough appeared in the decision to suggest how the judges feel about "fixed prices."

The motion at issue was Kellogg's request to knock out the portions of the case based on the patent carton, also the Government's plea to add a few items of accusation. Kellogg was refused, but the Government was allowed to amend.

The court said that it appeared "entirely clear that defendant's selling plan goes far beyond any protection afforded by the patent and in its essential principle is violative of the Sherman law. The Sherman Act is not aimed alone at contract, but embraces combination schemes of any and every kind which amount to an undue and unreasonable restraint of trade in interstate commerce."

As indicating the extremity of the Government's view of what a monopoly is, here is a part of what the Government wanted inserted as a part of the complaint and which was allowed:

"Defendant's product is made from corn; by extensive advertising and especially by the enforcement of the selling plan mentioned, a large demand for the food has been created, trade and commerce therein exceeding that of any other breakfast food made from corn—an attempt to monopolize the entire trade and commerce in breakfast food and especially such food made from corn, being charged."

"This attempt will be entirely or in large measure successful, from the fact that defendant's plan offers a special inducement to retailers by enabling them to realize a handsome profit from the sale of corn flakes without fear of being undersold by competitors."

In other words, the Federal "trust busters" have come to a point where any manufacturer able to make headway in competition—and that is only the road to ultimate monopoly—is a criminal and it is a violation of the law to pay the trade a profit and protect it. Isn't it about time for any decent retailers' organization to take a hand in some of this anti-trust hysteria before the doctrine of annihilation be fully enthroned.

* * *

The Albany Vaudeville.

It looks as though most of the drastic legislation evolved by the comedians at Albany will fall down of its own weight, or with the assistance of the broadsides that have been levelled at it by business men of this city. The various market bills are still slumbering in the committee pigeonholes, the scheme to transfer the State Department of Weights and Measures to the grade of a subordinate bureau of the Agricultural department was silenced by a vote of 62 to 53 and the plan to make the state the moral sponsor and guarantor for the honesty of all the commission men of the state is not likely to emerge from the committee.

Even the fantastic "Smith bill," which would eliminate all legal right to have wholesalers and retailers, and would bar different scales of prices for each and take away the right of a seller to refuse to sell, has probably permanently retired. In the final death, the Merchants' Association took a hand, writing the legislative committee in charge of the measure a sharp letter which was enough to make any prudent politician sit up and take notice.

* * *

Another Baking Powder Joke.

Another bit of legislation which it is thought has "died a-bornin'" is the Everett baking powder bill. It has come to be an axiom in well informed legislative circles that whenever a baking powder bill appears, it is well to look behind it for some form of a joker. And so when Assemblyman Everett introduced a bill requiring that in baking powder the label must state the ingredients in the powder (done now to a great extent) and also must state the amount of gas (in cubic inches) which will be generated by an avoirdupois ounce of the powder; this under penalty of a $50 fine. The manufacturers say that if powder was sold immediately after packaging, the plan would work out all right, but as powder loses its volatile power with time, especially in tin cans, no manufacturer could truthfully comply with the law.

Assemblyman Everett is reported to be interested in a baking powder concerns at Potsdam, N. Y., which puts its product out in glass jars and has made itself well known for doing so. It is claimed that powder so put up and corked, will keep better than that in cans, but is not adapted for general distribution in a commercial way in such form. Wherefore the measure was charged to be unfair to others.

* * *

A Feminine Bombardment.

There was a good deal in the Food Trade conference here, recently that was dry as Russia, but those who "keep their eyes peeled" found several things of interest in it, worth commenting upon. For instance, here was the neat little jab which sedate Miss Johnson, chairman of the Home Economic Department of the General Federation of Womens' Clubs, handed certain unnamed (?) officials at Washington and elsewhere:

"To state that this product contains no alum or no benzoate of soda does not assist one iota in telling what is present. It is merely an effort to establish a thought in the consumer's mind regarding these particular materials. And the psychology of it is so patent, the appeal to the consumer's lack of knowledge so funny that I have always wondered why alum baking powder and various catsup people did not as gravely print upon their labels "Contain no tartartic acid. Contains no oil of cloves, or no sodium chloride." These would create exactly the same ideas in the minds of the uninitiated, and tartaric acid and sodium chloride sound just as appalling as any other so-called drugs and preservatives.

"This Department of Home Economics asks that women should study and know the work of the Remsen board and understand the reasons for its appointment. The controversy over the standing of this board has been amazing and has probably been kept alive by certain interests which saw destruction if all the vexed physiological questions were to be decided by one man.

"Surrounding the controversy was an attempt, in some measure successful, to arouse all the organized women of the country into an attitude of sentimental adulation of the pure food advocate, who by successfully making himself the evangelist of the movement, drew to himself certain hero worship. By his continuous frantic presentation of dangers which did not really exist, he made many women's organizations feel that in him and him alone lay the salvation of the family, if not the home itself. Like others who have stood in the foreground as representing an apparent reform, he was persecuted, which to the women's mind was clear evidence that they should honor him.

"Others, seeing the success of this very clever psychological phenomenon, a phenomenon which has, however, repeated itself all through history, became equally and more frantic, and each individual set up a pure food standard for himself which was "higher than the Government," higher than the various states and which was cleverly calculated to exclude from the markets the wholesome products of thousands of manufacturers who were not allied to this coteries of extremists. The individual advocates of individual standards, nicely adjusted to the commercial necessities of their supporters, soon degenerated into visible commercialism, which bore fruit in the advertising and reading columns to which these extremists were attached as food editors. The articles were commercialized and the advertisements were the quid pro quo.

* * *

Guilty Till Proven Innocent.

And then there was another bit of interest in Dr. Emerson's views of what a practical food law ought to be and how he regards "uniform laws." Coming from the assistant commissioner of health for New York City, it makes things look dubious for any uniformity in which an extremist must give way to a liberal.

Dr. Emerson admitted the desirability of uniformity, but declared that with a uniform law once enacted it could not long be maintained, for the progress of science and the demands of safety and economy would stimulate someone to urge a higher standard. Before uniform laws are possible, there must be standards of quality on which all laws shall be based. New York City, in the absence of better standards, accepts the Federal standards, but competition is constantly prompting higher ones.

"In future laws drawn to safeguard the public," he said, "it is much to be desired that the burden of proof be not upon the public to determine a substance to be harmful before it can insist upon its absence or removal from a food product, but that the burden should be upon the manufacturer to prove that a substance is harmless and valuable before it can be allowed as in addition or substitution in a food product.

* * *

To Aid Federal Trade Board.

The N. Y. Merchants' Association has decided to take a hand in helping launch the Federal Trade Commission by appointing a committee to co-operate with it in its efforts. This action was undertaken at the original suggestion of President Wilson and later of Chairman Davis of the commission. The committee selected are Henry R. Towne, presi-

dent of the Yale and Towne Mfg. Co.; Gilbert H. Montague, lawyer; W. H. Childs, president of the American Coal Products Co.; W. M. Gladding, vice-president of the Borden Condensed Milk Co.; and Waldo H. Marshall president of the American Locomotive Co.

* * *

No Rotten Eggs in Ours.

Any attempt to broaden the shipment of questionable eggs in interstate commerce will have little or no support from the New York Mercantile Exchange, in spite of the playful way it has been made a "goat" again and again by political reformers. It appears that the National Poultry, Butter and Egg Association has been trying with the Department of Agriculture at Washington to find a way to save some of the better eggs that now go in as "blood rings and spots" but which may possibly be edible, and wrote the exchange for its views. In his reply, President Mahr wrote:

> Resolved: That it is the sense of the Egg Committee of the New York Mercantile Exchange that eggs of the class described in the letter of the National Poultry, Butter and Egg Association of date of March 16 [i.e.—blood rings and spots] should not be an article of commerce at all but should be disposed of in conformity with law at the point of shipment.

* * *

No More Inflated Milk.

If there was ever anything wrong about the "heavy thick cream" that rose surprisingly heavy on the top of Philadelphia's public milk supply, it will no longer be questionable. It is claimed that someone discovered a way of "manipulating" cream so that it became inflated and looked stronger than it really was, because it was puffed up with air molecules. No sooner did it get loose in the papers, however, than the local trade got busy and condemned the practice wholly and thus ended the idea.

* * *

Not Afraid to Protect Prices.

Apparently the Cream of Wheat Co. is not terrified by threats of anti-trust prosecution, because of efforts at price maintenance. At any rate, it came out into the open, recently, with a letter which astounded the West Side jobbing trade by its frankness. It appears that jobbers' salesmen had been bothered by finding that the Great Atlantic & Pacific Tea stores were selling Cream of Wheat cheaper than the jobbers could, and retailers were buying it a package at a time of the cut-price stores. So the jobbers complained and here is the letter they received in reply:

Minneapolis, March 13, 1915.

Gentlemen: The Great Atlantic & Pacific Tea Company is selling Cream of Wheat to the consumer at 12c per package. As soon as we were informed of the fact we discontinued sales to them. They have announced that they propose to continue to sell Cream of Wheat at that price, and in order to do so, since they can no longer buy direct from this company, they will undoubtedly endeavor to secure their supplies, directly or indirectly, through both the jobbing and the retail trade.

Twelve cents per package is below the cost of every regular retail groceryman. If the Great Atlantic & Pacific Tea Company can continue sales at that price at whatever temporary cost to themselves, they will destroy the Cream of Wheat trade of every legitimate retail dealer with whom they come in competition.

Moreover, if they can succeed in destroying the trade of the legitimate retailer in one article by this means, the process will inevitably be extended with other articles, to the eventual complete demoralization of the trade of the legitimate jobber as well as of the trade of the legitimate retailer.

The destruction of trade rivals by quotations below cost, at whatever temporary loss to themselves, is precisely the kind of unfair competition that has been so strongly condemned by the courts and by public opinion, when practiced by other large corporations.

We are certain that you will not permit your organization to be a party to this attempt to undermine your own and your customers' trade, and we request, therefore, that you watch with unusual care your disposals of Cream of Wheat, in order that no quantity, at any price, shall reach, directly or indirectly, the Great Atlantic & Pacific Tea Company, to enable them to continue their present menace to the legitimate trade. Yours truly,

CREAM OF WHEAT COMPANY,
By F. W. Clifford, Treasurer.

Canners Backed Down.

It looks at this writing as though the canners of New York state have backed down completely on their effort to secure an amendment to the labor laws which would allow them to employ women and minors 72 hours during the rush of the canning season. Incidentally, it raised hobs with Empire state politics and didn't do the canning industry any too much good—thanks to the politicians and the meddling reformers and philanthropists.

At best, no one likes to back a movement that would increase the severity of labor for women and children, but there are very real reasons for having some leeway during the time when fresh fruits and vegetables are coming in like an avalanche and when every ounce of labor—in centers which do not command much surplus labor—is needed to save the crop. So the canners wanted the bars let down.

Instead, every field bristled in protest and the newspapers were full of abusing cartoons and vigorous condemnatory editorials. Of course, the democrats laid it to the republican legislature and Governor Whitman got scared and was scheduled to veto the act if it passed. Wherefore in the last ditch, the canners withdrew it and there it stands for the life of this legislature at least.

* * *

Bucking the Tea Test.

Carter, Macy & Co. are again on the warpath against the Federal Tea Board on the question of colored teas. Last summer its petition for an injunction to prevent the board from refusing admission to certain teas held up at San Francisco was refused, but now, on technical grounds, it is trying to have the matter reopened. The concern claims that the tea is very high grade except for coloring and it claims that under the law the "Read test" is not fairly applicable as a part of "trade practice" or as a "chemical test," wherefore it is illegal. Judge Hough has the matter under consideration.

* * *

A New Rebate Evil.

According to the U. S. Federal Court here, hiring a forwarder as a solicitor, on the part of a railroad and paying him on the basis of a commission, is "rebating" of the blackest sort. In a recent proceeding, it appeared to have long been the custom of the Lehigh Valley Railroad—and perhaps others—to encourage traffic, especially that which arrived from abroad, by allowing "forwarders" a commission on all business they bring. In the case of Sheldon & Co., a big forwarding concern with strong European soliciting connections, it was also paid a salary for "soliciting business." The railroad claimed it had as much right to hire a forwarder as its solicitor as anyone else.

But the Federal attorneys of this region claimed it was a form of rebating and brought action twice. The first time they fell down, but this time Judge Hough held that the Sheldon concern, having contracted to lay goods down at final interior destination and therefore doing the actual shipping at this point, was not a legitimate agent, but a shipper, and not entitled to any commission or salary; such payments being thereby in the nature of a rebate, which interfered with other shippers having equal treatment. And on that basis the court issued an injunction against further employing the concern in that capacity.

* * *

Cocoanut Oleomargarine.

The latest development in the world of butter and oleo is "not margarine," a new product being made by the Nucoa Butter Company of this city, and apparently making a hit. The peculiarity of the product lies in the fact that it cuts loose from efforts at imitation and "just as good as" and openly claims that the product is better than either butter or oleo, because it is essentially and wholly a vegetable product, being churned from cocoanut oil and in no way connected with animal fats. The product is all made white and sold in plainly marked prints, though for those consumers who desire yellow color a package of artificial color is sold with it (save in New York state).

* * *

Fernald for U. S. Senator.

Former President Bert M. Fernald of the National Canners' Association has announced his candidacy for the United States Senate. The voters of Maine some three years honored him by electing him Governor of the state, and his friends believe that they can also present him with the senatorship.

The election occurs a year from next June, and Governor Fernald is the first of the several candidates expected to enter the field to announce himself.

THE WHOLESALE GROCERY FIELD

ALL THE MANUFACTURING AND JOBBING NEWS WORTH PRINTING

OFFICIAL PROGRAMME

Ninth Annual Meeting National Wholesale Grocers' Association of the United States, San Francisco, California, May 19th, 20th, 21st, 1915.
Headquarters, Palace Hotel.

Notice to Members and Guests.

All Wholesale Grocers and Guests in attendance at the annual meeting are requested to register at the Information Bureau, on arrival at Convention Headquarters, Palace Hotel. Entertainments will be provided after business sessions. Tickets may be secured when you have registered.

Monday, May 17th, 1915—10:00 A. M.

Meeting of Executive Committee.

Tuesday, May 18th, 1915—10:00 A. M.

Meeting of Board of Directors.

Wednesday, May 19th, 1915—11:00 A. M.

Reception by the California Ladies to visiting Ladies at the Palace Hotel.

Wednesday, May 19th, 1915—9:30 A. M.

Convention called to order by President Oscar B. McGlasson.

Invocation—Rev. C. L. Miel.

Address of Welcome—Honorable James C. Rolph, Jr., Mayor, San Francisco.

Response on behalf of the Association—First Vice-President W. C. McConaughey.

Address—Mr. W. M. Moore, President San Francisco Chamber of Commerce.

Response on behalf of the Association—Ex-President William Judson.

Announcement of Special Committees—Auditing, Credentials, Programme, Arrangements, Press, Nominating.

Roll Call, reading of Constitution and By-Laws, reading of minutes last meeting, reading of communications.

Reports of Special Committees—Credentials, Programme, Arrangements, Press.

Reports of Officers—President's Address, 1st Vice-President, 2nd Vice-President, 3rd Vice-President, 4th Vice-President, 5th Vice-President, Treasurer, Secretary, Executive Committee, Board of Directors, report of Counsel.

Address—Mr. Frank B. Connolly, President National Association of Retail Grocers.

Address—Prof. M. A. Jaffa, Inspector Food and Drug Laboratory, University of California.

Only for the Ladies.

10:00 A. M.—Auto ride to points of interest in San Francisco, including the Presidio, Golden Gate Park, Ocean Drive, Cliff House, returning to hotel 1 P. M.

Thursday, May 20th, 1915—9:30 A. M.

Convention called to order.

Report: Arbitration Committee, Mr. W. B. Timms, Chairman.

Discussion: led by Mr. Warren Goddard.

Report: Pure Food and Legislative Committee, Mr. Theo. F. Whitmarsh, Chairman.

Discussion: Led by Mr. Douglas H. Bethard.

Report: Sub-Committee, Metric System, Mr. Fred R. Drake, Chairman.

Discussion: Led by Mr. James Hewitt.

Report: Discount for Cash Committee, Mr. Robert J. Roulston, Chairman.

Discussion: Led by Mr. George E. Lighty.

Report: By-Laws and Constitution Committee, Mr. Douglas H. Bethard, Chairman.

Discussion.

Address—William H. Nicholls, President National Canned Foods and Dried Fruit Brokers' Association.

Report: Membership Committee, Mr. J. W. Herscher, Chairman.

Discussion: Led by Mr. B. D. Crane.

Report: Ways and Means Committee, Mr. Guy W. Rouse, Chairman.

Discussion.

Report: Publicity Canned Goods Committee, Mr. Richard Walsh, Chairman.

Discussion.

Address—Mr. C. H. Bentley, National Canners' Association.

Report: Uniform Tares Committee, Mr. W. F. Bode, Chairman.

Discussion: Led by Mr. Fred. R. Drake.

Report: Contract Committee, Mr. Samuel B. Steele, Chairman.

Discussion: Led by Mr. O. J. Moore.

7 p. m.—Annual Subscription Dinner.

Only for the Ladies.

9:30 A. M.—Trip across San Francisco Bay, thence by autos and sight seeing cars to Oakland, Piedmont Heights and Berkeley, including the University of California, returning about 1 p. m.

Friday, May 21st, 1915—9:30 A. M.

Convention called to order.

Report: Tobacco Containers Committee, Mr. Douglas H. Bethard, Chairman.

Discussion: Led by Mr. C. H. Pickens.

Report: Bill-of-Lading Committee, Mr. James A. McAteer, Chairman.

Discussion: Led by Mr. Charles Feilbach.

Report: Federal Reserve Investigating Committee, Mr. George B. Wason, Chairman.

Discussion.

Report: Economy Conference Committee, Mr. George E. Lichty, Chairman.

Discussion: Led by Mr. William Judson.

Report: Educational Committee, Mr. Howard Humphreys, Chairman.

(a) Report of Food Geography, Mr. C. E. M. Newton.
(b) Report of Cost Accounting, Mr. B. B. Cushman.
(c) Report of Competitive Essay, Mr. Rollin A. Horr.
(d) Report on Bulletin, Mr. W. C. McConaughey.

Report: Canners' Conference Committee, Mr. George B. Wason, Chairman.

Discussion: Led by Mr. W. B. Timms.

Report: Better Containers Committee, Mr. T. S. Vallette, Chairman.

Discussion: Led by Mr. O. C. Mattern.

Report: Chamber of Commerce of U. S., Mr. Fred R. Drake.

Discussion: Led by Mr. Douglas H. Bethard.

Report: Committee on Bankruptcy—Mr. C. E. M. Newton.

Discussion: Led by Mr. O. J. Moore.

Report: Resolutions Committee—Mr. W. C. McConaughey, Chairman.

Reports of Special Committees—Auditing, Credentials, Press, Nominating.

Election of Officers.

Election of Directors.

Appointment of Executive Committee.

Unfinished Business.

Discussion of place for holding next Annual Meeting.

Adjournment.

Saturday, May 22nd, 1915—10:00 A. M.

General Entertainment—Steamer excursion to points of interest on San Francisco Bay, including the Golden Gate, land-

ing about 1 P. M. at the Exposition Pier, where the exercises pertaining to National Wholesale Grocers' Day at the Exposition will be held, followed by lunch at the Old Faithful Inn, in the Yellowstone Park concession. For full details see special programme to be furnished to members on their arrival in San Francisco.

NATIONAL CANNED FOODS REVIEW.

By Canticle.

The general condition of distributive conditions in canned foods at present can best be described as apathetic. Quietude is not a sufficiently strong word to convey an accurate impression of the neglected condition of the market. The output of the canning factories of the country during 1914 were larger than ever before in the history of the industry, in nearly all the staple lines and yet the country would no doubt have absorbed the abnormal supply had the disarrangement of the whole manufacturing and distributive plans of the world not have been brought about through the war in Europe.

It is well understood by the wholesale, the retail and the manufacturing influences that a very large percentage of our commercial canned food supply is consumed by those employed or engaged in manufacturing establishments, and it is also known that such establishments have been running on part time or not at all for some time, in fact since the new or 1914 pack of canned foods came on the market.

The stocks therefore in first and second hands are larger than usual and as a great part of the season of consumption has now passed, it is not thought that there is much hope for an advance in prices, or a clean-up before the new 1915 output arrives.

Canned tomatoes are the favored product with buyers now and are selling more freely than any other article in canned foods. In fact there is but little sale for other kinds than canned tomatoes from first to second hands at present, nor has there been for several months.

The output of canned tomatoes for 1914 was one million cases larger than the previous year, and there has been a constant pressure on the market which has resulted in holding the market price much below that of last year and below the cost of canning production.

Wholesale grocers are buying choice and selected lots of canned tomatoes at the prevailing low prices and are storing them for the fall demand of 1915.

The sale of futures in canned tomatoes to the wholesale or to the retail trade has been the smallest for many years, from the fact that futures are held at higher prices than spot goods, and jobbers can buy at the prevailing prices and carry the goods over into the new season, saving thereby at least twelve per cent after paying carrying charges, which is an enormous saving on so staple an article in the canned foods line.

The market on large lots for standard Eastern number three tomatoes is sixty-five cents per dozen for Maryland or Delaware or Virginia canneries, while Indiana is asking and getting seventy-two and a half cents for threes f. o. b. factory.

Lake and rail cheap rates to the west are giving the Eastern packed tomatoes some advantage over the western packed goods but the western goods have the preference as to quality and are in much better demand.

Canned corn is attracting some little interest on account of the effort that is being made by Eastern canners and growers to substitute the "Shoepeg" variety of corn, with the wholesale grocers, for Country Gentleman variety which is canned in the West.

These varieties are very similar, both being small grained corns, but the Eastern canners seem to be able to grow the corn to better advantage and to get it into the can more tender and succulent and of better flavor than the western packers seem to secure for their packs of Country Gentleman corn.

It is a disputed point as to whether the two varieties of corn are or are not grown from the same seed. It is claimed that the very strong and fertile soil of Illinois, and Indiana, where the Country Gentleman corn is grown and packed is too vigorous for this quickly maturing variety of corn, and that after it arrives at the proper condition for canning the strength of soil and hot climatic condition combined causes the corn to mature so rapidly that it can not be gotten from the fields into the cans in the proper tenderness and flavor.

Many canners in the west are therefore abandoning that variety of corn for canning purposes and are going back to the old style Crosby seed and Masons seed for their fancy grade of corn and are continuing to use Evergreen for their standard and extra standard grades. The spot corn market is devoid of interest and is inactive. The wholesale grocers seem to have enough to carry them through the season and are indifferent about futures.

Canners have told them that the present low prices of canned corn are below the cost of production and yet these same canners are offering to sell canned corn for future delivery for prices on a parity with these prices on spot corn, which canners state are ruinous.

The wholesale grocers can not explain this anomaly of manufacturing except by accusing canners of commercial inconsistency, want of veracity, or of great philanthrophy.

Standard western canned corn is to be had at 60 to 62½ per dozen f. o. b. canneries and extra standard at five cents per dozen higher, while fancy grade is held at 85 to 90 cents cannery.

Fancy Maine canned corn is well sold up and is scarce and futures have been sold of this grade up to and possibly beyond the probable output of the Maine canneries. The popularity of this article conclusively shows that the consuming public will use an article that is of fine and acceptable quality though the price is much higher than goods of only slightly inferior merit.

Canned peas suffered from over-production of poor qualities the past season, and about one million more cases of all grades were canned than ever before in any year. The consequence was that the wholesale grocers contracted for a supply of canned peas at the list price of futures in 1914 and then found the market cut from under them by a great surplus produced by canners, who forced the surplus on the market at ruinous prices and compelled the wholesale grocers to either sell at a loss or hold their stocks, hoping for a recuperation of the market which has not and will not come. The consequence is that the wholesale and retail grocers have lost heavily on the canned pea business this season and have definitely and positively refused to buy futures except in a very small way.

That policy will deter canners from overproduction in 1915, so it is hoped, and permit the canned peas market to recuperate and become again re-established on a reliable and safe commercial basis.

Canned salmon is now in the midst of its season of active demand and distribution. The very large output of canned salmon for the season of 1914, another record-breaker, has been materially assisted by the fact that canned salmon is a good and cheap army ration and a large export business has been done in the article. It is understood that not a great deal of canned salmon has been used by the warring nations so far but that extensive purchases have been made and options secured on very considerable supplies.

In the meantime the normal demand has been fairly up to the average, the price having opened up low, and indications point to a close consumption of the large pack of 1914, though without the features of scarcity and an advancing market generally manifest at this season of the year.

There has been no material change in prices of canned salmon since the price was established at the opening of the season. There was a break in the price of Chum salmon about thirty days ago and a block of about one hundred and fifty thousand cases was sold at 65 cents per dozen f. o. b. Pacific Coast points, but the break only lasted for one day, and the lot was closed out in a few hours.

Wholesale grocers report the distribution of the finer grades of salmon as progressing satisfactorily, and extensive preparations for the new or 1915 salmon canning season are being made, involving the opening and operation of quite a number of new canneries.

California canned fruits have been this season deprived of a very large European export demand and a loss of business from the cotton producing states of the United States. Both those localities have by the consequences of war been compelled to economize, the Southern states because of an inability to dispose of their cotton crop to European countries, and as the production of California canned fruits was the largest ever canned there has been a constant pressure to sell and very heavy declines in prices and now that California is approaching very close to an enormous fruit crop and another large canning output, bargains in California canned fruits are conspicuous and numerous.

I heard of a sale of Double Extra Lemon Cling Peaches recently at $1.30 per dozen f. o. b. Pacific Coast, and similar bargains are said to be obtainable in other grades and kinds of fruits. The sale of futures in these products has therefore been small as the future prices are higher than those at which the goods can be bought and carried into the next season. It is possible that the canners will to a large extent restrict their output for 1915 to their future sales and smallest

requirement, as the prospect for making a profit from a large output depends entirely upon the restoration of peace in Europe and active and profitable business conditions in this country; and who can predict them with any hopeful certainty.

The usual distribution of most of the articles in canned foods of smaller production and consumption has prevailed and a few, very few, articles seem to have sold out or cleaned up from first hands. New York State fruits have sold fairly well with the exception of pitted cherries in No. ten size cans, and spinach, pumpkin and succotash have sold well. Refugee stringless beans are well cleaned up for desirable grades, and beets are well sold out. If canners will restrict their acreage and output of the big staples in canned foods and avoid putting on the market another big surplus, there is hope.

FUTURE SITUATION ON DRIED FRUIT.

By Veritas.

The selling of the 1915 crop of dried fruit is now under way. While it is early, and the crop is not entirely free from damage, still it is possible to make a fairly accurate estimate, barring damage, as to what the coming crops are going to be. A careful survey of the situation as it exists today presents the following facts:

The general opinion seems to be that the apple crop this year will not be as large as the last one. This is especially true in the sections where apples are evaporated. The quantity evaporated, however, may be as large as last year. Very low opening prices last year curtailed the amount evaporated. Should values be on a higher level, it will be an inducement for the evaporators to make more dried apples than they did last season. Prices have not yet been named.

It is very evident now that the apricot yield of this year will not exceed 75 per cent of last season. Based upon the outlook, opening prices are considered low. If foreign conditions were at all normal, values would undoubtedly be on a very much higher basis. Last year, along about the first of August, when the crop of apricots was ready to be moved, prices materially declined from opening quotations owing to the fact that the heavy business done with Europe was canceled on account of the breaking out of the war, but prices did not decline down to a basis of today's future quotations. Europe has always been a large user of apricots, and the situation upon this item depends largely upon Europe. We wish, however, to point out the fact that prices today are on the lowest level that has prevailed for several years, and no doubt the entire crop could be moved in this country at today's prices. Should the war cease any time between now and September 1, you can rest assured that there will be an advance of from four to five cents per pound. It is the general opinion that the trade take no chances in booking future apricots, as prices are very unlikely to be lower than today's quotations and there is a big likelihood of a material advance.

The peach crop promises to be a normal one. Opening prices are on a little lower basis than prevailed last year. There is little or no opportunity for lower quotations, as prices are now down to a point where the grower actually loses money. Quotations are surely attractive from a consumer's point of view, and we believe that the handler who books his requirement on peaches will not make any mistake.

In covering the prune situation, we get reports from reliable sources indicating that the volume of future business up to date is surprisingly large. It is a question whether so large a tonnage has ever before been sold so early in the season. The selling so far has been based upon a good crop. On this theory alone could the low prices that have been quoted be justified. On account of favorable crop conditions and unsettled trade conditions, growers seem inclined this year to sell at this time. This is unusual. It has been some years since the growers would let go of their crop this early in the season. This is especially surprising when you take into consideration that the growers who have sold have received from two to three cents per pound less for their prunes this year than they received last year. As a rule, a grower is very reluctant to take a less price for his crop.

It is also a fact that a great deal of the prune business that has been booked to date has been short sales by packers. As a matter of fact, packers who have sold short and are now trying to cover, find that they have, in instances, to pay the growers a higher price than that at which they sold. This covering of short sales on the part of the packers has resulted in an advance in the market of a quarter to a half of a cent during the last week or ten days, and it is possible that we have seen the lowest prices that will prevail this year on prunes; and from now on we may see a strengthening market.

Spot prunes throughout the country are well cleaned up. There will be little or no carry-over. There will be a larger demand than usual to be supplied. Opening prices are comparatively low. This makes the buying of future prunes attractive.

There is another phase to the situation that bears close attention. If the favorable prospects now prevailing continue, large sizes will not be plentiful.

Final values, particularly on prunes and apricots, will, of course, be based upon the foreign demand. England, Scandinavia and Holland buy freely from Bosnia and Servia when they are obtainable, and not so much from California. It would not be at all surprising if this year California were called upon to fill this demand. During the past few months England, under present conditions, has taken a very large quantity of prunes and apricots from California. It is also possible to ship through the Scandinavian country into the hands of the nations at war. As a matter of fact, liberal quantities of dried fruit have recently been shipped that way, so should the war in Europe continue, a very large tonnage of dried fruit will be shipped from California to Europe. Should the war cease, and normal quantities be shipped to Europe, the market would be materially affected. In either case, we believe values will strengthen. Sizing up the situation from every angle, it is the general opinion that conditions are favorable for the buyer this year, and he should anticipate future requirements and book future dried fruits, especially prunes and apricots.

Seedless varieties of the last crop of raisins are practically cleaned up. There is a fair carry-over of the Muscatel variety, just about normal for this time of the year. The Raisin Association in California has the situation in hand, and probably will have for the balance of this year. The only quotations on raisins up to date have been made by the outside handler. Prices rule about the same as prevailed last year. The association will probably not name prices for some thirty or sixty days, but it is the general opinion that its opening prices this year will be on about the same level as last year.

In summing up, two facts seem to present themselves—the very low prevailing prices; lower than have existed for several seasons, and the fact that the war in Europe is likely to cease at any time. Regardless of whether the war in Europe ceases or not, there is very little likelihood of lower prices, and if the war in Europe should cease, it looks as though a future dried fruit contract would prove a good one.

SALT FISH MARKET.

Latest cable reports from Norway indicate that stocks of sardines are exhausted. The new pack of summer fish will be offered by June and indications point to very high prices. Spot stocks in Chicago of medium quality sardines, are very small. Fish balls have advanced sharply and will cost more to import from now on than ever before. The new pack of Kippered Herring is just now arriving from Norway, and the quality is very fine; prices slightly higher than last year.

Buyers of Norwegian sardines will do well to cover on this item early. New York and Chicago importers will have virtually no cheap sardines to offer in another thirty days, and as this quality of fish is not packed until early fall, there can be no relief of the situation until that time. The demand for sardines has greatly improved the last few weeks. Items of salt fish are practically at a standstill, as there is but little action in the market.

The sardine season has opened along the Maine coast and several canning plants have already begun operations. Fish are reported plentiful and a busy season is anticipated. The plant of the American Canning Company at Eastport began working nights this week in order to have a sufficient supply of cans on hand for the sardine plants. Owing to the new women and children law enacted at this session of the legislature men are taking the place of the women on the night tours.

At Portland it is reported that the outlook for the sardine business the present year from the packers' standpoint was never better, the bulk of last year's pack having already been disposed of at remunerative prices. The left-over stock is much smaller than usual and the market is very steady.

The operations at the South Portland factories last year were on an extensive scale, the payroll being over $2,000 a week, and it is expected that a still larger output will be made this year.—David H. Lane Company.

Three thousand bags of corn were lately received from Japan by a Seattle, Wash., milling company. The corn is declared equal to the Kansas article, and, in fact, to contain more nutritive value than American corn.

Indiana Wholesale Grocers in Annual Meet

Sixth Annual Convention Held at Claypool Hotel, Indianapolis, a Gratifying Success—Meeting Well Attended by Wholesalers and Representative Members of Allied Branches of Food Industry—All Officers of Organization Reelected.

THE sixth annual convention of the Indiana Wholesale Grocers' Association was held at the Claypool Hotel, Indianapolis, Wednesday and Thursday, April 14-15. The principal event of interest which occurred on the opening day was the annual subscription dinner, given in the evening.

A number of speakers were heard during the course of the repast, among others being Walter B. Cherry of Syracuse, N. Y., president of the American Specialty Manufacturers' Association, who addressed the assembled guests on the subject of "Service in Business."

Mr. Cherry said that the business house that leads the procession is the one that has service as its foundation. He pointed out various manufacturers who have gained world-wide note by the excellency of their service and declared that the buyer is not only interested in prices but in knowing that he can depend on the firm from whom he is buying.

G. I. Christie of Purdue University delivered an address on the work of the agricultural experiment station at Purdue. He said that the problem of the future is a problem of more bread and he said that science is working overtime showing the farmer how to raise better and larger crops. Increased yields and reduced cost of operation will eventually solve the problem of the high cost of living, he predicted.

Byron F. Persons of Evansville, president of the association, presided as toastmaster at the dinner. Addresses were delivered by the Rev. Allan B. Philputt, pastor of the Central Christian Church, and Charles J. Orbison.

The annual dinner was an elaborate affair and was pronounced a great success by all present. The menu is given here:

MENU.

BLUEPOINTS ON SHELL.

Celery Salted Nuts Ripe and Green Olives Radishes

CREAM OF TOMATO

BAKED JUMBO WHITEFISH, AU GRATIN

Dressed Cucumbers

TIMBALE OF SWEETBREADS JARDINIERE

ORANGE ICE

BREAST OF MILKFED CHICKEN WITH VIRGINIA HAM UNDER GLASS

New Potatoes Rissole

New Green Peas, Butter Sauce

SPRING SALAD IN GREEN PEPPER BASKET

FRENCH VANILLA ICE CREAM

COFFEE CAKE CIGARS

At the executive session which was called at 9 a. m., Wednesday, this program was followed:

Roll Call.
Reading of Minutes.
President's Address, Byron F. Persons.
Report of Officers and Committees.
Introduction of Guests.
Appointing Committees.
Items of Interest for Discussion—
Increasing the Gross Profits.....Mr. Scott
Discounts Mr. Davidson
Educating the Retailer Along Safe and Sane Lines.... Mr. Brinkmeyer
The Resale Price on Merchandise.....Mr. Kothe
Billing All Items on One Bill.....Mr. Jones

The executive session adiourned for the noonday luncheon and an open session was held at 1:30 p. m. in the Palm Room of the hotel.

A number of messages of congratulation and of regret over inability to attend the convention were read by Charles C. Ward, of Muncie, the secretary of the organization, after which the following program was taken up:

ADDRESSES.

"What the Canned Goods Buyer Should Know".....
.....Mr. Robert J. Roulston, Chicago
McNeil & Higgins Co.

"Observations in the Beet Fields of Germany".....
.....Mr. F. R. Hathaway, Detroit
Secretary Michigan Sugar Company.

"The Relation of the Specialty Manufacturers' Association to the Jobber".....Mr. E. G. Lee, Indianapolis.
Pres. Indiana Ass'n of Manufacturers' Representatives.

"A Cheap Commodity".....Mr. O. H. Faught, Indianapoli
Secretary Indianapolis Business Men's Association.

"Credits and Ledger Information Interchange".....
.....Mr. W. E. Balch, Indianapoli
Manager Credit Information and Adjustment Bureau.

The address of Robert J. Roulston was an able exposition of the duties and requirements of the canned goods buyer. I follows in full:

"Mr. President, Ladies and Members of the Indiana Wholesale Grocers' Association: I esteem it an honor and deem i a pleasure to meet the members of your organization in thi beautiful city and feel as though I were trifling with fam and that, for my reputation it perhaps would have been bette if you had not insisted on my coming. The subject assigne me is rather ambiguous, and following the suggestion o your Secretary, I will not endeavor to worry you in a effort to tell you that which I do not know myself. Th span of life is altogether too short to permit the heart o man to cherish the hope or the brain to conceive tha knowledge which a canned foods buyer should possess.

To my mind the canned foods buyer occupies a most im portant place in our domestic economies. He is selecto and agent provider of the principal products that go towar life's maintenance. Upon his skill, judgment and honesty the health welfare, and physical good fortune of the com munity generally depend.

A sincere application of his expert knowledge must re flect itself in a way beneficial, not only to the consumer, bu to the producer of canned foods as well. The very natur of his calling makes him a distinctive cog in the wheel o co-operative methods which the production, manufacture an successful distribution of canned foods necessitates.

In these days of specialization the position of canne foods buyer is one of extreme exactness. He should posses a knowledge of all food products. He need not be a chem ist, botanist or horticulturist, a superficial conception plu an inclination to practicability are helpful factors in th buying of canned foods. His knowledge like that of the can ner should be practical, not necessarily scientific. I questio whether a scientist would make a very good canned food buyer and I know that a canned foods buyer has no time t be a scientist. His education should come from knowledg by practice and he may never expect to excel unless he profit by this experience.

He must be endowed with gifts of good health, and eve temper and unfailing courage to abide by his own decision and avoid speculation. After many years of canned food buying I am convinced that it is never too late to bu goods.

A buyer of canned foods should be tolerant and fair. H cannot expect fair and courteous treatment from those fron whom he buys, unless he is himself fair and square to wards them; that a square deal is a good rule to buy with a better one to sell by. Good value and good service deserv appreciation.

The plotter who is constantly waiting and scheming fo snaps, trying to buy goods below manufacturer's cost, get skinned more often than he gets the skin of the other fellow and is always in hot water with disputes, rejections, arbitra tions, and law suits about canned foods that do not run uni form or regular. And his house is a constant loser throug his misguided and misdirected efforts to buy something be low its honest value and sell it above a fair price. The buy ing and selling of canned foods is one of mutual interest an until he learns and practices this truth he will constantly b on the grill. I have little time and less respect for the over zealous unfair buyer, who fails to recognize that no commer cial transaction is right that does not carry with it benefit alike to both buyer and seller.

The canned foods buyer must not only know canned food products, their method of growth and preparation for can ning, but he must know the public taste which will enabl him to better judge what goods will and will not sell. H must be a practical merchant in his line and know how t regulate his stock in accord with demand and consumption He is not a competent buyer unless he knows how to marke the goods he buys. He must possess that quality of leader

ship in selling goods which will arouse interest and enthuse the salesmen; practical experience as a salesman will greatly help in handling a department successfully.

In fact, selling ability is as important a part of his duties or more so than the buying, for a buyer can buy as many goods in a week as a good sales force can dispose of in a long time, consequently a canned foods buyer should thoroughly acquaint himself with the selling end of the game.

No great measure of success can be attained unless quality in the can is given first consideration. Artistic labels, attractive packages, count for nothing unless backed by contents of merit. I am convinced that high grade canned foods will soon lead in demand and popularity. In fact, the hope of making canned foods and every meal staple is in the attention given to their growing, selecting, and canning, and their successful exploitation can be accomplished only by and through this triple alliance.

Price is secondary, not only with the fastidious rich but the economical poor. Every person is willing to pay the price providing he gets value, but balks at the imposition of a handsome package containing little quantity and less quality. Right here enters the question of jobbers' label. I am an ardent advocate and believer in the private label. The jobber has a double interest and responsibility in the promotion of his trademark; he is personally known in the territory in which he does business; he is the beneficiary of credit or sufferer from condemnation for goods bearing his brand, and should see to it that his name on a label means as much as when written on a check.

Through careful, sagacious buying a jobber can make his trademark one of the most valuable assets of his business. He has the advantage over any manufacturer in that he can draw from the whole country and thereby secure a better and more uniform grade than the canner who accepts that which nature produces in varying degrees of quality from the district wherein he is located.

The question of jobbers' label is one of long standing and much discussion, but now recognized by packers of responsibility, generally, as being the most satisfactory and reliable way to market their products. To further emphasize this statement, I take the liberty of quoting from a letter recently written by a very prominent canner known to every jobber on this continent, viz.:

"We are making a specialty of high grade quality for jobbers high grade labels. This is in preference to selling under our factory brands, and we will tell you why. The writer has been in the canned foods business for nearly twenty-five years, during which time he has observed and marked evolutions in the branding of food products. He has been a member of associations and committees whose "packers' names on the label" proposition have been discussed and urged, and is now and for the past few years has been, thoroughly convinced that the jobbers' label is the logical one for the convenience and edification of the consumer, provided the jobber is very particular in the selection of each and every article which is labeled under the same brand. These various articles should be of a similar standard of quality and the jobber should have at least two and possibly three brands to run through his entire line. Especially is this true of canned foods.

We have observed that the successful jobbers are a great deal more particular and discriminating with reference to the quality of product which goes under their fanciest label, than they are of any product under a packers' label. They simply will not take chances on the quality of goods which they have adopted and given their name. They are jealous of such brands and the quality of goods which goes under them. They take pride in them, as well as in the manufacturer who supplies them. The jobbers' salesmen take a like pride in the goods as do his customers and friends, and they pull together with a view of giving the goods under their brands as wide and extensive distribution as is possible. Now, why shouldn't any packer or manufacturer consider himself more fortunate and prefer to form an association with the jobber and furnish him his highest grade products for the jobbers' best label, than to induce jobbers to handle a limited quantity of goods under the packers' label?

As far as holding the trade is concerned, we maintain that any manufacturer or packer is five times as sure of holding his trade and annually increasing it with the jobber, if he gives his best product, and best co-operation towards boosting the jobbers' brand, than if he works against the tide in the fruitless endeavor to push his own brand forward. In fact, hasn't the packer who caters to jobbers' high grade fancy labels, a joint interest in the brand? We maintain that he has. We have experienced the largest increase in our business the last seven years than during the thirty years' history of our company.

This has all been done through jobbers' fancy brands and we say with some pride that not in a single instance have we lost the trade of such jobbers, nor do they quibble over prices where they know the quality they are getting is right and the prices are commensurate with the quality. Really there are so many things that we might say in connection with the advantage to the consumer in the jobbers' label as against the packers, that we don't like to begin."

Packers operate their factories in the hope of disposing of their products easily and profitably and you will find that the pride and egotism of seeing their name on a can is quickly dispelled if they can attain their object better through furnishing goods for jobbers' label. My advice is get right with a line of packers who will appreciate your business and realize to keep and increase it they must do their part, and you will find your task far less burdensome and a great deal more satisfactory.

I am a friend of the broker and believe in him and do not agree with the estimate some people would place on him that "he is a necessary evil" but consider him an indispensable adjunct to the proper distribution of goods from the manufacturer and furthermore have little respect for the packer or jobber who tries to circumvent him.

A buyer should not make ridiculous offers thereby working the broker a possible triple injury in unprofitable expense, wasted time, and loss of a sale by owner's withdrawal of the goods and should avoid delay in closing contracts, acceptance or rejections of goods, remembering always that you are his employer and his interest becomes in a manner yours. If there is a class of men to whom the Golden Rule applies more than another, it is as between wholesale grocers and their brokers. Thus I say, be kind to one another, especially the broker.

I cannot leave you without touching on a very, and to me the most important of all matters pertaining to the jobbing of canned foods and that is, the subject of discount for cash. If there is anything in our business practice that should condemn us as unfit financiers, it is the fact that we receive one per cent on some and one and one-half per cent on other canned foods from those of whom we buy, and allow two to those who buy of us. The least we owe ourselves is, that we get as much as we give. No one disputes but that we are entitled to it. It's fair and honest business, to ask it, and we ought to get it.

As chairman of the Discount for Cash Committee, of the National Association I have had many and varied experiences. It goes without saying, we all want the 2 per cent. Every one that wants it promises to abide strictly by the terms of the contract, which states the positive period when the money must be paid to secure this discount. Manufacturers generally are pleased to grant the concession provided they are assured of prompt payment as per letter of the contract, the strict observance of which often relieves the packers from necessity of borrowing to meet their obligations.

I have had many packers tell me they would much prefer to allow the 2 per cent than pay it in interest to their banker. But here comes the pinch and the unfolding of the weakness of the wholesale grocer, or exposing of a shortness of memory, or lack of business ethics, or his deliberate attempt to get something for nothing; when he withholds payment beyond the discount period. Would he attempt it with his banker? Not for a day. Then pray tell by what process of reasoning he arrives at the conclusion that he has the faintest right, as is too often attempted, to both time and discount.

The greatest obstacle the committee has to overcome in its endeavor to secure universal 2 per cent, is the failure on the part of some jobbers who live up to the positive discount terms.

Ten days should not be construed to mean eleven, much less sixty. A contract to pay for merchandise at a stated time is equal to a note given for money and the violators should be penalized.

The canned foods buyer should exercise every opportunity to help the association in its effort to promote the best interest of the producer, manufacturer and jobber, to the end that not only in precept but practice *a square deal will rule.*

Every buyer of canned foods should fully realize the possibilities of this, the most rapidly growing industry of our time. It is of vast importance to the people of the world generally and we should assist freely and enthusiastically the canner in their packing and distribution.

The canning of foods is conservation of a most beneficent kind.

If the National Government would spend a small part of

the money annually used to protect the forests, rivers and other natural resources, to increase agricultural production, and assist in promoting conservation of foods when produced, starvation would soon be unknown and comfort and happiness would everywhere abound."

F. R. Hathaway, of Detroit, secretary of the Michigan Sugar Company, spoke interestingly on his observations in the beet fields of Germany.

Mr. Hathaway was followed by E. G. Lee of Indianapolis, president of the Indiana Association of Manufacturers' Association, whose address on "The Relation of the Specialty Manufacturers' Association to the Jobber" was well received by the convention.

O. H. Faught, of Indianapolis, secretary of the Indianapolis Business Men's Association, spoke on "A Cheap Commodity" and was succeeded in the rostrum by W. E. Balch, also of Indianapolis, who chose for his subject, "Credits and Ledger Information Interchange."

After a few brief remarks by President Persons, the Sixth Annual Convention adjourned sine die.

All the officers of the Association were unanimously reelected to serve in their respective capacities for the ensuing year. They are:

Byron F. Persons, Evansville President
Herbert B. McMahan, Anderson..... Vice-President
Amos W. Reagan, Indianapolis..... Treasurer
Charles C. Ward, Muncie..... Secretary

ADVISORY COMMITTEE.

Joseph A. Goddard Muncie
Robert Millard Fort Wayne
William O. Moore..... Indianapolis

DIRECTORS.

F. L. Smock..... Fort Wayne
J. A. Hood..... Portland
William A. Barber..... Madison
M. U. Demarest..... Elkhart
C. E. Bauermeister..... Terre Haute

A full list of the membership of the Indiana Wholesale Grocers' Association is here given:

Anderson—McMahon-Leib Co., Read-Canaday Co.
Bedford—Boniface, Weber & Allen.
Columbus—J. C. Perry & Co., Branch.
Elkhart—Twin City Gro. Co.
Evansville—Bement & Seitz Co., Evansville Grocery Co., S. Kahn's Sons, Parsons & Scoville Co., Ragon Bros.
Fort Wayne—G. E. Bursley & Co., Moellering Bros. & Millard, A. H. Perfect & Co.
Frankfort—W. M. Shafor & Co., R. P. Shanklin & Co., McDowell, Britton & Cheadle.
Greensburg—W. H. Robbins & Co.
Huntington—Huntington Gro. Co.
Indianapolis—Geo. C. Brinkmeyer & Co., Kothe, Wells & Bauer Co., J. P. Michael Co., Indianapolis Fancy Gro. Co., M. O'Conner & Co., J. C. Perry & Co., C. A. Schrader Co., L. C. Nicholson Co.
Jeffersonville—A. Holmes.
Kokomo—Kothe, Wells & Bauer Co., Branch.
La Porte—Kramer & Sons.
Logansport—The Elliott Grocery Co.
Madison—Cofield-Barber Grocery Co., The Elmer E. Scott Co.
Marion—Spencer-Hogin Gro. & Fruit Co.
Muncie—Boniface, Weber & Allen, Jos. A. Goddard Co.
New Albany—P. N. Curl, Frank Zinsmeister.
Peru—Peru Grocery Co.
Portland—W. H. Hood Co.
Richmond—John W. Grubbs Co.
Seymour—Geo. A. Clark.
South Bend—Whiteman Bros. Co., South Bend Wholesale Gro. Co.
Terre Haute—C. W. Bauermeister Co.
Union City—Union City Grocery Co.
Vincennes—John N. Bey & Co., Bierhaus Bros.
Wabash—Kothe, Wells & Bauer Co., Branch.
Washington—H. F. Volmer Grocery Co.

Taken as a whole, the Sixth Annual Convention of the Indiana organization was the most brilliantly successful in the history of the association and was fruitful of extremely gratifying results.

Of the 33 varieties of olives to be found in the world, some 30 flourish in Greece, where, as in Italy, the soil is peculiarly adapted to their growth. The groves of the country have an area of 222,390 acres.

WHOLESALERS AND POSTAGE.

Wholesale grocers of the United States are mightily interested in the inauguration of a one cent letter postage rate throughout the United States, according to Mr. Oscar B. McGlasson, of McNeil & Higgins Company, Chicago, Ill., and President of the National Wholesale Grocers' Association of the United States.

With other leading men in his line he is promulgating the campaign for a lower postage rate and is a staunch supporter of the campaign being conducted by the National One Cent Letter Postage Association of Cleveland, Ohio, which organization for the past several years has been working for a one-cent letter rate.

"Our industry would be materially benefited were we to secure one cent letter postage," he declared in a statement recently issued in connection with the work. "The United States Government at the present time is making a profit of over $70,000,000.00 a year on first class mail matter, but at the same time it is losing more than that amount on other classifications of mail. Letter mail at the present time is being charged twice the amount it costs the Government to handle it, hence the huge profit.

"The largest business enterprise in the world is represented by the United States Post Office Department, which, however, is being conducted in a manner far from just. The post office was established, primarily, for the distribution of letter mail at about the cost of the service. It was not intended that one class of mail should be distributed at an enormous loss and parcel post shipments carried at much below the cost of the service, compelling letter mail to pay an enormous profit and bear the brunt of caring for the deficit. No large mercantile establishment would permit one department to exist at the expense of another but would compel each to be self-sustaining."

"This is primarily the reason that the campaign for one-cent letter postage is being conducted throughout the United States. In mere justice to the letter writing public we are entitled to a one-cent letter rate at this time and if sufficient pressure is brought to bear on Congress, I am convinced that we can secure such a rate.

"Carry first-class mail approximately at cost and there would be no further complaint.

"Government officials, including those in charge of the Post Office Department, who have grown expert in the handling of huge volumes of mail matter, agree that a one-cent letter rate should be established at once and are working heartily toward this end.

"Were it left with them to determine the question a one-cent letter rate would doubtless be instituted at once. It is necessary, however, for Congress to take prompt action before the lower rate can be inaugurated.

"To persuade congressmen of the necessity for this reform it will be necessary for the users of letter postage of Chicago as well as the country at large to get together and make a concerted effort to impress officials with the necessity for this reform. This can only be done through your awakening to your own responsibility in the matter and co-operating in the campaign."

A proper distribution of costs in the operation of the Post Office Department is what we ask, eliminating the present discriminatory classification favoring the catalogue houses and users of second-class postage, at our expense.

The adoption of one-cent letter postage would at once compel a readjustment in parcel post rates to at least the cost of the service and Uncle Sam should be shown the error of his ways.

President James Madison of the California Associated Raisin Co. hastens to assure the eastern grocery trade that his company is in no way connected with the Fresno Raisin & Fruit Products Co.'s plan for marketing peaches direct to the consumers. In a letter to this paper, he says in part: "On my trip East I could not understand the reason for the comments that were made at various points about the few dollar packages that we have distributed during our advertising campaign. I am inclined to believe that the trade has confused our company with others who have been using the mail-order system for distribution, for which the Associated Raisin Co. cannot be held responsible. Thanking you in advance for any comment you may make, advising the trade that we are not in that line of business, except as to what we may do in an advertising way."

A.B.C. CODE 5TH EDITION. CABLE ADDRESS "GAMROVE."

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CHEESE AND GERMAN PRODUCE.

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IMPORTERS AND JOBBERS.

April 20, 1915.

The American Food Journal,
15 S. Market St.,
Chicago, Ill.

Gentlemen:-

I am in receipt of the April issue of The American Food Journal and note with much pleasure that you have decided to feature the Wholesale Grocery interests in connection with it.

There is no business which should have the attention and interests of the public more so than the Wholesale Grocery business.

The food that goes into the stomach should be as carefully censored as the medicine prescribed by the physician, and any publicity given along these lines cannot help but be beneficial.

A publication that endeavors to acquaint its readers with only such food and drug articles that have merit and warns them against fakes and frauds must succeed, and I sincerely hope that it is this thought that has prompted the decision.

Wishing you the greatest success, I am

Very sincerly yours,

Harry C. Grove
President

Maryland Wholesale Grocers Association.

HCG/ECS.

Gleanings from the World of Foods

CHICAGO members of the National Wholesale Grocers' Association were guests of President McGlasson at a luncheon Friday, April 23. President McGlasson extended a cordial invitation to all to attend the coming ninth annual convention, which is to be held May 19, 20 and 21, at the Palace Hotel, San Francisco, Cal. Among those present who signified their intention of making the trip are O. C. Mattern, W. M. Hoyt & Co.; R. J. Roulston, McNeil & Higgins Co.; C. E. M. Newton, Reid, Murdoch & Co.; S. E. Grossfeld, Grossfeld & Roe Co.; S. B. Steele, Steele, Wedeles & Co., and Christian See, of See & Co.

* * *

R. G. Dun & Co. report 413 grocery store failures in the United States in January, 1915, as against 279 in January of last year.

* * *

John Washburn has been elected president of the Washburn-Crosby Milling Co. of Minneapolis, succeeding James S. Bell, who died recently.

* * *

An orange-packing demonstration is a feature exhibit in the Palace of Horticulture at the Panama-Pacific International Exposition at San Francisco. Every operation is shown from sorting to shipping.

* * *

The War Department has decided to open bids and make awards for supplies in future at headquarters in Washington, instead of at the numerous United States Army quartermaster depots, as in the past.

* * *

The Muskogee Wholesale Grocery Co. of Muskogee, Okla., has begun the manufacture of a new brand of chocolate candy which is said to be impervious to heat and which, therefore, can be sold throughout the summer months without melting.

* * *

A special meeting of the Contract Committee of the national organization has been called for May 17, in San Francisco. This committee will confer with the National Dried Fruit Association and Nut Growers' Association and several important matters will be discussed.

* * *

The official call for the eighteenth annual convention of the National Association of Retail Grocers has been issued by President F. B. Connolly and Secretary J. A. Green. The convention will be at San Francisco, Cal., beginning May 10 at 10 a. m., and will last five days.

* * *

Rumor hath it that a certain distinguished-appearing, handsome wholesale grocer will be the next president of the national organization. This, of course, bars none of the present officers and members of the Executive Committee, so after the election we can say, "I told you so."

* * *

Major C. T. Cheek, head of the well-known wholesale grocery firm of C. T. Cheek & Sons, of Nashville, Tenn., died recently at his home in that city. He was born in Cumberland, Ky., in 1842, and had been identified with the grocery business in Nashville for over twenty-five years.

* * *

Feldstein & Lieberman, brokers, importers and manufacturers' representatives, of Pittsburgh, Pa., dissolved partnership on March 18, David S. Lieberman retiring from the firm. Jay G. Feldstein will continue the business of the firm at the same location, 5124-5138 Jenkins Arcade, Pittsburgh.

* * *

Mr. Oscar B. McGlasson, president of the National Wholesale Grocers' Association, and Mr. Walter B. Cheny, president of the American Specialty Manufacturers' Association, have been invited by President T. B. Connolly of the National Association of Retail Grocers to address their convention in San Francisco in May.

* * *

A Washington dispatch states that with a grand total of $92,840,172 the foreign trade of the United States in fruits and nuts during the calendar year 1914 was double that of ten years ago. Imports aggregated $59,231,394 in value and exports $33,608,778, including trade with Hawaii, Porto Rico, Alaska and the Philippines. In ten years, from 1904 to 1914, exports of American oranges have quintupled, last year totaling $4,225,991. Prunes have shown a big gain, while apricots and preserved fruits have doubled.

The New England Association of Manufacturers' Representatives has elected the following officers for the ensuing year: F. W. Tucker, of the Stickney & Poor Spice Co., president; J. F. O'Brien, of the Kellogg Toasted Corn Flakes Co., vice-president, and C. L. Raynor, of Walter M. Lowney Co., secretary and treasurer.

* * *

That the war in Europe has but slight effect upon travel in this country is shown by the fact that Armour & Co. have shown five hundred more visitors through their Chicago plant during February than during the corresponding month last year, when there was no war. The number of visitors in February, 1914, was 3,087. The number of visitors in February, 1915, was 3,627.

* * *

Robert J. Fraser, who recently engaged in the brokerage business in the Odgen building, Chicago, has formed a partnership with D. B. Rathburn. Mr. Rathburn was at one time connected with the California Fruit Growers' Exchange, being stationed both at their New York and Philadelphia offices, and for the past two years was associated with the Chicago office of the Fanning-Charters Fruit Distributors.

* * *

An American consular officer in one of the neutral European countries reports that an American in his district requests quotations by wire for 1,000,000 pounds of pure leaf lard. Prices should be c. i. f. destination. He also wishes to represent American packers. It is stated that trade credit has been established with a first-class bank, and that payment will be made against documents on arrival of cargo.

* * *

The Canadian Grocer in a recent issue gives the annual production of canned fruit in Canada as about 125,000,000 tins. Capital invested, $10,000,000, approximately. Land required for growing fruits and vegetables, 40,000 acres. Number of persons engaged in growing raw materials, 12,000. Value to growers, $1,250,000. Cost of manufacturing, $1,000,000. Number of Canadian people benefited annually by the canning industry, 75,000.

* * *

Articles of incorporation were filed in San Francisco County recently by the Ensign Packing Company, whose principal place of business is given as San Francisco. The capital stock is fifty shares, and the directors are given as Abraham Rosenberg, Adolph Rosenberg and Arthur C. Oppenheimer. The corporation is formed to buy and deal in real and personal property, etc., and engage in any business in which an individual might engage.

* * *

Federal Judge Landis of the U. S. District Court at Chicago handed down a decision for the complainant, the Felt & Tarrant Manufacturing Co., for infringement of the Felt Comptometer patents by the Burrough Calculating Machine, manufactured by the Burroughs Adding Machine Co. The decree for injunction and accounting was signed by Judge Landis March 27. The defendants, the Burroughs Adding Machine Co., took an appeal.

* * *

William H. Baker, cocoa and chocolate manufacturer, died recently at his home in Syracuse, N. Y. He was born in Mexico, N. Y., in 1851, and began his business career by operating a small store in Parish. Fifteen years later he went to Syracuse and opened a wholesale grocery store, but soon after he acquired possession of a large factory in Brooklyn for the manufacture of cocoa bean products. He maintained offices in New York, but continued to live in Syracuse.

* * *

Figures presented in the 1915 Yearbook just issued by the Pacific Fisherman show that last season's pack of salmon along the Pacific Coast of North America consisted of: Columbia River chinook, 287,000 cases; Alaska king, 47,000 cases; Puget Sound sockeye, 334,000; Alaska red, 2,200,000; Puget Sound medium red, 159,000; Alaska medium red, 156,000; Alaska pink, 997,000; Puget Sound chum, 277,000; Alaska chum, 260,000; a total of 4,717,000 cases. Prices ranged from $0.82½ per case for Puget Sound medium red in ½-pound flats to $2.15 per case for Puget Sound sockeye in 1-pound flats. A constant growth has marked the salmon-canning industry of Siberia since its inception in 1898, the 1914 pack comprising: Reds, 85,000 cases; silvers, 22,500; pink or dogs, 27,500; humpbacks, 2,000; total, 137,000 cases.

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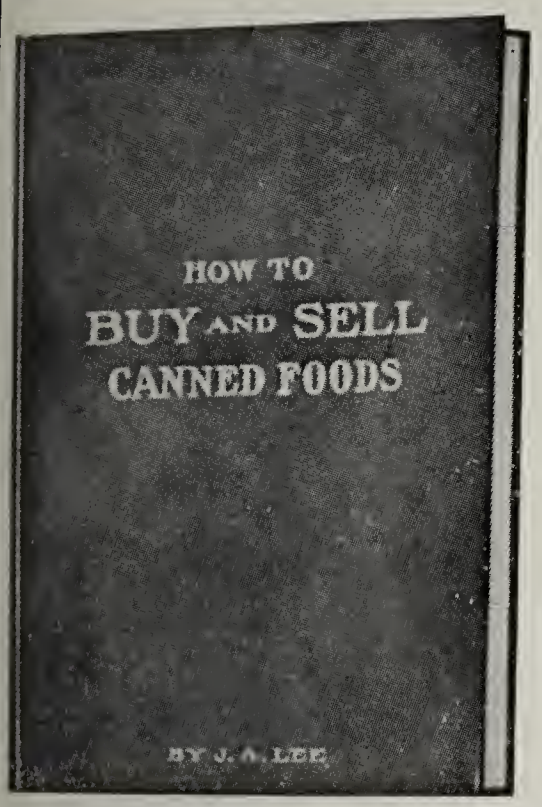
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Manager Canned Foods Week, 1913 and 1914.

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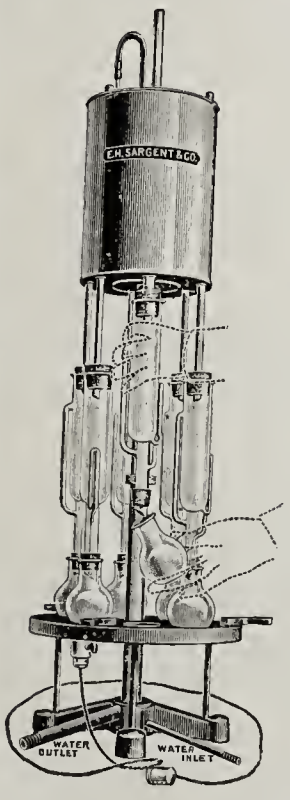
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Will accommodate any style or size of glassware. Sliding condensing tubes obviate the necessity for moving the corks when once placed. No valves or washers. Adjustable in height. Requiring only about a square foot of space, may be set up in any out-of-the-way corner. No rubber tubing or clamps at condensers. Only one connection at water inlet and outlet necessary. Arranged for either 110 or 220 volts direct or alternating current.

Price without glassware, Net, **$35.00**

Descriptive Circular on Application.

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Importers, Manufacturers and Dealers in Chemicals and Chemical Apparatus of High Grade Only
125-127 W. Lake St. CHICAGO

The National Food Trades Conference held the second annual meeting of the organization at the Biltmore Hotel, New York City, on April 16. The event was fairly well attended and a large number of addresses were made.

* * *

The Committee on the Maintenance of Resale Prices of the Chamber of Commerce of the United States of America held sessions in Chicago during the past month. This committee was created at the meeting of the Chamber held in February of 1914.

* * *

According to Argentine advices, the number of domestic animals in Argentina at the end of 1914 was as follows: Horned cattle, 29,500,000; horses, 9,700,000; mules, 580,000; asses, 340,000; sheep, 80,000,000; goats, 4,520,000; pigs, 3,050,000. The live stock census of 1908 showed 29,116,625 horned cattle, 70,000,000 sheep and 9,000,000 horses and mules. In 1914 the packing and freezing plants killed 1,616,000 cattle and 2,500,000 sheep, and the local slaughter-houses killed 2,035,000 cattle and 1,600,000 sheep.

* * *

A government report shows that the exports of domestic bread stuffs for the month of February amounted to $8,772,255 in 1914, while this year it had jumped to $62,875,959. For the eight months ending with February, 1914, the exports were $115,215,881, while for the eight months ending with February, 1915, they were $357,091,823. Meat and dairy products jumped form $10,589,870 in February, 1914, to $21,317,129 in February, 1915, and the record for eight months is $93,635,937 compared with $104,048,407.

* * *

Egyptian dates may be classified as "dry," "semi-dry" and "soft." The dry dates are grown chiefly in the province of Aswan, where they are, for the most part, allowed to dry on the trees. In the Delta region both soft and semi-dry varieties are cultivated, the best example of the latter being the Amry. The Amry is gathered when it commences to ripen and spread on reeds or beds of small pebbles to dry in the sun, and is then graded and packed in boxes containing about 25 kilos (55 pounds) for export to England, Turkey and elsewhere.

* * *

Elaborate preparations are being made by the exposition officials of the Panama-Pacific Exposition, San Francisco, Cal., to insure the success of Wholesale Grocers' Day, Saturday, May 22. Ex-President George E. Lichty, of Smith-Lichty-Hillman Co., Waterloo, Ia., will be president of the day and receive the keys to the exposition from President Moore. Fred R. Drake of Easton, Pa., will deliver an address outlining the association's policies, the good it has done and its future. Some new and novel forms of entertainment specially for this feature are promised.

* * *

The Ohio Wholesale Grocers' Association met in annual session this week at Columbus. The convention took up two days and disposed of a good program. Among the more prominent speakers at the business sessions were: B. W. John, Charles Feilbach, R. E. Hills, president of the association; R. A. Bartley and W. M. Briggs. At the annual banquet Wednesday night, the principal speakers were Governor Willis of Ohio, Dr. T. G. Duvall of the Ohio Wesleyan University, and Jas. Hewitt, president of the Pennsylvania, New Jersey and Delaware Wholesale Grocers' Association.

* * *

The investigation made by the department of justice at the direction of President Wilson into charges that a corner had been built up in wheat and other foodstuffs practically ended today when District Attorney Clyne of Chicago, who had been in charge of the investigation, reported to the department that he had gathered no evidence sufficient to justify him in bringing a case before a federal grand jury. District Attorney Clyne reported that no tangible evidence had been found that any combination existed among commission merchants and dealers in foodstuffs in this country which operates to restrain trade in these articles in violation of the criminal sections of the Sherman anti-trust law. Attorney General Gregory in a few days will make a formal report to President Wilson on the results of the investigation. Mr. Clyne also discussed the proposed action against the packers and talked with the attorney general on the preparation for trial of the government suit against the billposters' trust. The district attorney is on his way back to Chicago from New York, where he directed the taking of depositions in connection with this dissolution suit.

The Wholesale Grocers' Association of West Virginia, before adjournment of its twelfth annual session, selected Parkersburg as the meeting place for next year, making three times in succession this has been done. The following officers were elected: W. C. McConaughey, Parkersburg, president and secretary; Allen Brock, Wheeling, vice-president; J. B. Stevenson, Huntington, treasurer. The board of directors will be composed of the above and the following persons: William Guiland, Elkins; Hugh Hagen, Huntington; F. C. Gaylord, Robert Morris, Clarksburg; Grave Hubbard, Charleston.

* * *

On May 6, R. A. McCormick, vice-president of McCormick & Co., Baltimore, manufacturers of extracts, spices and tea, leaves for San Francisco. Mr. McCormick is chairman of the Maryland Commission to the Panama-Pacific International Exposition; the Commission, together with Governor Goldsborough, his staff and many notables of the state make the trip for the ceremonies incident to "Maryland State Day" May 19. The itinerary is interesting with stops at Grand Canyon, San Diego and Los Angeles, returning via the Canadian Pacific. As a young man, Mr. McCormick lived on the Pacific Coast for a number of years and married in San Francisco.

* * *

John Brenock, one of Chicago's pioneer packers, died recently, at the age of 84. Mr. Brenock was born in Iowa and came to Chicago in 1863, when he started work at the stock yards. He became owner of the packing plant which he conducted under his own name. He was well known among the old packers who built the great businesses at the stock yards. After selling out his business to an English firm, Mr. Brenock was identified with the Union Rendering Co. for many years. Mr. Brenock leaves four daughters, Mrs. Emeline C. Ragor, Mrs. W. H. Allen and Miss Mary Brenock of Chicago, and Mrs. E. M. Hyland of Riverton, N. Y. The funeral was held at St. Thomas Aquinas Church. Burial was at Calvary.

* * *

Lee & Henderson, manufacturers' agents, specialty canned foods, have succeeded the Lee Brokerage Co. and have their offices at 160 North Fifth avenue, Cambridge Building, Chicago. They explain the change as follows: "We have changed the style of our concern, and have moved. We are now in a big office building and are seven floors higher than we were. Seven stories farther from hell and seven stories nearer Heaven. Consequently, we are much closer to all the big buyers of Chicago. There is no change in the firm membership, same old Lee, same old Henderson. We got tired of writing The Lee Brokerage Company (22 letters) and now write it Lee & Henderson (12 letters). We were not incorporated, anyway."

* * *

The foreign dairy products trade of the United States presents some interesting figures for 1914. During the year the imports of butter totaled 7,200,669 pounds, against 3,726,437 pounds in 1913. The butter exports during 1914 totaled 3,687,657 pounds, against 3,110,777 pounds in 1913. The cheese imports during 1914 totaled 55,477,044 pounds, against 55,589,582 pounds in 1913, and the exports during 1914 totaled 3,797,450 pounds, against 2,654,315 pounds in 1913. The cream imports in 1914 totaled 2,229,499 gallons, against 1,630,479 gallons in 1913. The milk and condensed milk imports in 1914 totaled $2,283,084, against $341,034 in 1913. The condensed milk exports in 1914 totaled 22,840,604 pounds, against 16,473,782 pounds in 1913, and other milk exports in 1914 totaled $279,862, against $480,309 in 1913.

* * *

Earl D. Babst, first vice-president and a member of the Board of Directors of the National Biscuit Company, resigned recently to become vice-president of the American Sugar Refining Company. Earl D. Babst was born at Crestline, O., on July 6, 1870. He was graduated from the University of Michigan in 1893 with the degree of Ph. B. and in 1894 with the degree of LL. B. He practiced law in Detroit from 1894 until 1902. In 1898, soon after the National Biscuit Company was formed, Mr. Babst took charge of part of its litigation and general counsel work. He administered these duties from Detroit until 1902, when he removed to Chicago to become a member of the law firm of Green, Peters & Babst. In 1906 he removed to New York, succeeding his firm as general counsel to the National Biscuit Company. On February 9, 1915, he was made first vice-president and a director. His many friends in the National Biscuit Company wish him the best of success in his new position.

Circulation 300,000,000 Sheets Yearly

The Daily Fly-Paper

Published by the O. & W. THUM COMPANY

TANGLEFOOT EDITION

VOLUME XL TODAY, 1915 PRICE, 2 DOUBLE SHEETS 5 CENTS

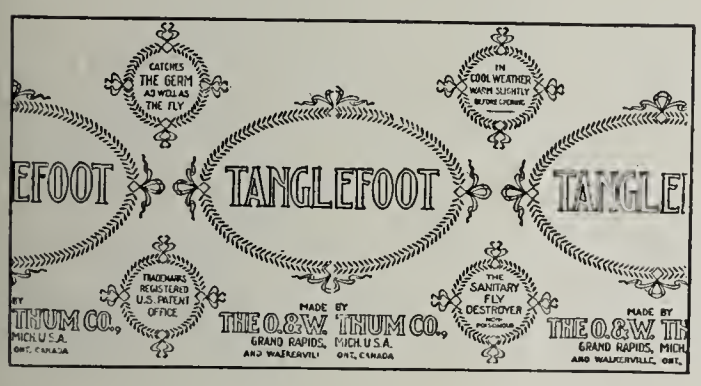
AVOID THIS DANGER

Custom has created two methods of keeping poisons—one high on the shelf, the other on the window sill where children can reach them.

Poisonous fly killers contain arsenic in sufficient amounts to cause serious illness, and often death, to children. We quote from an editorial in the December issue of The Journal of the Michigan State Medical Society:



> "From the first of July to October 15th the press of a few states reported 45 cases of poisoning of children from the use of fly poisons."



These children were all under six years of age. The poisoning was caused by swallowing the liquid covering poison fly-paper, or sucking the poisoned and sweetened wicks protruding from tin boxes.

The editorial suggests that a large number of cases of such poisoning probably escaped recognition because:

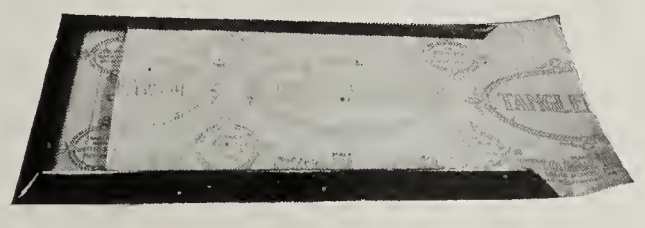
> "—it is difficult, perhaps impossible, for even an experienced physician to distinguish a case of arsenical poisoning from cholera infantum, the symptoms being so similar. How many children have been poisoned from these fly poisons, amid the deaths ascribed to cholera infantum, can never be known."

Mothers who have intuitively avoided fly poisons, now have their good judgment complimented by these actual facts. The danger is even greater than most of them knew.

> "Arsenical fly destroying devices are as dangerous as the phosphorus match. They should be abolished. *There are as efficient and more sanitary ways of catching or killing flies*, and fly poisons, if used at all, should not be used in homes where there are children or where children visit."

TANGLEFOOT

The Sanitary Fly Destroyer
Non-Poisonous
Catches the Germ with the Fly



The new metal Tanglefoot Holder removes the last objection to the use of Tanglefoot. 10c at dealers or sent postpaid—two for 25c—anywhere in the U. S.

Dept. 204

THE O. & W. THUM CO., Grand Rapids, Mich.

Washington, D. C., Correspondence

(From our Staff Correspondent.)

WASHINGTON, April 30.—Hereafter the Joint Committee on Definitions and Standards of the Association of American Dairy, Food and Drug Officials will give out nothing concerning its deliberations until after the members of it have submitted what the committee has done in a tentative way, and had the approval of the appointing powers. There has been too much publicity, whether of the pitiless kind or merely of the kind that comes from the investigations of newspaper reporters, does not yet appear.

The committee had a meeting here in the early part of the month, attended by all the members. They discussed all the subjects the committee, as a body, has under consideration, but it was agreed that there should be no publicity as to anything other than that committee shall hold a hearing at Chicago on May 3d to discuss definitions and standards of various kinds of flour.

Dr. E. F. Ladd is to preside at the hearing, which will be held at the Food and Drug Inspection Laboratory, located in the Transportation Building, Dearborn and Harrison streets. The official announcement on the subject says the purpose of the hearing is to obtain from the manufacturers "reliable information on the characteristics of their products." Then it goes on to say that "this information is to be used in drawing up definitions and standards for grain, meal, flour, straight flour, patent flour, graham flour, rye flour and buckwheat flour." The announcement might lead to the inference that while the information is to be obtained from flour millers, it is to be used for making definitions and standards that will affect a much wider circle than the millers, because the feed men, elevator men and other branches of business have a big interest in the proposed definitions and standards. One of the greatest rows in the world is that continually going on between the farmers and the elevator men as to the grading of grain. The row is so wide that it extends even to the railroads, because when they issue bills of lading they become responsible for the delivery of the grade and quantity of grain.

The published invitation, however, is directed only to the millers. They are advised that if they cannot be present at the hearing, they should submit their views on the subject to Dr. Ladd, in writing, on or before the day mentioned.

Thus far the committee has been able, so far as Washington knows, to get along with its work without open opposition such as might be expected to terminate in the courts or to produce a row such as followed Dr. Wiley's attempt to set himself up as witness, prosecutor and judge in all matters relating to the construction and enforcement of the food and drugs act. The object of the committee is to get such a width of information that it will be able to prescribe definitions and standards broad enough to cover all honest products, no matter by what process produced. It was only when the former chief chemist undertook to make definitions and standards and constructions of the law that favored one particular process or one faction of producers that trouble came.

The standard for condensed milk, the only one promulgated thus far, is broad enough to let in all those not deliberately trying to defraud anybody, hence the acceptance by the industry.

The only manifestation of intolerance thus far made by the present administration came when Assistant Secretary Vrooman made his remarks about mixed flour just a month ago. On account of the close relation between definitions and standards for flour, meal and other mill products and the mixing question, and the backhanded swat given those who propose a change in the mixed flour law, the hearing to be held at Chicago will probably be watched with a great deal more attention than if Mr. Vrooman had not hit below the belt in discussing that question, by allowing it to be inferred that those who backed the mixed flour bill at the last session were proposing a fraud, instead of placing before Congress the plain question as to whether a fraudulent statute had not better be erased so that an honest one might be written in its place.

Illinois Correspondence

(From Our Staff Correspondent.)

A MEETING of the Egg Committee of the National Association of the State and Federal Food Control Officials was held at Chicago on Monday morning, April 12. During the last annual meeting of this association, the president was authorized to appoint a committee of three to make an investigation and report on the egg industry, traffic in eggs, their grading, and how certain grades should be handled when offered for sale as a food product. President Crumbine appointed on this committee Dr. Fitz-Randolph of the State Board of Health of New Jersey, Mr. Lamon of the Bureau of Animal Industry at Washington, and Mr. J. B. Newman, Assistant Food Commissioner of Illinois. The committee made several attempts at meeting, but owing to press of work and contagious disease in the home of one of the members, and the sessions of the legislature, they failed to get together.

J. B. Newman had met in Chicago with the executive committee of the National Poultry, Butter and Egg Association, told them the purpose of the egg committee work, asked their co-operation, and received a pledge of the same. It was very desirous both by the commissioners and the egg industry that some new rules and regulations be promulgated regarding, especially, the handling of what were known as rejects, shell eggs for breaking purposes, so that any regulations that might be in effect would cover the egg breaking season of the year 1915.

Dr. Crumbine called a meeting of the committee for April the 12th and asked Mr. Frary of South Dakota to sit in place of Mr. Fitz-Randolph, who was unable to attend; and Commissioner Weigle of Wisconsin to sit in place of Mr. Lamon, who was unable to attend; and with the consent of the executive committee of the Food Association he enlarged the committee to five members, adding Dr. Alsberg, Chief of the Bureau of Chemistry at Washington, and W. B. Barney, Dairy and Food Commissioner of Iowa. This last above named group, with exception of Commissioner Barney, met in the Illinois offices Monday, April 12th; and there were further present, Dr. Crumbine, ex-official member; Dr. Tolman, in charge of the Central Division of Food Inspection; Dr. Klein, State Analyst of Illinois. The committee organized and elected Dr. Alsberg, chairman and J. B. Newman, secretary.

The scope and investigations of the committee were decided upon as follows:

"First. What kinds, qualities or grade and conditions of eggs, egg products and egg food products exist in the present food supply? Domestic? Foreign?

Second. Which, if any, of these should be eliminated from the food supply? Why? How?

Third. Is there any public health issue involved? If so, give proofs and examples, and what should be done to protect the public health in relation to egg and egg food products.

Fourth. What, if anything, should be done for the prevention of fraud and fraudulent competition in the handling of eggs and egg products?

What, if anything, should be done to prevent, eliminate or lessen manipulations, market control or corner in eggs? Could this be reached through cold storage regulations?

Fifth. What methods, if any, should be inaugurated for the control and handling of doubtful and inedible eggs as to spots, etc? Municipal supervision? State supervision? Federal supervision?

Sixth. How best to proceed to conduct a statewide educational propaganda on egg production and marketing?"

But as above mentioned, the regulations for the handling of rejects, shell eggs for breaking purposes, being the most important thing at the present minute, the committee went into a discussion of that phase of the investigation. The Illinois Food Department and the Central Division of the Federal Food Department had done considerable work along this line in the fall of 1914 and the winter of 1914 and 1915

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

The Food Commissioner of the State of Tennessee declared in a recent statement, that "all soft drinks containing as they do, sugar, are bad for the stomach, etc."

This is a strong argument for SACCHARIN. In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

This industry is more largely developed in Chicago than any other city, and a discussion of the conditions found here and the methods used were gone over in detail.

After luncheon the committee met with the executive committee of the National Poultry, Butter and Egg Association in the offices of that Association. There were present:

Mr. Chas. McNeil, President of the National Poultry, Butter and Egg Association,
Mr. McIntire, Secretary;
Mr. Bennett, Manager;
Mr. Priebe,
Mr. Sherman White,
Mr. John Mitchell,
Mr. L. B. Kilborn,
Mr. Harry Thornburg,
Mr. Charlie Borden.

These gentlemen, with the full egg committee, went into session and took up a discussion of the scope and then went right on to the subject of reject shell eggs for breaking purposes. Quite a discussion ensued as to the ability of the country candler employed for a few summer months, during the months of heaviest production, to properly candle eggs; why it was that eggs of this character should be shipped at all. It seems that there is a lot of careless candling going on and that there is too great a salvage in the rejects of these carcless candlers to warrant a destruction of the lot; and a business has developed in Chicago and in other places of going over these rejects first by expert candlers and after they have eliminated the bad eggs then those eggs that the expert has considered good are broken open and examined by the eye, nose and taste. Such eggs as the breakers pronounce wholesome are put into cans as liquid eggs, frozen down, and sold to the bakers in this condition; or the liquid eggs are desiccated or evaporated into an egg powder.

The persons first going into this industry of breaking eggs were absolutely unmindful or ignorant of the fact that the dirty shells, unsanitary operating rooms, unclean employees, as well as tainted eggs, were continually contaminating the liquid egg; that there was on the market in the form of liquid eggs for food purposes in many instances an article that was fit only for the garbage or the sewer. Investigation carried on by the Bureau of Chemistry at Washington soon developed the fact that sound eggs could be broken in a sanitary establishment with proper method and equipment and produce a liquid egg absolutely wholesome and that met the requirements of a good many people, and it made a market for a lot of eggs that would have had to be sold at a much lower price, if not lost entirely. The progressive egg breakers adopted the recommendations of the Government and put in proper plants. The careless egg dealer, looking only for a profit, ignored not only the proper equipment and method, but did not confine himself to wholesome stock. Where they had started out originally to bid for leakers, checks, and dirty shelled eggs, they soon began to accept blood rings, spots, and finally rots; then as a matter of trade competition, to meet the prices of competitors, they put in anything in the egg line without feathers, to keep down the cost. The Food Department and the Federal Department in their investigations caught unscrupulous dealers buying rots and spots and selling them to cheap bakers who were doping them up with ammonia and highly spicing the cake in which they were used, to conceal the bad odor, and yet they were so bad that in spite of this you could detect the odor of the rotten egg in the finished cake. Such cakes were being offered at nine cents a pound.

Now the work of the committee was to get up a rule or regulation that would enable the honest handling of eggs bought as a receiver or a baker, to secure for himself and the community in general the wholesome salvage in these rejected shell eggs; how these eggs should be labeled for transit and under what conditions should they be broken out for liquid purposes. Finally, after an afternoon session with the poultry and egg committee, and a late evening session of the egg committee, again meeting Tuesday morning by themselves, and later Tuesday morning with the executive committee of the National Poultry, Butter and Egg Association, the following description was agreed upon by the executive committee of the National Poultry, Butter and Egg Association as being practical and workable, and Tuesday evening was adopted by the National Egg Committee. It is as follows:

"That eggs, rejects from grades of eggs intended to be sold to the consumer in shell form, from which rejects have been excluded:

Yolks stuck to the shell,
Heavy blood rings,
Partially hatched,
Moldy eggs,
Black spots,
Block rots, and

All other eggs of an unwholesome nature, might, with the exclusion of those above named, be shipped in a specially identified case to egg breaking establishments, which if not under Federal or State license regulation, should be egg breaking establishments as to sanitation of equipment and method provided by a Federal or State Department in which the factory was located."

The committee therefore recommends that each dairy and food official or food control official of his respective state promulgate rules and regulations to this effect, that all eggs from which have been excluded,

Yolks stuck to the shell,
Heavy blood rings,
Partially hatched,
Moldy eggs,
Block spots,
Black rots, and
All other eggs of an unwholesome nature,

may be shipped in identified packages to places of the above description. It is recommended that a piece of gummed linen about two inches wide be used as a seal from one side across the top and glued down on the opposite side. On this gummed linen is to be the statement "Rejects for breaking purposes only," or, "For breaking purposes only," and each department is supposed to get up a system of record by which they can keep track of the receipts of these different establishments, who will be obliged to keep a memoranda of their receipts for the department. As the egg industry has accepted and recommended this, and the egg committee has recommended it, we sincerely trust that you will make an earnest effort to put it into operation at once in your state. When you think that the egg industry has asked the Federal Government to issue this ruling as a modification of their denaturing ruling, you may rest assured there will be no effort on the part of the egg industry not to comply, for if they do not comply they would automatically go back under the denaturing regulation.

The committee adjourned at midnight Tuesday, April 13th, and will meet again at a later date to take up the other divisions of this scope and investigation.

Any suggestions or recommendations that you have, I hope you will mail in to the secretary.

Tuesday morning the egg committee attended a session of the Chicago Butter and Egg Board, at which place Dr. Alsberg made an address. Tuesday noon they were the guests of the National Poultry, Butter and Egg Association at a luncheon at the Sherman House. Tuesday evening they were the guests of the Illinois State Food Commission at a dinner at the College Inn.

Among those present were: Dr. S. J. Crumbine, Pres. Ass'n of American Dairy, Food and Drug Officials; Dr. Carl Lucius Alsberg, Chief, Bureau of Chemistry, U. S. Dept. of Agriculture; Guy G. Frary, South Dakota Food and Drug Commissioner; George W. Weigle, Dairy and Food Commissioner of Wisconsin; Dr. L. M. Tolman, Chief Central Inspection District, U. S. Dept. of Agr.; John B. Newman Ass't Commissioner, Illinois Food Commission; Dr. David Klein, Chemist, Illinois Food Commission; George F. Miner, Chief Clerk, Illinois State Food Commission; Dr. V. H. Mory, Chemist, Sears, Roebuck & Co.; Dr. W. P. Cutler, Sec. American Mfgr. Ass'n of Products from Corn; Dr. F. L. Dunlap, Chemist, Victor Chemical Co.; Herman B. Meyers, Publisher, American Food Journal.

Everyone connected with the two committees felt that an epic making meeting had been held to the mutual benefit of the consumer, egg handler and producer; and the food control officials present saw a way to control with less difficulty the handling of these eggs and keeping the unwholesome eggs out of the hands of the unscrupulous dealer.

Following is the tentative set of rules drafted by the State Food Commission, to be submitted for consideration:

Rules and Regulations in Force on and after May 1, 1915 by the State Food Commission:—It shall be unlawful to ship in any kind of a container or in any manner, eggs known as "yolks stuck to the shell," "heavy blood rings," "partially hatched," "moldy eggs," "black spots," "black rots," and all other eggs of an unwholesome nature. Eggs of this character must be delivered to garbage collectors or denatured after breaking in the shell and disposed of as garbage.

That eggs known as "rejects" by the candling process and exclusive of the above named variety may be shipped when packed in cases sealed with the identifying strips approved

Building Business

For the future requires merchandise of merit.

PERFECTION OIL, made by a new refining process developed by the STANDARD OIL COMPANY—America's greatest service organization—makes constant customers of occasional buyers and returns large profits to the dealer.

PERFECTION OIL is the only liquid illuminant that burns without odor and does not char a wick.

PERFECTION OIL gives 20 per cent more light and burns 20 per cent longer than any other oil.

PERFECTION OIL is the only reliable, efficient fuel for incubators, oil-burning cook stoves and heaters. It burns without flickering; keeps an even temperature and is more economical than any other fuel.

DEALERS may reccommend it with perfect confidence. It is guaranteed to the last claim by its makers.

DELIGHT your trade and increase your sales and profits by introducing this new oil.

YOUR COMPETITOR may anticipate you. Immediate action is necessary. Full information at any of the distributing stations of

Standard Oil Company

An Indiana Corporation

CHICAGO

10% More for Your Money

The **25**-cent package of Quaker Oats is nearly three times larger than the 10-cent size. By saving in packing it offers more for your money.



An Ideal Cooker

To Help Delight Quaker Oats Users

In Quaker Oats we aim to supply the most luscious form of vim food.

But its flavor and aroma depend much on perfect cooking. Let us now insure you that.

We Make This Offer

We have made to our order this ideal Double Cooker. It is made of pure aluminum, extra large and heavy. Cereal capacity, 2¼ quarts.

Send us our trademark—the picture of the Quaker on the front of the package—cut from 50 cents' worth of Quaker Oats. That is, from five of the 10c packages or two 25c packages. That will prove you a Quaker Oats user.

Send one dollar with the trademarks and this costly cooker will be sent by parcel post, subject to return if it doesn't please. Address

The Quaker Oats Company

Railway Exchange, Chicago

We have supplied a Quaker Cooker to 650,000 homes. We want you to know, as they do, how delicious Quaker Oats can be.

Quaker Oats

The Luscious Vim-Food

These flakes are made only from the full-grown grains. We get but ten pounds from a bushel. By dry heat and steam heat we bring out in them a most enticing flavor.

We do this to captivate children. You want them to love this vim-food. It's a source of energy, of bubbling vitality. It is stored with elements which growing children need.

We supply it to you in this exquisite form without any extra price. Won't you also use this means to cook it?

10c and 25c per package
Except in Far West and South

(865)

by the State Food Commission. Eggs when so shipped may be routed or consigned to a regular egg dealer or broker, but shall not leave the identified cases except in egg breaking establishments, either licensed or under the approval of the Federal or State Food Departments.

Egg breaking establishments located in the State of Illinois must be of an approved sanitary type, complying with the State Sanitary Law and under plans and specifications approved by the State Food Commission.

The following tentative bill has been prepared by the Egg Committee for presentation before the legislature:

AN ACT RELATING TO THE SALE OF SHELL EGGS.

Section 1—*Be it enacted by the people of the State of Illinois represented in General Assembly:* That it shall not be unlawful to ship or deal in that class of eggs which appear in the shell to the candler to be of a doubtful nature and which are rejected by the candling process and commonly known as "Rejects," provided, however, there has been excluded therefrom eggs commonly known as Black Rots, Black Spots, Partially Hatched, Heavy Blood Rings, Eggs Stuck to the Shell, Moldy Eggs, or other eggs of an unwholesome nature, if such rejects be packed in specially identified and sealed cases in accordance with rules and regulations to be promulgated by the State Food Commissioner, and their ultimate sale is to an egg breaking establishment duly licensed.

Section 2. That all egg breaking establishments located in the State of Illinois shall comply with the provisions of the Sanitary Food Law of this State approved June fifth, nineteen hundred and eleven; and such establishments shall be required to pay a license fee of one hundred dollars a year; such fee to be paid into the State Treasury not later than the fifteenth day of January of each year. Such license shall be issued by the State Food Commissioner upon presentation to him of a receipt from the State Treasurer to the effect that the said license fee has been paid.

Section 3. Whoever violates any of the provisions of this Act shall be deemed guilty of a misdemeanor and for the first offense shall be subject to a fine of not less than twenty-five dollars nor more than one hundred dollars; and for each subsequent offense to a fine of not less than one hundred dollars nor more than five hundred dollars, or by imprisonment in the county jail for not more than ninety days, or both, in the discretion of the court.

Indiana Correspondence

(From Our Staff Correspondent.)

INDIANAPOLIS, Ind., April 27.—The State Department of Food and Drugs has just issued a bulletin, relating to the summer egg trade, which is being spread broadcast throughout the state in an effort to save millions of eggs that ordinarily are spoiled each summer in this and every other state, because of ignorance regarding proper marketing precautions.

Tunis Quick, 75 years old, and said to be a leading Prohibitionist of Bartholomew County, Ind., has been arrested on a charge of watering milk. He entered a plea of "not guilty" in the city court at Columbus, Ind., and by the time this article is published, his case will have been disposed of. Quick, it was alleged, sold milk to William Deitrich, who operates a milk route. Deitrich complained to Harry S. Truitt, sanitary officer, that the milk was below standard. A sample was sent to the state laboratories in Indianapolis for analysis. Too much water and dirt were contained in the sample, Truitt averred, prior to the trial.

The city council of Indianapolis has passed an ordinance designed to protect poultry purchasers throughout the city. The ordinance provides that a dealer, selling cold storage poultry must display two signs, each 12x18 inches, bearing the words, "Cold Storage Poultry," in letters at least four inches high. The ordinance was introduced by Councilman-Miller, at a recent meeting, and the rules of the council were suspended, while the council passed the ordinance.

Herman F. Adam, city sealer for the city of Indianapolis, is just completing tests of all the ice-scales in the city that it is possible for him to test prior to the actual opening of the warm months.

About 50 per cent of all the scales had been tested late in April and Mr. Adam said he had found that more than thirty scales had to be condemned as unfit for use. The ice dealers in the city were given until May 1 to have their scales tested and sealed.

The State Board of Health of Indiana has centered its efforts on a legal fight that has developed, because of attempts to stamp out alleged fraudulent advertising. The fight is centering about W. D. McAbee, assistant chemist, under H. E. Barnard, state food and drug commissioner. A damage suit for $40,000, filed against McAbee and Mrs. Nellie Fairchild, who used some of a mineral water preparation and then made affidavit as to its effect on her, is the instrument of the proceeding. The suit has been filed by Jewell Smith, an agent for the mineral water preparation, who was arrested late last December, charged with false advertising in an affidavit signed by McAbee, and charged with obtaining money under false pretenses, and practicing medicine without a license, on an affidavit signed by Mrs. Fairchild.

A jury hearing the evidence on the charge of practicing without a license disagreed and the new prosecuting attorney in Marion County dismissed the affidavit charging false advertising. McAbee says the affidavit was dropped without his knowledge. The attorney-general of Indiana, Richard M. Milburn, is to represent McAbee in the case. Smith alleges, among other contentions, that he was imprisoned illegally.

Early in April Lake County farmers, who have shipped milk to Chicago markets for years, went "on strike" because they complained the milk prices paid them were too low. In one day in the county 200 cans of milk were fed to pigs in Lake County in an effort to convince the Chicago milk distributing houses that the prices were too low. At another time 400 cans were thus fed to pigs and in this manner many thousands of gallons were kept from the Chicago markets. The Chicago dealers contended that their business had decreased 60 per cent., and that it was necessary for them to cut down the price paid farmers 90 cents a can. Efforts to reach an agreement failed, though few reports of the situation have reached here during the latter days of April.

Dr. Henry B. Favill, of the Rush Medical College, Chicago University, spoke here early this month to a group of Indianapolis physicians at the plant of the Polk Sanitary Milk Company, in East Fifteenth street. The future productiveness of the soil and the prosperity of the United States is dependable on the live stock, and most important among the animals is the dairy cow, Dr. Favill said.

Dr. Favill paid compliments to the work of Dr. J. N. Hurty, state health commissioner, because of his efforts for sanitary progress throughout Indiana, particularly as applied to food conditions.

Massachusetts Correspondence

(From Our Staff Correspondent.)

BOSTON, Mass., April 26, 1915.—The forty members of the Massachusetts Senate have spent the entire month of April in wrestling with a loaf of bread. More time has been devoted to this seemingly simple proposition than to any other of the weighty problems which confront them. In my last letter I mentioned the hue and cry that was raised when Dr. Jordan of the Boston Board of Health discovered several tons of what is known to the average lay mind as plaster of Paris," in one of the large bakeries in this city. Further investigation developed the fact that this substance was used in the manufacture of the bread supplied from this particular bakery. Mayor Curley of Boston immediately took steps to secure legislation that would prohibit the further use of that substance in bread. A bitter controversy has been the result. The proprietors of the bakery in question stoutly defended their use of plaster of Paris on the ground that it was not in itself injurious to health and that it produced a better loaf of bread when used in combination with other things as was done in their bakery. They were not at all phased when it was developed in the course of the hearing that they incidentally made a profit of more than one million dollars a year on the plaster of Paris alone. After

In Millions of Homes

There's Only One Spread for Daily Bread

JELKE
GOOD LUCK
MARGARINE

is eaten with satisfaction at every meal. Always the same fine flavor—the same delicious taste, the relish and enjoyment there is to a pure, wholesome appetizing food.



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For Breakfast
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MAJESTIC
HAM OR BACON

Deliciously Different

At all dealers. Look for the orange wrapper.

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RUMFORD

The Wholesome

Baking Powder

A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

Dietetically speaking, Rumford is without fault; as a leavening agent it is perfect; as a keeper it has no superior.

DOES NOT CONTAIN ALUM

Its Purity is Unsurpassed.



several hearings, which were attended by enough people to fill to overflowing the largest room in the State House, the committee on Public Health reported a bill which purported to establish the standard for bread in Massachusetts. It was at once pounced upon by newspaper men and other interested people and a fatal flaw was discovered before the bill could be read in the Senate. Evidently the man who drafted the bill never had made any bread; for he had omitted the very important ingredient of "yeast" as one of the things that were permissible in the manufacture of bread. The bill was hastily withdrawn and another draft was substituted. The first section establishes the standard of materials which may be used in the manufacture of bread. It is as follows:

Section 1. Bread manufactured to be sold by the loaf shall be made from one or more of the following substances:—wheat flour, rye flour, lard, vegetable oils, butter, sugar, malt extract, corn cyrup, salt, yeast, water, milk, corn sugar, cereal flakes, and any other substance commonly sold at retail as food. Bread in the manufacture of which any other materials are added shall have affixed thereto a label upon which shall be distinctly and conspicuously printed in straight parallel lines of plain, uncondensed legible type in Gothic letters not less than one-fourth of an inch high, in the English language, well spaced on a plain ground, a statement indicating the presence of such other materials: provided, however, that no materials of any kind shall be used which are poisonous or injurious to health.

Section 2 provides for a penalty of a fine of not more than five hundred dollars or by imprisonment for not more than a year for violation of the provisions of section 1, and section 3 defines the powers and duties of State and local inspectors of health.

The bread bill was reported March 29 but it did not get clear of the Senate Calendar until April 21. In the meantime it was vigorously attacked by the friends of the baker who used plaster of Paris in his bread. The fact that one of his consulting chemical experts is a member of the Health Council of the State Department of Health was not overlooked in the debate and there were severe criticisms that a public official should allow himself to be retained in a private capacity by a concern whose acts might be brought before him as a public official for review. Several attempts were made to amend the bill in the interests of the baker at whom it was directly aimed. His friends argued along scientific lines to the effect that his product was absolutely pure and not in any way injurious to health; they sought to have the size of the letters required on the wrapper reduced from one-fourth of an inch to one-twelfth of an inch; they sought to have inserted a provision "that no label shall be required upon bread in which other materials not poisonous or injurious to health occur in amounts not exceeding one-tenth of one per cent by weight;" but all these amendments were rejected. Another draft was offered as an amendment which after enumerating the same ingredients which were named in the bill reported by the committee, which might be used in the manufacture of bread, stipulated that any other substance might be used "provided such substance shall advance the art of baking and shall not be injurious to health in the quantities used, or make the bread appear of greater value than it really is." This amendment was downed in short order when it was shown that arsenic, brick dust or any other old thing could be put into bread if it was adopted. Finally, after adopting an amendment allowing the use of "corn flour" as one of the lawful ingredients of legitimate bread, the bill was passed to engrossment by the Senate and was sent to the House.

While establishing the standard for bread, the Senate on the same day rejected a bill that would permit the large bakers to run their plants on the Lord's Day. Their plea was that the public demanded fresh bread on Monday and that this public demand could not be met unless they were permitted to run their plants on Sundays. The defeat of the bill was due in a large measure to labor organizations.

The old fight between the producers and the big contractors of milk was renewed in the Senate and resulted in the passage, in that branch, of a bill which provides that "No person shall be liable, either at law or in equity, to prosecution under this act, unless he has first received a warning notice from the State Department of Health or a local board of health prohibiting him from selling, exchanging, delivering or having in his possession with intent to sell, exchange or deliver any such milk, skimmed milk or cream;"—meaning that which is produced or handled inside or outside of the State in insanitary, unclean or unhealthful surroundings or by insanitary, unclean or unhealthful methods. The contractors claim that they have been imposed upon by the farmers; that it is impossible for them to personally supervise the 3,500 dairies that supply the milk that is sold in Boston and other cities in eastern Massachusetts; and that they should not be subject to criminal prosecution until they had been notified by the proper authorities that unhealthful conditions prevailed at any of the many dairies from which they received the milk with which they supplied their customers.

Michigan Correspondence

(From Our Staff Correspondent)

THE attempt to transfer the Dairy and Food Department from its present control to that of the State Board of Agricultural and incidentally get "Jim" Helme's scalp has ended in a dismal failure. The bill was introduced into the Michigan Legislature by Representative Ross of Livingston County. It provided that the appointment of the Dairy and Food Commissioner should be made by the State Board of Agriculture instead of the Governor, and that all analyses of foods and drugs should be made at the Agricultural College under the direction of the Experiment Station chemist. The present appropriation was cut from $35,000. That the bill was a product of "Peanut" politics is the general opinion of the rank and file of both political parties in Michigan. Nobody has been able to learn who were behind the measure, but it is believed to be merely another attempt of a republican legislature to embarrass a democratic governor. It was argued by the friends of the measure that it was for the best interests of the much abused "dear pepul." That by making this change the efficiency of the Department would be greatly increased at a less expense. Just how this was to be brought about is not quite clear. Certainly none of the college authorities could give any more time or service to the Department than Mr. Helme and from reports of the press dispatches it is quite evident that "efficiency" has been the watch word in the Department for the past two years. Nobody believed that the expenses would be lessened. The present law limits the regular inspectors' salaries to $1,000 per year and the special men to $3 per day. The Ross bill, increased the Commissioner's salary $500, the Deputy Commissioner's salary $300, and permitted the Board to appoint in addition to the regular inspectors, as many special inspectors as they deemed wise and at any old salary they cared to pay. It would not cost any less to hire chemists for the Experiment Station to analyze foods than it does at present, as the Michigan Food Department has the lowest salary list of any state in the Union.

It remained for Colon C. Lillie, a former Food Commissioner under a republican administration to point out another important aspect to the case. He said in a public statement that he was not particularly interested in Mr. Helme or his department, but that he was interested in the Agricultural College. It was his contention that to turn the work over to the M. A. C. would bring to the College a whirlwind of prejudice and animosity that naturally centers around the Dairy and Food Department, that would only react against the College and hamper it in its proper sphere, that of education.

The bill had been provided with one of the most efficient pair of skids of any bill that has been introduced into the present session. The bill was reported out of the Committee on Public Health, referred to and passed upon, and placed on general order in a period of ten hours. But when the thousands of telegrams and letters and petitions of protest began to pour in the grease on the skids slowly wore off until the father of the measure requested that the bill be referred back to the committee, where it will be lost in oblivion. A substitute measure has been introduced, transferring the inspection and analyses of the feeding stuffs from the Dairy and Food Department to the college. This measure stands some chance of passage.

Commissioner Helme won another victory in the Circuit Court in Wayne county this month when the judge set aside the service of a summons in a civil suit brought by Lafe Brothers of Detroit. This firm is suing Mr. Helme for

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WITH OFFICES IN ALL LARGE CITIES

Fill a pie with
ATMORE'S
MINCE MEAT
if you want your guests to praise it. Delicate in flavor, rich in substance, clean, pure and fresh. Ask for it.
Try ATMORE'S



BUY PURE COMPRESSED YEAST

The discussion about using starch in Compressed Yeast has reached the point in the United States of a decision forcing those who used it to declare the fact on the wrapper or label.

That is how we administer the Food Laws in this country.

In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

We Do Not Use Starch in Yeast

A. P. CALLAHAN & COMPANY

2407 La Salle Street Telephone Calumet 410 **CHICAGO, ILLINOIS**

$20,000 damages for an alleged slanderous statement given out by Mr. Helme regarding the seizure of a false measure from Lafer Brothers' store. The summons in the suit was served on Mr. Helme while he was in Detroit to appear as a witness in a court case. The state law provides that no one can be served with a civil summons while he is outside of his own county on court business, so the court upon a demurrer filed by Mr. Helme declared the service irregular and threw the case out of court.

Lafer Brothers are one of the concerns in Detroit that have suffered considerably from Mr. Helme's activities in curbing fraudulent practices. They deal extensively in oleomargarine and have used deceptive means of advertising.

He started a series of prosecutions against them for deceptive advertising, but the case was carried to the Supreme Court and the law declared unconstitutional. Last summer the department made a raid on the hucksters of Detroit, seizing and condemning some 500 short measures. Echoes of this raid were again brought to light recently when inspectors of the department found and confiscated 625 old-style short measures that were being stored in a loft. It is thought that these were being held in the belief that the department might relax its vigilance later and they could again be put into service. The state officials estimate that hucksters and retailers who use this style of measure make from 10 to 20 per cent extra profit on every sale.

Former Inspector Andrew H. Raike, convicted of accepting a $25 bribe from Christian F. Schmidt, a produce dealer, was sentenced to serve from one to two years in the Detroit House of Correction, with the minimum recommended.

Robert J. Doherty, who was convicted at the same time on the same charge, has left for parts unknown and did not appear for sentence. He is under bond for $100. His bondsmen and the police are searching for him.

New York State Correspondence

(From Our Staff Correspondent)

NEW YORK food affairs are running quietly, awaiting the final action of the legislature and the signature of the Governor to determine some of the matters of the coming year. There is considerable discussion outside official lines as to foods, and the best ways of economizing in relation to their purchase and preparation. The State College of Agriculture has taken a hand in this matter, recommending the use of potatoes in bread, cake, etc., and has a bulletin on the growing of vegetables for home canning. These and other similar matters are in line with pure foods as well as with economy in living. Vegetables for canning to be perfectly wholesome should be fresh and of the right varieties. It is doubtful if any considerable number of local papers of the state are printing much of the stuff sent out by the college for their use, but if the practice continues of sending good stuff, the local press may in time take up more of it.

There is a concern that seems to be purely of an advertising nature operating in the East, under the assumption that it is interested solely in the use of pure foods. Lately it has done a good deal of advertising in the daily papers, and some of the papers have assisted the organization by editorials. This may be for the reason that the paper carries the advertising, or it may be that it is really a believer in the methods of the concern. Attractive signs are appearing in the local stores about the country as well as in the cities, setting forth that foods sold there are recommended by this concern, adding a nicely worded advertisement of the wares of the concern. It all looks like an advertising dodge, but if it is there is little harm if the foods are all right. It may be possible to do harm with the organization if it is handled with an idea to blackmail, which seems possible in its methods. While it is the duty of all citizens to add any help possible to an effort to bring into the market better foods, it seems likely that this concern may be watched with advantage, in order to determine if it has ideas of retaliation on any make of goods that do not pay for advertising in accordance with their plan.

Butter that is on the markets of the East is of better quality than it was two or three years ago. This is not due to any legislation, but to demand made manifest, and to competition of oleomargarine. There are many people who know something of the difference in nutritive value between oleo and good butter who nevertheless choose oleo in preference to poor butter. There was so much poor butter a little time ago that it was difficult to get other. The real cause of the improvement seems to be the buttermaker himself. He may be grading cream a little better than was once his custom, but he is undoubtedly taking more pains in the manufacture of butter at the creamery. Demand of the user and of dealers as well as the farmers who furnish the material has forced him to use more care in the manufacture of the product.

Cheese never got so poor as butter, but it, too, is being improved. The same forces have been and are at work in relation to cheese as with butter. Storage eggs were of better quality last year and are likely to be this. The improvement is partly discussion, which has caused more care in selecting and storing eggs, and possibly some of the storage laws have helped. Regarding storage laws, it is a question whether they are very rational yet. They have been put through by people who do not understand the matter well and have lacked wisdom sometimes. There will be improvements made yet.

NEW YORK CITY, April 30, 1915.—The Mayor's Central Purchasing Committee appointed last November has just completed its first set of contracts for city supplies, and a report, which will soon be sent to the Mayor, will show that by having all purchases made by one bureau the city will save thousands of dollars. The Mayor has a bill before the Legislature to establish a Central Purchasing Agency, but if it fails of passage, the present Mayor's committee will be allowed to make contracts for all materials and supplies needed by the various city departments. A contract to supply 3,000,000 quarts of milk to various departments for the six months from April to October has been let with a saving of $30,483.70 from the last price paid by any department. The saving in the Charities Department alone on the milk item amounts to $17,450.

A three months' contract for eight-six tons of butter shows a saving of $6,986.85. On the city's meat item for three months $207,000 has been saved. A three months' contract for 70,000 dozen candled eggs effects a saving of $5,270, while on 105,000 dozen uncandled eggs for the same length of time $4,773,90 is saved. One of the first contracts to be made was to supply 185 tons of coffee for one year, and the committee figures out a saving of $9,300 on the contract. Dealers who supply the city with produce and supplies are much in favor of the new method, because they can deal with one bureau instead of going to eighteen separate departments.

There is a glut of milk in Schoharie County, due, it is said, to the decreased purchases of the unemployed in New York City. One large creamery has notified farmers to discontinue delivering milk at the creamery, as word had been received from New York that the city was over-supplied. The constantly increasing demand for milk for the New York City market in recent years induced many Schoharie farmers to discontinue the cultivation of hops and turn their attention to dairy farming. The recent decreased purchases of the creameries are causing hardship, and the disposal of the surplus milk is becoming a serious question.

Food laws, and how they may be made uniform and improved, were discussed on April 16th by a large number of experts on foods, their origin and uses, who gathered at the Biltmore for the second annual meeting of the National Food Trades Conference. Louis Runkel, President of the Conference, spoke on "Uniform and Effective Food Laws," and at the morning and afternoon sessions twenty-seven other speakers were on the program for talks on almost every phase of the alimentary problem beside that of legislation. Drugs, packaged foods, groceries, oysters, grain and grain products, coffee condiments, baking powder, evaporated milk, publicity and criticism in connection with food laws were the other special subjects discussed during the day by experts on each.

Quite a sharp upturn in foodstuffs prices, at least so far as the number of advances is concerned, was shown last week. In fact, there were so many advances on these commodities that they outnumbered the declines practically three to one. Among the features of the foodstuffs advances were the rises the week brought in flour under the influences of another rise in wheat. Only one of the four principal grades, it being Spring clear, failed to advance. On the other grades prices went up from 10 to 25 cents a barrel. There was also an advance in bacon. The dairy products were quieter and firmer than usual, there being no declines, and the only advances being shown on eggs.



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Use it whenever the recipe calls for milk or cream—in pastries, puddings, soups and gravies. All these good things you cook with milk will be better if you use

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Try Carnation Milk today—also ask your grocer, the Carnation Milkman, for "The Story of Carnation Milk"—with choice recipes, or write us for it.

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"Um-m-m! that's delicious syrup" —you'll say when you enjoy your first taste of

TOWLE'S LOG CABIN CANE AND MAPLE SYRUP

It's a delightful blend of choicest cane and finest maple syrup. Great on cereals, biscuits, beans—a delicious sauce for custards and puddings. Absolute purity and full measure guaranteed by the Log Cabin Can. Order of your grocer today.



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"GOOD-BYE FLY"

According to Department of Agriculture Bulletin No. 118: Apply 0.62 Borax to every 10 cubic feet of manure. Apply Borax particularly around edges; sprinkle with 2 or 3 gallons of water. This treatment should be repeated with each addition of fresh manure. Flies lay their eggs in fresh manure. Borax prevents their hatching.

Don't use more Borax than recommended above.

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DISTILLED VINEGAR

Vegetables did not show many changes, but most of them were downward. Fresh and dried fruits showed little change either way. Both Santos and Rio coffees declined, but teas were unchanged. The leading raw sugars made up the ground they lost in the previous week, but standard granulated continued unchanged. Spices were not very unsteady.

With the idea of helping the average household in the selection of nutritious and cheap foods, as well as suggesting certain modern three-cent lunches for school children, the Health Department has made public the latest experiments and conclusions of the New York school lunch committee. The various foods named were subjected to laboratory tests by Cornell University and their food value carefully determined before being recommended.

Notwithstanding the war in Europe, imports of wines and liquors at the port of New York during the first three months of the year were fairly heavy. Only a few kinds showed marked decline for that period as compared with the same period last year, while some showed gains. A decline was shown in champagne imports of more than 11,000 cases, while receipts of sherry dropped about 1,000 cases. Italian wines showed a gain of more than 9,000 cases, but in gallons the imports of these wines showed a loss of about 75,000. Imports of Rhine and Moselle wines for the period nearly doubled as to cases, while the gain in port wine was nearly 500 cases. Receipts of Scotch and Irish whiskies show quite a sharp drop in cases, but a slight gain in gallons. Foreign brandy receipts also fell off quite a little, but the loss in these was more than made up by the increase in shipments of California brandies by sea. Imports of California wines by sea fell off more than 700,000 gallons. A marked drop in imports of German beer was also shown.

The European war appears to be exerting such an unsettling effect on the foreign market prices of cheese that shippers are at a loss to fix values for American dutiable purposes. Some of the jobbers here handling the foreign cheeses have added to the invoiced prices on entry to make what they thought was correct foreign market value. The appraising officials, however, in nearly all cases jumped prices, with the result that importers took appeals.

The local market for cocoa is quiet, but steady. The domestic demand is not heavy just now, and the export business is spotty, due in good part to irregular sailings for European countries. The leading foreign customers at this time are France, England, Italy, and Denmark, the first three countries, it is thought, making use of cocoa in the commissary departments of their armies. While no business is being done direct with Germany from this market, there is a belief that a good deal of cocoa is finding its way into that country. Present prices here range from 14¾@15 cents on the Haiti product to 20@21 cents a pound on Maracaibo cocoa.

Department stores in New York City are much concerned over the Chase bill, which relists drug schedules. The storekeepers fear that the removal of various articles from the older schedule means that they can not be sold in department stores or outside of pharmacies.

The New York Child Labor Committee has just issued a statement denouncing the Bewley 72-hour-week cannery bill which was recently passed by the legislature. The bill would enable the canner to work his employes 72 hours a week between June 1 and November 1 and would give the Commissioner of Labor power to suspend the 12-hour limit, so that canners could work their employes any length of time they saw fit.

In overruling protests by Von Bremen, Asche & Co. the Board of General Appraisers laid down points of tariff construction applicable generally to canned fish products. The merchandise before the board was shown by the evidence to be fish skinned and boned, packed in tin packages with oil. It was classified for duty at the appropriate rate according to the measurement of the tin under the act of 1909. While several claims were made by the importers for rates lower than those exacted by the collector, the claim relied upon by the protestants was under paragraph 273, at one and one-quarter cents per pound as "fish skinned and boned."

Local jobbing circles are now complaining of the frequency with which contractors abroad break their delivery contracts, especially in the matter of sardine shipments. As is customary, firms here contracted with packers in Norway and other countries for specific quantities of the fish. Foreign governments, however, with agents on the spot, have been offering the packers much higher prices than the contract rates made with Americans, with the result that the packers in many instances are yielding to temptation and jumping their obligations here. Scarcity of foreign sardines in this market, together with advancing prices, is the result.

Ohio Correspondence

(From Our Staff Correspondent)

COLUMBUS, O., April 29.—A live issue in Ohio at the present time, in the matter of food regulation, is the attempt to bring about conformity on the part of state and federal legislation. The differences which exist cause confusion to many manufacturers and dealers who have a sincere desire to obey the law, and in many instances work hardship through unfair competition coming from without the state.

An influence of considerable weight, embodied in the Ohio Wholesale Grocers' Association, has taken earnest hold of this problem. At a meeting held in Columbus recently it adopted plans for bringing about reform. One of the arguments made to the public is that whenever a state legislature passes a law which conflicts with the federal law the consumer pays an extra price. This is because most wholesale grocers have interstate trade, and must put up commodities in conformity with national laws. When some state law disturbs this standard by requiring certain goods to be sold in different form, expense is added to the cost of the goods.

One of the unfair features of the present mixed state of affairs is the advantage given foreign mail-order houses over dealers and producers within the state. In the case of an article violating the state law, but conforming with the federal law, being shipped into the state direct to the consumer, the state food authorities have no chance to prosecute. At the same time the concerns having headquarters within the state and paying taxes into its treasury are subject to fine, and possible imprisonment, when they attempt to meet this competition.

The grocers are making strong effort to secure relief at the hands of the present Ohio legislature. The greatest hardship encountered in this attempt is indifference to the needs of legitimate business on the part of the professional contingent of that body.

Pure food officials find stubborn resistance to authority in five-and-ten-cent stores. One inspector makes the statement in print that they are practically the worst violators. Owned by big non-resident corporations of great buying power, this class of store is apt to hold local authority more or less in contempt, unless vigorously dealt with. Many of them handle food products, and all toilet goods coming within scope of the inspection laws. The policy is to display an impressive-looking package, without much regard to legal requirements. The same evil is spreading to the department stores. The two comprise a field which inspectors are forced to watch closely. That we are still far from a state of business morals when manufacturers can be trusted to deal honestly with the public without being forced, is shown by one feature of the Ohio Food Department's activities during the past month. Out of 207 samples of various kinds analyzed, 124 failed to show a clean bill of health. The analysis covered 31 articles. Of samples taken, 137 are still in the hands of the chemists, unreported upon, making a total of 344 samples handled in all.

The old evil of coloring oleomargarine has sprung up again after being dormant for a considerable period, and will be made the subject of warm prosecution. Vinegar manufacturers, who embrace a number of persistent violaters in their ranks, are found evenly divided between pure and impure in the number of samples taken. There are now in the hands of the chemists 106 samples of maple syrup, and the report on same will disclose how well makers have lived up to the laws in the season just closed.

An event of the month was a request of Governor Willis upon Commissioner S. E. Strade, head of the Ohio Food Department, for his resignation. There was nothing personal in the action, Mr. Strode being one of a number of officials in various branches of the state government to be the object of such attention. It is designed to pave the way for a general reorganization. There is yet a question as to whether the officials will comply or stand on the principle that they should serve out the terms for which they have been appointed, unless inefficiency or other good cause is proved. In the case of Mr. Strode, he has since been legislated out of office by the passage of a bill changing the form of his

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Present prestige and popularity of Armour's "Simon Pure" Leaf Lard, Armour's Grape Juice, "Star" Hams and Bacon, "Veribest" Food Specialties, etc., are but the natural results of our half century of striving toward perfect food production.



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PRIDE OF THE FARM
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TO THE JOBBER AND RETAILER



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Plans are already laid to place Waw Waw in its deserved position as the King of Table Sauces.

We cannot make Waw Waw Sauce itself any better but we can and will make Waw Waw Sauce a better seller.

An extensive advertising campaign in the leading Journals is now in course of preparation. No pains, expense or effort will be spared to make Waw Waw a leader in easy, steady selling, just as it is now a leader in quality.

Full details of the new plans will be mailed to jobbers and retailers throughout the country. In the meantime the already increasing inflows of orders are being filled promptly from our New York warehouse

SPECIAL—If you are not fully acquainted with the unusual merit of Waw Waw Sauce, write at once and a full size sample bottle will be sent for trial on your own table.

St. James Importing Company NEW YORK

particular department and doing away technically with the position he holds. Should this stand the test constitutionally, it would mean his retirement within 90 days, even should he not resign. All underofficials of the department are at sea as to what is going to happen in the matter of their positions. The whole muddle, which was stirred up several months ago, has interfered with the effectiveness of the department. It has side-tracked needed legislation. In view of the hostile partisan feeling that had developed, it was felt to be useless to take the initiative on any progress.

The pure edible paste law is one in which the department has been taking an active interest, in the way of furnishing information and in moral support. It is believed now that the measure is hopelessly hung up in committee, notwithstanding that the president of one of the poor-food leagues from the East has been on the ground to urge the justice of the bill.

Pennsylvania Correspondence

(From our Staff Correspondent.)

HARRISBURG, Pa., April 29.—Local option, full crew legislation, regulation of minor labor and workmen's compensation together with measures to raise $5,500,000 annual revenue for improvement of roads have attracted so much attention that but scant notice has been given to food legislation in the general assembly. The general impression is that the legislature will adjourn on May 13 or May 20 and that once the big legislation is out of the way things will go rapidly enough.

After a battle extending over three weeks the House committee on health and sanitation reported out the Senate bill repealing the cold storage act of 1913. However, there are doubts about the capitol whether the governor would sign such a measure if it reached his desk. He has not committed himself on the cold storage question, but it is understood that he favors some sort of regulation such as the uniform act. A bill embodying some of the ideas of cold storage men, consumers and the state authorities is being held in committee until the repealer is out of the road. It extends the period of storage on practically all foods and makes fifteen days the limit of storage without being classed as cold storage. In several places administrative details are coupled up and in one section it is provided that all compartments used for receiving, preparing, handling and delivering foods connected with a cold storage establishment shall be classed as within the warehouse. Failure to keep the records and make reports is to be considered a violation of the law and the owner of food is to be held responsible for being in proper condition for storage, although a warehouseman failing to take proper precautions is also made liable. Refrigerator cars are exempted and transfers may be made with the authority of the commissioner.

The House defeated the Senate bill providing regulation for the sale of valves and an attempt to reconsider it was defeated by a heavy vote. This bill was pressed by a number of Philadelphians.

The various bills to regulate the sales of fruit are to be reported out by the Senate committee in charge and it is expected that the bill relative to the sizes of grape baskets and trays will become a law. There are pending numerous bills relative to fruit trees which have a particular significance because of the rapid development of the orchard industry in Southern Pennsylvania.

The minor labor act is sponsored by the State administration and calls for a maximum of fifty-one hours a week with provision for continuation schools. The manufacturers are asking for fifty-four hours.

Among bills which have caused storms in the legislature have been propositions to exempt female help in hotels, cafes and boarding houses from operation of the act of 1913. This bill passed the Senate, but was held up in the House where hearings were demanded.

Practically all of the food legislation has been held back until the platform measures are advanced and the next fortnight will see action by committees on measures which have been retained. Most of them will follow definite action on the cold storage and child labor bills.

The state quarantine for foot and mouth disease is being gradually modified and several bills are in the legislature providing for indemnity for men whose cattle have been killed. One bill would give full value while another would provide ninety per cent for animals killed because of the cattle plague. The biennial attack on the State Veterinarian because of rulings and methods in handling cattle diseases has been started. Some time ago the state paid half a million dollars for cattle and property destroyed and a bill for $125,000 more is pending. It is thought that still more will be required.

A series of measures to encourage cattle raising has been prepared by people interested in state college which will give much attention to this branch of farming.

The State Bureau of Agricultural statistics calls attention to the fact that unfavorable weather conditions during the winter have caused the winter wheat to show on April 1 a decline in condition of twelve per cent as compared with the condition on April 1 during the last ten years. Rye is in better shape and the reports on fruits are fair, indicating a fair crop provided there are no late frosts. It is estimated that the wheat crop will fall about 5,000,000 bushels short of the 24,000,000-bushel figure of last year. Reports indicate that there will be little spring wheat shown, but that an immense amount of corn will be planted.

Figures on the state maple sugar crop from the thirty-five counties where it is raised show a yield for last year of 1,150,000 pounds. These figures represent the first effort to obtain definite information on this crop.

Utah Correspondence

(From Our Staff Correspondent)

SALT LAKE, April 29.—Utah is to have a milk show. To the cities and states where milk shows are of more or less common occurrence this may not sound like important news, but in Utah it is important in that it marks a long step ahead. This state has never had such a show, and in order that the advantages that have been derived elsewhere by them may be had here, the cities, state and federal officials will co-operate to make the opening milk exposition one of the biggest and best ever held in the West.

Believing that they have effectually knocked out the use of baking powder companies selling an albumenized powder of the fraudulent water glass test, the state food officials have just about decided to revise the present stringent ruling against this sort of powder, although they say that under no circumstances will the water glass test be allowed. No action has yet been taken in the matter, but it is planned to have it as the principal order of business at the May meeting of the State Dairy and Food Bureau.

Closely following upon the heels of the announcement that there would be a new Dairy and Food Commissioner, the old baking powder question—shall albumen powder be allowed in Utah?—reared its head. The new Commissioner, soon after taking the oath of office, sent a communication to the Attorney General, requesting an opinion as to whether or not the ruling of the department is legal. He outlined fully all the pros and cons of the matter.

T. J. Bryan, chief chemist of the Calumet Company, makers of albumen powder, was, as usual, early on the job and armed with his well-known arguments in favor of the particular sort of powder that has been under the ban.

Replying to the questions of the State Food Commissioner, the Attorney General in substance said: That while there was little doubt that albumen in baking powder made possible a trade fraud, that under Utah's present laws—lacking, as we do, a false advertising law—such powder does not constitute, in his opinion, an adulteration. An adulteration, he opines, must be something that conceals inferiority or is, in itself, injurious to health. Neither of these, he says, is done by the albumen, so it cannot be considered an adulteration. However, he made no recommendation to the Commissioner, leaving all action in the matter to him and other members of the State Bureau.

Following the receipt of this communication, the Bureau met, but took no action. Owing to the newness of the or-

K C
Baking Powder

CONTAINS NO ALBUMEN (sometimes called white of egg) OR ANY ADULTERATION



Therefore

It Complies With All PURE FOOD LAWS, both State and National.

Sold and pushed by grocers throughout the United States who appreciate fair dealing by the Manufacturers and who like to give their customers full value for their money.

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Tell your grocer you want a pail now; arrange with him for your regular supply. Write to our General Offices, Chicago, for our *real* cook book—"HOME HELPS"—free.

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Evaporated Milk

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WINS AND HOLDS TRADE

on account of its Superior Quality.

Prepared by

HELVETIA MILK CONDENSING CO.

Highland, Illinois

ORIGINATORS OF EVAPORATED MILK

ganization, it was decided to postpone its decision until the coming monthly session. Requested by the Utah representative of THE AMERICAN FOOD JOURNAL to make a statement as to his attitude on the question, Commissioner Smith had this to say:

"For some time prior to 1913 the State Dairy and Food Department of Utah continually received complaints from store keepers, consumers and manufacturers that agents of various baking powder concerns were resorting to unfair and deceptive tests in the comparison of their respective powders with competitive powders. I was, at that time, detailed by the department to make a careful investigation of the acts and conditions complained of. After my investigation, it was found that these complaints were justified. Several agents of baking powder manufacturers were resorting to contemptible tricks in the advertising of their articles.

"This advertising was not only carried on with the grocers, but a systematic house-to-house canvass was made. The baking powders used in the advertising were found to contain a minute quantity of egg albumen (white of egg); in fact, not more than from four to eight ounces of this albumen to 100 pounds of baking powder. The advertising consisted of placing a small amount of the albumenized powder in a glass container and several other containers were likewise supplied with a small amount of other baking powder, not containing albumen. Water was added to each glass and the agents informed the observers that the relative strength would be made manifest and determined by the height to which the bubbles were driven in the glasses. Of course, the albumen powder was shown to 'contain' sometimes as much as 50 per cent. 'more leavening power' than the competitive article. This fake test, or as State Chemist Herman Harms terms it, 'ingenious trade wrinkle,' certainly made the albumen powder appear better and of greater value and strength than it really was, thus concealing, I take it, an inferiority. Not more inferior than other powders undergoing the same test, but inferior in strength and quality to the claims made concerning it by the demonstration agents.

"These agents were authorized to thus deceive the public for they carried advertising matter issued by their companies setting forth rules for the carrying out and explaining of the fraudulent test, or rather telling how to arrive at the fraudulent result.

"On June 3, 1913, the State Dairy and Food Bureau held its regular meeting and this question was considered. It was brought out in that meeting that representatives of various manufacturing concerns in this state who were using albumen in their baking powders admitted that its use was a fraud and was resorted to merely to deceive the consumer in a water glass test, but, in justice to themselves, they asserted they had used it only to meet competition.

"The matter was then considered in every light. It was contended (and I think properly) that the addition of egg albumen of its own self in baking powder—there being no standard as to ingredients—did not constitute an adulteration, but when it was used in this comparative test to deceive the innocent consumer into the belief that it was—because of the egg albumen in it—of greater value than was really true, then inferiority was concealed. In other words, it was contended by the department that the dual relationship between the egg albumen and the fraudulent water glass test constituted the adulteration. Consequently, a tentative ruling was made declaring such powders illegal. Later—on July 10, 1913, to be exact—this ruling, known as Bulletin No. 21, was printed and promulgated as final action of the board relative to this matter.

"The exposure of the practices resorted to heretofore and the agitation in other states cleared the atmosphere and today it is impossible to find a baking powder concern in Utah, at least, resorting to this unfair and fraudulent comparative test. Great good, therefore, has resulted. The action of the bureau in issuing Bulletin No. 21 has been the great factor in bringing about the change. Therefore, inasmuch as conditions have changed, there is not at present a dual relationship between the albumen powder and the fake water glass test in Utah. At the next meeting of the bureau some action is contemplated, but just what action is, just now, unknown.

"I think my contentions as stated as to the cause and effect in this albumen question—my contention that the dual relationship constituted adulteration—is borne out or rather strengthened by the fact that Judge Frank S. Dietrich of the United States District Court for Idaho enjoined the State Food Commissioner of that state from enforcing his ruling against the use of egg albumen in baking pwoder and, at the same time, enjoined a certain baking powder company from using the water glass test in comparison with other powders."

Who is who in the new State Dairy and Food Bureau would be difficut to say. The interest that is being taken by two men, each of whom thinks the other was retired last month and himself retained, demonstrates the interest in food work in general, especially in view of the fact that there is no salary and but little glory in being a member of the board. The bureau is supposed to contain in addition to the State Commissioner and State Chemist, a non-producer, a retailer and a manufacturer. Up to last month, Stephen Stanford was the non-producer and E. A. Olsen the retailer, being a groceryman.

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There is no higher art than that which tends toward the improvement of human food.—*Beecher.*

Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.

Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year Canada, $1.25 per year
Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

The ownership of The American Food Journal is vested solely in the officers of the company. No person, firm or corporation, either directly or indirectly connected with the business it represents, has any share in its ownership or voice in shaping its policy which has in view at all times the best interests of the field it serves. It aims to discuss all subjects fairly, and to furnish its readers information concerning the progress and development of the food industries. It will answer any questions concerning the business to the best of its ability, and it asks its readers in all parts of the world to aid it with inquiries and suggestions, to which it will give prompt and earnest consideration.

Vol. X. JUNE, 1915. Number 6.

Barnard Lifts Ban on Benzoate of Soda

AT last, and after many years of adverse rulings, of hard fought contentions and stifled commercial existence, benzoate of soda has come into s own in the state of Indiana.

A notice recently issued to health officers and inpectors and the grocery trade of that commonwealth v H. E. Barnard, state food and drug commissioner; ıould be self-explanatory:

STATE BOARD OF HEALTH.
Indianapolis, Ind., May 20, 1915.

Your attention is called to the passage of the folwing order at the last quarterly meeting of the :ate Board of Health:

"Whereas the decisions of the Supreme Court of the nited States in cases concerning the sale of food ansported in interstate commerce and sold in original ıckages reserve to officials charged with the enforceent of the federal food and drugs act the authority regulate the labeling and character of such foods, e chemist to the State Board of Health, who is the ate food and drug commissioner, is hereby instructed follow without exception the regulations for the forcement of the food and drugs act, promulgated the Secretaries of Agriculture, the Treasury, and ommerce and Labor, in the enforcement of the pure od and drug law chapter 104, acts 1907, in the case all food sold in interstate commerce in the original broken package."

Pursuant to this order all food inspectors and the ocery trade are advised that hereafter no objection ll be made to the sale in interstate commerce, in the iginal unbroken package, of food which is preserved th sodium benzoate*. or sulphur dioxide, provided ıt each container or package of such food is plainly eled to show the presence and amount of prevative.

Your attention is further directed to the fact that rules promulgated for the enforcement of the fedl food law govern procedure in Indiana and that, in effect, all goods in the original package are to be accepted as legal if they comply with such regulations.

H. E. BARNARD,
State Food and Drug Commissioner.

H. E. Barnard, State Food and Drug Commissioner.

Food Inspection Decision 104.

It having been determined that benzoate of soda mixed with food is not deleterious or poisonous and is not injurious to health, no objection will be raised under the Food and Drugs Act to the use in food of benzoate of soda, provided that each container or package of such food is plainly labeled to show the presence and amount of benzoate of soda.

George B. Cortelyou,
Secretary of the Treasury.
James Wilson,
Secretary of Agriculture.
Oscar S. Straus,
Secretary of Commerce and Labor.

Throughout the long and troubled career of benzoate of soda, The American Food Journal conducted a staunch and determined campaign in defense of this useful and wholesome food preservative.

It now turns out that this paper was just so many years ahead of the ruling cited above.

Much credit is due Commissioner Barnard in this departure. It takes a big man to reverse himself, as he has done in this instance.

It is no more or no less than should be expected that error be committed once in a while throughout the intricate and often irksome business of deciding and ruling on the question of the purity or fitness of foods.

It is the willingness to right an involuntary wrong, in such instances, that must in the end result in benefit to those concerned.

THE CASE OF JAMES H. WALLIS

THE troubles of James H. Wallis, former Pure Food Commissioner for the State of Idaho, were settled in court the other day by Mr. Wallis' attorney under a formal plea of guilty to two indictments, alleging irregularities of a technical nature in the conduct of the office of Pure Food Commissioner, and by the imposition of a fine of $1,500 which was paid. None of the indictments against Mr. Wallis charged the embezzlement of state funds. None accused him of dishonesty in any stand taken by him in the enforcement of the Food Laws, and there was no moral turpitude involved in the offense to which Mr. Wallis entered a plea of guilty.

In addressing the court, the prosecuting attorney admitted that there was no dishonest intention on the part of Mr. Wallis, that possibly he had been so engrossed attending to involved matters of administration that he had been lax and careless as to details. This was the most which could be produced against Mr. Wallis. The specific offenses to which pleas of guilty were entered were certifications of two pay rolls where inspectors were paid for a larger number of days than they afterwards testified they had worked for the State. There was no charge, or even any insinuation that Mr. Wallis had profited one cent in either case. The inspectors were working in the field and their names were certified for a full months' pay as a matter of office routine. The attorney for Mr. Wallis stated to the court that all of the indictments were of a technical nature, that he had advised his client no trouble would be experienced in securing verdicts of not guilty in all of them, but that Mr. Wallis' health had been so impaired by the strain under which he had labored, that he was constrained to terminate matters by entering pleas of guilty to offenses which did not involve any admission of dishonesty on his part.

Furthermore, that it was impossible for Mr. Wallis to procure employment while these indictments were hanging over his head and that it was necessary for him once more to place himself in a position where he could support his family.

The press of the State of Idaho generally have taken the view that this was not a case which called for any drastic punishment. The Twin Falls News in a recent issue says:

> "Up to the time of the severance of his connection, James H. Wallis was the only man to fill the position of State Food and Sanitary Commissioner since the creation of the office, in a manner which reflected the slightest credit upon the State of Idaho. Through his untiring diligence and unceasing application he made this state a model upon which laws have been founded for guidance and control in matters pertaining to public health all over the West. Under his direction a political football was changed into an efficient force for the educational good of all. There is no means of reckoning the benefits which have been derived, no way of computing the good thereby accomplished.
>
> "There was no question of moral turpitude involved. There was only the figure of a zealous public servant who in the stress of the day's work had lost track of certain of the details.
>
> "Possibly the ends of justice have been served by the assessment of a fifteen hundred dollar fine, but to those who have taken the trouble to follow the outcome of the various prosecutions, there is some room for doubt."

It is undoubtedly a fact that no Food Commissioner in the United States has stood higher in public esteem than James H. Wallis, and it is equally a fact that no Food Commissioner ever had in greater measure the confidence and support of his fellow Food Commissioners. This is well attested by the fact that Mr. Wallis has repeatedly been honored by the National Organization with positions of trust and confidence including the presidency of the organization. The American Food Journal is convinced that Mr. Wallis has done nothing which should cause him to lose the respect and esteem of his fellow Food Commissioners. The most that can be said against him is, that he was careless in matters of detail, and this carelessness, which was in no just sense criminal, was seized upon by unscrupulous and powerful enemies to work his downfall. In view of the great work which Wallis performed for Pure Food in the State of Idaho and in the nation, this paper feels that he has been more than punished sufficiently, and predicts for him a future which will in no way be dimmed by his recent disagreeable experience.

NEW COMMISSION MEETS.

RECENTLY the new Federal Trade Commission, appointed by President Wilson, held its first meeting for the regulation of business enterprise. Having warred on the trusts with success of more or less varying degrees, the Government now proposes to hold in leash those interests which have survived the various campaigns of the United States Representatives.

The members of the Commission are Joseph E. Davies of Wisconsin, former commissioner of corporations, who is slated for chairman; Wm. J. Harris of Georgia, formerly director of the census; Edward N. Hurley, a Chicago manufacturer; Will H. Tarry, a Seattle contractor, and George Rublee, a New Hampshire attorney.

Confirmation by the Senate of the nomination of Mr. Rublee was prevented by Senator Gallinger, whose re-election was vigorously opposed last fall by Mr. Rublee. The President, however, gave him a recess appointment.

The preparation for the work of the Commission is only $300,000, and the Bureau of Corporations which the new body obsorbs, requires $251,000. The other $49,000 will be eaten up by the commissioners' salaries. The new body will do some investigating and cataloguing of corporations and card indexing and eventually will tackle its most formidable task which, it is hoped by its sponsors, will be the eradication of unfair competition. It will find itself inundated at the start with inquiries from thousands of corporations as to the propriety of this and that method of doing business.

Under the law the trade commission is not authorized to advise a corporation as to the propriety of contemplated business procedure. The Illinois and Indiana coal operators, for instance, want to combine and will ask the commission, it is reported, for permission to do so.

The commission will be compelled to tell the operators that it cannot prejudge the case. They may combine if they desire to do so; and then the commission may pass upon the legality of the arrangement and may, in its discretion, require its abrogation.

Whatever may be the ultimate outcome of the new undertaking of the Wilson administration, it cannot be said that the chief executive has at any time failed to put forth his best efforts in the interests of the American people at large. It is sincerely to be wished that the institution known as the Federal Trade Commission shall prove a gratifying success.

STILL ANOTHER SAVIOR.

ANOTHER Richmond has invaded the High-Cost-of-Living field, with solemn promises of economic betterment for all those who have ears and will hear the new prophet.

"The Professional Supply Agency, Importers, Wholesalers and Jobbers of General Merchandise," is the full and official title of the infant prodigy.

Follow a few of the circularized gems of wisdom recently sent out to "prospective members":

"The general plan here submitted is for the purpose of reducing the high cost of living and in addition securing for its members a safe, conservative and profit sharing investment through the formation of a Central Organization (The Holding Corporation) with wholesale and retail subsidiary units.

"Our plan consists in handling produce directly from the farm and products from the factory and mills in large quantities, supplying the general public through the local retail stores with all of their needs at the lowest possible prices.

"At our retail stores or stores organized under our system it is our purpose to maintain uniform current prices to the general public; members only are entitled to the benefits of reduced prices as guaranteed under our Trading Membership.

"The holders of Trading Memberships are entitled to purchase supplies and general merchandise at a saving of from 5 to 30% and are also entitled to, gratis—One Hundred Shares' of the fully paid and non-assessable common stock of the Professional Investment Company, the Central Organization (or Holding Corporation) which will enable the holders of said Trading Memberships to participate in the earnings of the Investment Corporation.

"These savings are made possible by the ability of the Professional Supply Agency to buy direct from the manufacturer, importer and producer; it is the only possible way to cut down the high cost of living. You can begin to make your purchases through this agency as soon as you have signed the application blank and made your first payment on a membership.

"By investing your savings made through dealing with us you can secure and hold the above annual savings in bank."

There have been any number of co-operative corporations in latter years. Not a single one of them has proved worthy of consideration. They have all failed dismally. Mushrooms of any variety have but short life. So will it be with this latest addition to the long list.

POISONOUS FLY PAPER.

THE following item appeared during the month in an Atlanta newspaper. Its far-reaching significance should not be lost to those who have in their power or province to bring about such legislation as will render prohibitory the manufacture or sale of poisonous fly paper:

"Rockmart, Ga., May 14.—After drinking a cup of fly poison with which she was playing, little Lucile Sherrill, three years old, daughter of Mr. and Mrs. J. L. Sherrill, of Rockmart, died Thursday afternoon.

"The little girl found a 'fly killer' in the shape of a cup containing a solution of arsenic; she took the apparatus out in the yard and played 'afternoon tea' with it and her dolls. Making the play realistic, she drank the 'tea.' Four hours later she died despite efforts of physicians.

"Mr. and Mrs. Sherrill are proprietors of the Bulloch hotel."

We have no especial desire to indulge in repetition, which frequently is more tiresome than useful. But at this time it is quite apropos to quote the following lines, which appeared in the April issue of THE AMERICAN FOOD JOURNAL.

"From July 1 to October 31, 1914, reports show 47 cases of poisoning of children by fly poisons. The list would probably have been larger if report of every case of the kind was made, as statistics were only cases that were noticed in the press, as follows:

	Total.	Fatal.	Non-fatal or Uncertain.
July	20	5	15
August	18	2	16
September	4	1	3
October	5	2	3
	47	10	37

"By states the cases were as follows: Florida, 1; Illinois, 4; Indiana, 8; Idaho, 1; Iowa, 6; Kentucky, 2; Minnesota, 5; Nebraska, 2; New York, 2; North Carolina, 1; Ohio, 3; Pennsylvania, 4; New Jersey, 2; Michigan, 3; North Dakota, 2; Canada, 1. Total, 47."

It may be proper to say at this point that this publication will under no circumstance publish an advertisement of any poisonous fly killer.

WHOLESALERS' NEW PRESIDENT.

THE National Wholesale Grocers' Association is to be congratulated upon its recent selection of a chief executive to hold the helm of that thriving organization during the ensuing year.

Theodore F. Whitmarsh, the new president of the association, is admirably equipped with the qualities requisite to a successful and fruit-bearing administration.

A gentleman of unusual finesse and tact, backed by a commercial career of which he may feel justly proud, and blessed with the friendship of all who know him, Mr. Whitmarsh, there can be no doubt about it, is sure to serve at this honored post with the same high degree of distinction which has characterized his performance in the business world. And in this new and important undertaking, President Whitmarsh has the best wishes of THE AMERICAN FOOD JOURNAL. High standards have been set by predecessors. He is the man to meet them and proceed to further achievement.

BECKMANN REMAINS SECRETARY.

THE solidity and harmonious entente characteristic of the National Wholesale Grocers' Association have never been better demonstrated than in the continuing in office of the secretary of the organization, Alfred H. Beckmann.

The action of the association in this matter goes far to establish the fact that constructiveness, progressive principles and an unhampered esprit de corps are foremost in the minds of the members.

And, indeed, in this instance they are well repaid. Secretary Beckmann represents efficiency in its highest expression.

The Story of the States

A Historical and Statistical Series Sketching the Food and Drug Inspection Work of All the Various Commonwealths—The May Contribution Gives an Interesting Detailed Description of the Food Law History of New Jersey.

By R. B. Fitz-Randolph, Chief

THE enforcement of food and drug laws in New Jersey has always been carried on under the supervision of the State Board of Health. The first of these laws of any importance was an act regulating the sale of milk, passed in 1882. The oleomargarine law was enacted in 1886, and following this a number of other laws were passed regulating the sale of particular foodstuffs. In 1901, the first comprehensive food and drugs act was adopted, and organized pure food work in the state really begun in that year; the work which had been done previous to that time having been almost entirely on milk and oleomargarine. The act of 1901 was modelled in most respects after one in force at that time in Massachusetts, and was a very satisfactory piece of legislation. In 1907, this act, which had meanwhile been amended and supplemented every year since its passage, was superseded by another, resembling very closely the Federal Food and Drugs Act of 1906. This new act, while an improvement in many respects over previous legislation, and possessing the important advantage of substantial uniformity with the Federal Act and the laws of a number of other states, had almost all the weaknesses and imperfections of the Federal Law, and in some respects was decidedly inferior to the act of 1901. It has been amended and supplemented in various particulars since its passage; the most important of the supplements being the so-called "Sanitary Act" of 1909, which followed closely the Indiana law, and which has been the basis of much of the best work done during recent years.

The Board of Health also enforces certain other laws relating to the food supply; those relating to Dairy and Creamery, Slaughter-House, Cold Storage and Shellfish inspection, further mention of which will be made later. Laws relating to the sale of feed for animals, however, are enforced by the Director of the New Jersey Agricultural Experiment Station.

The scope and purpose of the activities of the Bureau of Food, Drugs, Water and Sewerage are somewhat different from those of food and drug departments in other states. The nucleus of the organization is the Laboratory of Hygiene, which carries on three distinct lines of work; the bacteriological examination of specimens sent by physicians throughout the state from suspected cases of communicable diseases; the analysis of samples of food and drugs; the analysis of samples of water from public and private supplies, and the analysis of sewage and sewage treatment plant effluents. This combination into one of what, in most places, would constitute three distinct laboratories, is of great advantage in the enforcement of food laws, as it puts at our disposal beside the usual force of chemists common to such laboratories, trained bacteriologists who have rendered important services in the bacteriological examination of foods, particularly of milk, cold storage products and shellfish; and also unusually complete facilities for the examination and control of waters, not only those used for drinking purposes, but also those used in the prepartion and handling of foods.

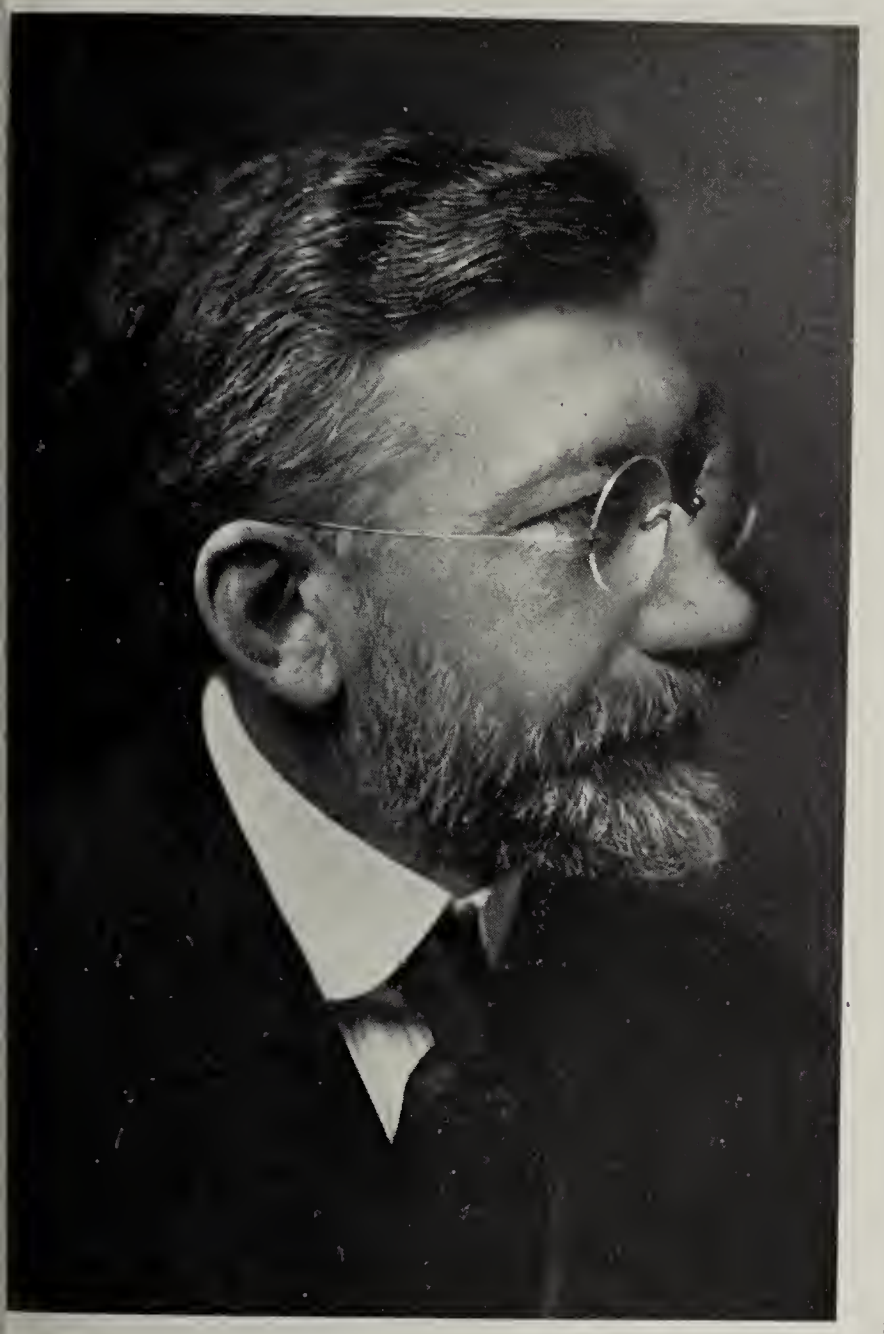
Besides the laboratory force of six chemists and three bacteriologists with their helpers and clerks, there is a field force of two food and drug inspectors; one slaughter-house inspector; one cold storage inspector; one canning factory inspector, who also assists in the inspection of slaughter-houses. The inspection of dairies, creameries and ice cream factories is carried on by a force of five inspectors attached to the Bureau of Creameries and Dairies. At the present time the Bureau of Food, Drugs, Water and Sewerage has 35 employes, of whom 15 are engaged in food and drug work.

In the early days, the Bureau followed the traditional lines adopted by most food and drug departments throughout the country. Samples of food and drugs were collected by the inspectors and analyzed in the Laboratory. Prosecutions were instituted against those persons found violating the law; the Attorney General conducting such prosecutions for the Board. For a number of years, these prosecutions averaged about 250 a year, resulting in the annual collection of from $10,000.00 to $15,000.00 in penalties. During the last few years, prosecutions have been fewer in number, as conditions have greatly improved during that time. Little attention was paid to the sanitary side of the food industries, or to the relation of foods to the public health. This was due to the lack of suitable legislation. With the passage of the Sanitary Act in 1909, the policy of the Bureau changed markedly. The grosser forms of food adulteration had then been checked to a considerable extent by the previous work of the Bureau. The enforcement of the Federal Food and Drugs Act had a remarkable effect in limiting this type of adulteration in this state, where a large proportion of our foods and drugs enter, at one time or another, into interstate commerce. The Sanitary Act gave the Bureau broad power to control the manufacture, handling and sale of food, and investigations were soon begun along these lines. These cannot be described here at any length. We have made extensive inquiries into the manufacture of soft drinks and their handling and sale at retail; the handling of perishable foods when offered for sale at retail, particularly the exposure of foods to dust, dirt and flies outside of stores; the manufacture of canned goods, catsups, etc.; the manufacture of vinegar; the preparation of flavoring extracts and similar condiments; the manufacture of bread, bakers' products and confectionery, and the sale of drugs and toilet preparations containing wood alcohol, etc. Similar inquiries have been made regarding the operation of dairies, creameries, cheese factories and ice cream establishments by the Bureau of Creameries and Dairies. Most of this work has for its object the betterment of conditions, and not primarily the punishment of offenders, although numerous prosecutions have been instituted to compel obedience to the law and the regulations of the Board, where persuasive measures have failed. It is educational and constructive in character; and results in the protection of the people of the state on the one hand, and the sanitary, and usually the financial, betterment of the industry on the other.

Perhaps the best illustration of the work of the Bureau along these lines is to be found in the supervision which has been exercised over the canning factories in the state during the last four years. There are about 80 canning and catsup factories in the state, most of which handle tomatoes as their main crop, although in some of them a large variety of vegetables and fruits are packed. In 1910, inspections were made of about half of these places; and, while their condition, taken as a whole, was by no means bad, numerous objectionable features were met with, both in the construction and equipment of the buildings; the methods of manufacture, and the housing, care and management of the help. As a result of these inspections, a set of tentative rules regulating the industry were prepared, authority for making such rules being given by the Sanitary Act; and a conference with representatives of the canning industry was held, at which these rules were discussed at length. This discussion developed the fact that the tentative rules needed changing in a number of particulars. Changes were made, and a second conference with the canners was held. Some slight difference of opinion between the canners and the Board still needed adjustment, and a third meeting was arranged, at which a set of rules was finally adopted, which were entirely satisfactory to the Board and also to the canners themselves. The adoption of rules prepared in this manner was of great advantage to the Bureau in the regulation of the industry, as the active cooperation of the canners was assured. Since that time, regular inspections at frequent intervals have been made of all the canners during each canning season. The canners have co-operated heartily with the Bureau in its endeavors to improve conditions, manifesting in almost all instances a willingness to make any reasonable changes in their methods or equipment when requested to do so. The result is that at the present time the canning factories in the state, with but one or two unimportant exceptions, are well constructed and equipped; are operated in a cleanly manner; are handling sound raw materials, and are turning out a good finished product. So much improvement in so short a time could not have been brought about without the intelligent co-operation of the canners on the one hand, and the attitude of friendly helpfulness which the Board constantly maintained

on the other. There are still some problems to be solved in connection with this industry. We are now studying methods for the disposal of waste products, and next season a vigorous campaign will be carried on among the farmers to try to improve the methods of handling and transportation of raw materials. The industry, however, is on a sounder footing than ever before, and the purchasing public are assured of a clean and wholesome product when they buy Jersey packed canned goods.

In 1910, an act was passed providing that all places where animals are slaughtered for human food shall be licensed by the State Board of Health, and giving the Board power to make rules and regulations governing the location, structure, equipment and operation of such places. Previous to this time, there had been no general supervision over slaughter-houses, although a number of municipalities had attempted to control them by ordinance. The slaughtering business in



R. B. Fitz-Randolph.

is state is largely in the hands of ignorant foreigners, and ost of the slaughter-houses were in a deplorable condition. on after the act was passed, an inspection service was ganized and a systematic control over these places begun. 1910, there were over 300 slaughter-houses in the state. ver seventy-five of these have been abandoned since that ne, as the owners were unwilling to comply with our re- irements. Many of those which remained have been prac- ally reconstructed. All of them have been thoroughly ansed, and most of them are kept reasonably clean. Our spection force, consisting of one veterinarian and a part- ne-assistant, is much too small to supervise all these places perly, but conditions have improved materially since the became effective. What is needed in this state, however, an adequate system of meat inspection. Most of the beef tle slaughtered in the small country slaughter-houses are rn out dairy cows, and the proportion of diseased animals ong them is high. Much of this diseased meat gets on the rket. We prosecute every one we can catch who sells such at, but it is absolutely impossible to maintain a suitable inspection service while the number of slaughter-houses is so great. The most obvious solution of this problem is the establishment of municipal or county abattoirs, at which a proper veterinary inspection could be maintained. To establish such a system as this, will require legislation which we have not been able as yet to secure. A few of the municipalities have meat inspectors, but in most places there is no adequate inspection of the animals slaughtered within the state.

The oyster is popularly supposed to be responsible for a great deal of typhoid fever. Some outbreaks of this disease have been actually traced to the eating of infected shellfish, and many more cases which could not be so traced have been blamed on the oyster, nevertheless. A hue and cry has been raised against it, which has made many timid persons eschew it altogether. It is probable that the dangerousness of the oyster has been very greatly exaggerated, but there is no doubt that oysters grown or laid out in polluted water may sometimes act as carriers of the typhoid bacillus. As long ago as 1903, the Board began to investigate the shellfish industry, but could do little for some years after, because of lack of funds. In 1910, an act was passed making it the duty of the State Board of Health to investigate all the oyster and clam beds in the state; to issue certificates showing the result of these examinations to the oystermen, and to condemn those beds which were polluted and prohibit the sale of oysters therefrom. As there are several thousand oyster grounds in the state scattered over a coast-line of perhaps a hundred and fifty miles in length, and as the Legislature carelessly neglected to appropriate anything for the enforcement of the act, this was rather a large order. Nevertheless, the Bureau began an investigation with what limited facilities it had. This showed two things: The need for very careful and extensive further investigation, and the utter impracticability of the law. The law was changed in 1911, and again in 1912, and is now a most satisfactory piece of legislation, giving the Board ample power to control the growing, handling and sale of shellfish, and providing funds for its enforcement. It was quickly realized that the laboratory facilities at Trenton were not adequate to handle this problem, so an auxiliary laboratory was provided in the form of a specially built motor boat, 42 feet long, which is equipped with everything necessary to make the analyses and surveys which have been carried on since that time. The boat is in commission about eight months in the year, and carries a chemist and bacteriologist, and a captain who attends to the navigation, does the cooking and assists in the collection of samples. We are, therefore, in a peculiarly favorable position for studying the sanitary aspects of the oyster industry, and a great deal of such work has already been done. Thousands of samples of water and oysters have been examined bacteriologically, and sanitary surveys have been made of all the important shellfish grounds of the state.

The same procedure was adopted in this investigation which was so successfully carried on in the canning factory inspections. The oystermen were taken into our confidence, and an active system of co-operation established with them. This has resulted in such radical changes in the method of handling shellfish, particularly in the Maurice River section where the most extensive oyster grounds are located, that the oysters taken from them are now perfectly safe for use as food. Much remains to be done along this line. We have planned a series of investigations which will require four or five years to complete, and which, if successfully carried to completion, will furnish us with information about the relation of the oyster to disease which is greatly needed.

These few outlines of the kind of work which the Bureau is now carrying on will serve to illustrate the policy of the Board in the enforcement of our food laws. It is eminently an educational and constructive policy. It has always in view the safeguarding of the health of the people first, and their pocketbooks afterwards. We believe that the best results can be secured by working *with* the producers, manufacturers and dealers in food, rather than against them. Our experience has shown that the great majority of them are just as honest, just as conscientious, just as willing to do right if they know how and have a chance, as any other class of citizens. Many of them need to be protected against their own ignorance. Instruction and guidance will accomplish this. Many more need to be protected against the unfair competition of the small minority who are dishonest. Prompt prosecution of willful offenders will do this. We endeavor to work along both these lines, and by so doing, to protect both the purchasing public and the honest vendor of foods and drugs.

Notes from Field of Food Control

THE Bureau of Chemistry will hold a public hearing on the subject of the application of the Food and Drugs Act to the branding and sale of Java and other East Indian coffees, with special reference to Food Inspection Decision 82. Members of the coffee trade and others interested are invited to be present. The hearing will be held in Room 427 of the Bieber Building, 1358 B street S. W., Washington, D. C., on Friday, June 4, 1915, at 10 o'clock a. m.

* * *

This bureau has received inquiries in regard to the use of the word "custard" on preparations which consist mainly of cornstarch. It is the opinion of this bureau that a custard is a food consisting principally of eggs and milk, and the word "custard" should not be used for any other kind of product.

* * *

The Administration has under consideration a proposal for the creation of a national marketing commission to devise a better system for the distribution of agricultural products; investigate conditions of warehousing throughout the country and to work out all problems affecting the nation's food supply and demand.

* * *

Attorney General Owen, of Wisconsin, in an opinion to Dairy and Food Commissioner Weigle, holds that the Wisconsin statute prohibiting the sale in that state of any article of food containing benzoate of soda is a valid statute and not impaired by the decision of Federal Judge Sanborn in the corn syrup case.

* * *

Candled eggs that are polished with powdered talc are adulterated within the meaning of the pure food act, according to a finding rendered by the Federal Court of Appeals. A jury had decided in a case against shippers that such eggs were not adulterated. The Court of Appeals found that if any talc at all was used on the eggs the law was violated.

* * *

M. E. Hinds, of the Illinois state water survey, Urbana, Ill., has been appointed second assistant chemist in the office of Dr. Brown, state pure food inspector. Mr. Hinds succeeds B. R. VonSholly, resigned. Mr. Hinds has had considerable experience in his line of work, and is expected to prove a valuable addition to Dr. Brown's working force.

* * *

Information comes from St. Louis, Mo., that the United States Internal Revenue Department will start a crusade against the restaurant keepers who serve colored oleomargarine in lieu of butter without paying the Government tax. It is alleged that several restaurant men are violating the federal oleo law in St. Louis, and the officers are hot on their trail.

* * *

State Dairy and Food Commissioner Barney, of Iowa, has appointed two new additional assistants, this being made possible by legislation secured at the last session of the state legislature. Messrs. H. W. McElroy and F. W. Stevenson are the two receiving the appointments, and both are practical creamerymen and will add strength to the already strong force now at work in Mr. Barney's department.

* * *

The lower house of the Pennsylvania legislature passed the bill repealing the Pennsylvania cold storage law of 1913. The repeal bill had previously been defeated, but was revived and passed by a vote of 114 to 76. The reason given was that the new uniform cold storage act had passed the Senate and would be ready to take the place of the repealed law, which is generally regarded as impractical and unfair.

* * *

Frequently in the case of import goods offered for entry, in which examination by the laboratories of this bureau has shown the goods to be substandard, dirty, or otherwise not entitled to admission, permission has been granted the importer to reclean or otherwise renovate such goods with a view to obtaining a product meeting the requirements of the law. In the future but one examination of the goods will be made by the Bureau of Chemistry after such recleaning or renovation has been effected, and exportation will be recommended after such examination if the product is still found to be unsatisfactory. This notice is issued to inform importers that in the future repeated examination will not be made of renovated goods and that they should exercise great care in obtaining a product which will meet the requirements of the law before a request is made that the recleaned or renovated goods be examined.

Three bills requiring that imported Chinese eggs and food products in which the eggs form an ingredient shall be properly labeled, passed the California Assembly. The measures, by Boude of Sebastopol, had the support of Petaluma poultry raisers and were opposed by proprietors of bakeries. One of the bills requires hotels and restaurants to state on their menu cards if Chinese eggs are used for cooking purposes.

* * *

Dr. C. E. Gabel, well known in the world of food chemistry, by reason of his former important connections as Bacteriologist and Pathologist of the State of Illinois, and, subsequently Bacteriologist of the city of Milwaukee, Wis., has accepted the appointment as Chief Pathologist and Bacteriologist of the Bureau of Science of Manila, P. I. Dr. Gabel has long been known as one of the ablest specialists in this branch of science and his success in his new undertaking is more than assured.

* * *

The attention of the bureau has been called to the practice of labeling canned California anchovies, Stolephorus (*Engraulis*) *mordax*, as California sardines. The Bureau of Fisheries states that it regards these fish as belonging to the family *Engraulidæ* and not to the *Clupeidæ;* that some ichthyologists include them in a subfamily distinct from that to which the several sardines belong; and that it is the opinion of that bureau that none of the *Engraulidæ* may be labeled "sardines." In harmony with these views this bureau will regard these canned fish as misbranded if labeled as "sardines."

* * *

The hearing to discuss definitions and standards for various kinds of flour called for May 24 in St. Paul, Minn., has been postponed and transferred to Washington. This hearing, which is to be held by the Joint Committee on Definitions and Standards, composed of representatives of the Association of American Dairy, Food and Drug Officials, the Association of Official Agricultural Chemists and the U. S. Department of Agriculture, will be held in the Bieber Building, No. 1358 B street S. W., Washington, D. C., Saturday, June 5, at 10 a. m., before the entire committee, which is to be in session in Washington from June 1 to that date.

* * *

There are on the market a number of products which are prepared from roasted cereals, caramel, or other similar substances, and which are to be added to coffee for the purpose of imparting a dark color and a certain amount of flavor. In the opinion of this bureau these preparations are not entitled to be labeled "coffee essence," "essence of coffee," of "essence for coffee," but they should be plainly labeled to indicate their nature, or, since they are imitations of coffee essence, they may be labeled so as as indicate plainly the fact that they are imitations. This is not to be considered as modifying or altering Food Inspection Decision 50 in any way.

* * *

The prohibition wave has swept over Arizona so strong that even flavoring extracts containing alcohol are taboo, and, as the best extracts contain from 40 to 50 per cent of spirits, it looks as though the people of that State will have to survive a while with flavorless foods. Here is a letter written by the Attorney General of Arizona to a Pacific coast trade paper:

"Dear Sir—Answering your letter of the 24th inst., inquiring about the effect of the new Prohibition law in Arizona, upon flavoring extracts, 'the better grades of which contain a very considerable percentage of alcohol,' as yo uexpress it, is at hand, and I will state that in accordance with my position taken from the first—the importation into and the sale within the State of Arizona, of such articles are forbidden by the Constitutional amendment, where the compound is so that it can produce intoxication, and is capable of being drunk in intoxicating quantities.

"Under no circumstances can it be presumed that such extracts can be compounded, introduced into, and sold in the State of Arizona for the purpose of evading the prohibitory law, a copy of which law (which is the new constitutional amendment) I herewith enclose. The Legislature has not yet passed any law supplemental to the amendment which I enclose.

WILEY E. JONES,

"Attorney General."

Inquiry has been made as to the opinion of the bureau regarding the statement of the quantity of the contents upon smoked bloaters. It is stated that these goods are at present, and havs always been, sold by count and the boxes commonly marked with the number of fish contained therein. The marking of the number alone is not regarded as a compliance with the requirements of the net weight amendment to the Food and Drugs Act. The boxes should be marked with a statement of the quantity of the contents in terms of weight. If preferred, instead of a separate statement of weight, the statement of numerical count might be modified so as to become a statement of quantity of contents; for example, "50, average weight ½ pound per fish."

* * *

As a result of a study of the production of salt from brines containing barium chlorid, the bureau is of the opinion that no salt should be offered for sale for food purposes if the salt free from moisture contains more than five one-hundredths of one per cent (0.05%) of barium chlorid. Investigation has shown that the highest grade of salt, designated as No. 1, or table and dairy grade, contains considerably less barium chlorid than the tentative limit of five one-hundredths of one per cent (0.05%) when ordinary care is exercised in the salt works to prevent an undue concentration of the mother liquor in the grainers. Salt which contains more than this amount of barium chlorid should be distinctly labeled "Contains Barium Chlorid. Not for Food Purposes."

* * *

James A. Helme was confirmed as state food commissioner of Michigan by a vote of 24 to 8 in the senate, while Andrew J. Short of the Soo, appointed to the Newberry state hospital board, was refused confirmation by a vote of 29 to 3. Considerable discussion marked the executive session in which the confirmations were considered and, true to his word, Senator Murtha supported Helme. There was little discussion of the Short confirmation and until the name of Senator A. T. Roberts was reached on the roll call everything was going nicely for the Soo man. Mr. Roberts voted "no" and then came negatives from Senators Verdier, Wood and Williams in rapid succession. Then the Republicans one by one changed their vote until it was a party division, twenty-nine Republicans against confirming and three Democrats in favor.

* * *

Whether Wisconsin should permit manufacture of "skim-milk cheese" was debated recently before the assembly committee on agriculture. Mr. Grell, Johnsons Creek, author of the bill, said that with proper branding there was no reason why Wisconsin should not manufacture skim-milk cheese. He said New York had a similar law and no complaint had been heard against it. He believed the farmer would receive more for his milk and that the poor would be furnished a cheaper food. Senator Bosshard, La Crosse, said this product would lower the standards and that Wisconsin's cheese reputation would be ruined. He pointed out how Wisconsin has surpassed New York, until this state now manufactures one-half the cheese made in the United States. According to reports, Wisconsin cheese brings in to the farmers over $16,000,000 annually, with growing sales.

* * *

An opinion was rendered by Attorney General Owen to Dairy and Food Commissioner George Weigle of Wisconsin on the general effect of Federal Judge A. L. Sanborn's decision in the corn syrup case upon the validity of the pure food laws so far as interstate commerce is concerned where they do not parallel the Federal laws on that subject. The Attorney General points out that the State Legislature has legislated specifically on the subject of benzoate of soda, prohibiting the sale of any article of food containing it in Wisconsin. Such legislation, he said, is undoubtedly valid unless in conflict with the Federal Food and Drugs Act. But that it is in conflict, he adds, is not so plain as to justify the administration officer of the State, in the face of affirmative assertions of its authority, to abandon the policy established by the Legislature. "It will be your duty and mine," says Attorney General Owen, "to uphold and enforce this as a valid law until otherwise ruled by the court of last resort." He upholds that the State law prohibiting the use of the word "imitation" on any label for maraschino cherries is plainly in conflict with the Federal law on the subject and that the State statute must yield to the Federal law. "I think you would not be warranted in prohibiting the sale of imitation maraschino cherries in this State," says the opinion. "A contest upon that question would inevitably result in declaring our State statutes invalid as being in conflict with the Federal statute if our State statutes were held to prohibit the sale of imitation maraschino cherries."

Professor C. E. Lee, who has been assistant professor of dairy husbandry of the University of Wisconsin for several years, was recently appointed Assistant State Dairy and Food Commissioner by Commissioner George Weigle of Milwaukee. Professor Lee will succeed H. C. Larson, who resigned soon after Mr. Weigle assumed office to engage in farming. Professor Lee will receive a salary of $2,250 a year, which is the same as he has been getting at the university. Professor Lee is widely known among the dairymen of Wisconsin and his appointment will be received as evidence that the new dairy and food commissioner intends to follow a progressive policy respecting the dairy industry of the State.

* * *

The food control world will be pleased to hear of the brilliant success of Lucius P. Brown, Dairy, Drug and Food Commissioner of Tennessee, in the examination held recently in New York City for important post of Director of Food Inspection of the Health Department of that city. The grading of the various candidates for the office follows:

	Per cent.
Lucius P. Brown	90.60
Marion B. McMillan	86.80
Robert McD. Allen	85.80
John B. Newman	83.40
James P Atkinson	81.40
Ogden R. Sudler	76.50
D. B. Bisbee	75.00

The city of New York is to be congratulated upon its acquisition of a so eminently well qualified official as Commissioner Brown. The best wishes of THE AMERICAN FOOD JOURNAL go with him in his new undertaking.

* * *

For a number of years the Bureau of Chemistry has been authorized to investigate the character of the chemical and physical tests applied to American food products in foreign countries, and to inspect and analyze samples of products intended for countries where chemical and physical tests are required before the products are allowed to be sold therein, when such analysis was desired by the shippers or owners of these products. Certificates of analysis have been furnished by the department to be used by the shipper in facilitating the entry of standard food products into foreign countries. The agricultural appropriation act, approved March 4, 1915, provides that hereafter no certificate of inspection shall issue unless the owner or his agent first pay to the Secretary of Agriculture the actual cost of the inspection. Hereafter analysis will be made when desired by the owner or shipper of food products for export on payment of the actual cost of the analysis.

* * *

The term Lima, as applied to certain types of beans, is undoubtedly of geographic origin. As far as can be ascertained the beans of the type known as Lima emanated from Lima, Peru, in South America, and this name is now applied very generally in the United States and in other English-speaking countries to cultivated edible varieties of the species *Phascolus lunatus*. Foreign-grown beans of the species *Phaseolus vulgaris*, of which there are over a hundred varieties, have recently been imported under the name Lima, qualified by such terms as Manchurian, Korean, and Japanese. A thorough examination of these beans has shown that they are not Limas, but varieties of the common bean (*Phascolus vulgaris*). The Lima bean is considered superior to the common bean for table use, and for this reason importers, dealers and canners are sometimes inclined to label common beans, chiefly the flat-seeded varieties, which resemble the Lima beans in general appearance, as "Lima beans," and to sell them as such at a price exceeding that of the common bean. The investigations made in this bureau have yielded results which show that the varieties of the common bean can be easily distinguished from those of the true Limas. Since the varieties of the Lima type possess characteristics which can be relied upon in differentiating them from the varieties of the common type, importers, dealers, and canners should have little difficulty in identifying their beans and in labeling them correctly. A report on this subject, together with a table, has been prepared showing reliable characteristic differences between the more important varieties of the common bean and those of the small and large Lima beans. It is expected that this will be published shortly. Since Lima beans are generally regarded as superior to common beans for table use, the latter should not be sold under the name of Limas. The so-called Manchurian Lima beans belong to the group of common beans and should not be labeled as Lima beans, even though qualified by the name of the country of production.

Food News from the East

IN THE last month's letter, the suggestion was offered that the Cream of Wheat Company, by frankly trying to maintain its resale price and seeking to cut off, and ask jobbers to cut off, the Great Atlantic & Pacific Tea Co. from supplies of Cream of Wheat was likely to strike a snag with Uncle Sam's anti-trust laws. It did. Only instead of being at the behest of Uncle Sam himself, it came at the instance of the big chain store system, in the form of an equity suit filed in the U. S. District Court of New York.

The suit was filed in New York and the papers served on the company's local sales agents, Lamont, Corliss & Co. Thereupon the cereal concern sought to squelch the whole proceedings because the suit was not brought in Minnesota, but after a long hearing by a special master, the court decided that the case would hold here and so it will proceed in due course. As it stands, it promises one of the most interesting tests of price fixing yet made. It charges that the resale plan of the company was a violation of both the Sherman and Clayton Acts and is especially interesting because it contends that in having and enforcing a wholesale and a retail list and refusing to let the big retail chain come in on the wholesale list, it was not "choosing its customers" but was "discriminating." Other claims are in the nature of "boycott," "embargo" and "conspiracy." And the most interest lies in the fact that the product is not in any way dependent upon any patent rights but is a fair test of the manufacturer's common law rights.

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FIXED PRICE TESTS A-PLENTY.

Nor is this the only test of fixed prices at hand. Two other groups of suits, in many respects like the Cream of Wheat case, are to be tried shortly. The first of these are the suits of the Washington price cutting druggist, O'Donnell, who has sued the Beech-Nut Packing Co. and the Riker-Hegemen Company for keeping him from getting their goods because he would cut prices on them. The other is the suit of Frey & Sons, Inc., Baltimore wholesale grocers, who have sued the Cudahy Packing Co. and the Welch Grape Juice Co.

The Washington case is unique in the fact that one of the defendants, the Riker-Hegeman Co., is itself a notorious price cutter and there is much speculation as to what position it will assume in this case. In the Cream of Wheat case and in the O'Donnell actions, only injunctions are asked for, but in the Frey cases, the Clayton Act is sought to cover a suit to recover money damages, the ad damnum being based on thrice the anticipated profits, in the case of Cudahy being mentioned as $90,000 and in the case of the grape juice concern at $60,000. In all the cases substantially the same issues are involved and all are brought in Federal courts.

* * *

TRADING STAMP RUMBLES.

The Trading Stamp war appears to have settled down very noticeably, in this center, though there will be hot enough times when the next legislature meets. The two secretaries of the National Retail Dry Goods Association have started on the war-path through the West and South, to propagate the arguments in favor of their uniform anti-trading stamp bill and, barring a newspaper warfare locally, nothing has been heard from them.

The most interesting episode heard of is the suspension of the Crown Trading Stamp Co. of Philadelphia, a subsidiary of the Acme Tea Co. and said to have its stamps in use in more than 6,000 stores.

Such a notable abandonment of the premium idea, after trying it for years past could hardly fail to create a sensation. Yet the quitting appears to have been solely on the merits of the scheme and not because of any fear of the recent war against premium waged in the legislature of Pennsylvania. The Crown (red) Trading Stamp Co., a subsidiary of the big Acme Tea Company, said to have in its clientele not only the 400 stores of the Acme Company, but also the 150 of the Bell chain and many hundreds of other stores, stated that it would no longer give stamps or operate coupon parlors, save to redeem outstanding stamps and make good its promises of the past. The Robinson and Dunlap stores, reputed to which also give stamps, though of another variety, are not as yet decided to quit the stamps, though rumor has it that they will shortly.

The explanation of the move made by Secretary Glenn of the Acme Company is that stamps have outlived their usefulness as attractions for trade, whatever of value they may have had at some time in the past. The Acme Company estimates that its cost of stamps was about 5 per cent, and they gave the consumer something quite apart from what she bought and paid for, whereas she would much prefer to get what she does want at a price; in other words, that if the grocer man offered to give away five per cent in outside goods, he can make lower prices on groceries. So the Acme Company has quit the stamps and reduced grocery prices an average of perhaps 10 per cent.

The news of the withdrawal of the concern caused something of a panic in Philadelphia and a "run" on the premium parlors ensued that swept the counters and shelves bare of goods before night of the first day. Assurances of the management that the stamps would be redeemed failed in large measure to allay the fear. Manager Crow, of the premium company, estimates that between 200,000 and 300,000 books are now out, holding, when filled, 1,000 coupon stamps each and valued at $1.50 each, either to the coupon parlors or in the hands of the retailers.

* * *

MEAT WRAPPINGS ON TRIAL.

Is the wrapping around ham and bacon "a container" within the meaning of the New York net weight law? Further, is meat sold in such wrappers "packaged food" as contemplated in that act? These decidedly important issues are to be tested on June 6 in Judge Beal's court at Yonkers as a result of a "frame-up" between the state attorney general's office and the two big packing house of Swift and Armour.

The facts of the case are that Edward J. Miller, an employe of City Sealer John D. Eylers of Yonkers, went to the Yonkers plant of Armour and bought a "Star" bacon for $1.56—"meat in a container," it is designated in the complaint—not marked or branded in any way as to weight, measure or numerical count; that it weighed with the "container" six pounds and the wrapper proved to weight six ounces of that; that the ham was sold at 26 cents a pound and that the six ounces of paper was sold as ham at the same price, while paper was worth only three cents a pound; that the sales slip made no mention of net weight or of exclusion of the wrapper from the price per pound for the ham. The case against Swift is based on a similar sale to the same inspector—or of a "Premium" ham weighing gross 11¾ pounds at 21 cents per pound and that the price paid, $2.46, did not allow for the weight of the "container." This kind of sale of "meat in a container" is held by the state to be a violation of the state net weight law. The test case will be tried on June 6th before Judge Beal by Deputy Attorney General Griffin for the state and will be hotly contested by the big packers as a test of the issue for the whole state of New York.

* * *

END OF THE POULTRY TRUST.

Twelve men heretofore held in esteem in business circles in the poultry trade entered the gloomy portals of Blackwell's Island this week to begin serving sentences for having formed and operated the "Poultry Trust" contrary to law. They are, with one missing, the "Trust" magnates convicted in 1911 and sentenced to fines of $500 each and jail for three months. The one, S. Frankel, has since died.

The unfortunate men, for whom, all kinds of influence has been at work and still is being operated, are E. V. Dwyer, A. G. Dwyer, C. Westerberg, W. W. Smith, C. R. Jewell, J. N. Norris, W. H. Norris, C. T. Hawks, Charles Thatcher, C. Bishop, S. Werner and C. Werner.

The poultry men were convicted in 1911 of having formed an illegal combination and were sentenced by Judge Rosalsky to a fine of $500 each and to serve three months in jail. The original trial in the Court of General Sessions occupied three months in the spring and summer of 1911. The prosecution was conducted by William A. De Ford, assistant district attorney.

Considerable pressure is being brought to bear on Governor Whitman to obtain a pardon or clemency. H. E. Stout has circulated a petition, it is said, in downtown New York. A second petition has been sent by William Gamble, vice president of the Broadway Trust Company, upon which are the names of a number of prominent bankers. A third petition has been sent by the Merchants' Association of New York.

MARKETS NOT GOLD MINES.

Things are not looking especially rosy for public markets nowadays, not even those established by private capital on the basis of the enthusiasm launched by the reformers and the pushcart men, plus the politicians and theorists.

Borough President Marks still fondly clings to the hope of his city markets under the bridges, and joins the stall holders in bitterly complaining at the rents which Controller Prendergast has established and is determined to stick to. Marks says they are exorbitant for the accommodations furnished ($1.50 per foot per year) and says that Prendergast is deliberately preventing their success. Meanwhile the marketmen show that the city's markets are a losing proposition as they stand and when it comes to the markets to be built jointly by the railroads and the state, the railroads are not going ahead till they see real money coming out of the enterprise.

The establishment of private property markets in various parts of the city is progressing. Real estate men see in them nothing more than a normal demand for a few small stalls instead of the stores of the regular order and if there is such a demand, they mean to supply it. Notably among these is Vincent Astor, who is planning a truly elaborate structure for 95th street and Broadway, to cost about a quarter of a million and be the last word in market idealism. He proposes to have it ready by fall.

* * *

MARKETS BADLY PLACED.

But the outlook for some of these markets is not promising because there has been more zeal than intelligence in them and builders have not recalled that the first essential of a market must be convenience—even before cheapness. Take the instance of the "Cosmopolitan Garden," which opened on 53d street west of Broadway about a month ago in the handsome store formerly occupied by McCreery's dry goods house. It is a fine building and four floors have been fitted with enamelled interior, fine stalls of tiled construction, piped for cold storage, water and everything else desirable in a market. Just one thing it lacked; it wasn't where the people go; else McCreery wouldn't have quit there. But the market was elaborately fixed up and space offered for rental. The writer walked through there one day this week. Not a quarter of the stalls were occupied and those that were were not doing enough business to amount to anything. The attendants were sitting around, reading or knitting, and talking together, while the public was not on hand. When he went upstairs on the escalator he found even less doing there. One of the stall holders declared he was disgusted and was quitting Saturday night. He said 15 others were going out at the same time. And if that represents anything, it proves that the market craze was a craze and not a genuine demand at all. The city will be fortunate if private investors can be made to pay for the experience.

* * *

SUGAR FOR THE ALLIES.

The sale of sugar for the allied armies continues active. This week, further sales of 22,400,000 pounds of granulated by the American (3/5), the Warner, and price of 4.65 cents, amounting to $1,041,000. It was also reported that inquiries were on foot for 45,000,000 pounds, but the refiners want 4.70 cents and trading has not yet taken place.

During the same time, Great Britain was inquiring for 67,000,000 pounds of raw sugar, valued at $2,520,000, and 27,000,000 pounds of granulated for France were on the carpet. If all these go through, as seems probable, the week's sales will aggregate 116,000,000 pounds at a price of $4,800,000, as against sales of $9,000,000 last week. During the same time reports were rife that France would feed her army on American refrigerated beef. The preceding week Chicago was reported to have sold the allies 10,000,000 pounds of canned beef.

* * *

DEADLOCK ON DRIED FRUIT.

There has been for two or three weeks past an interesting tug-of-war on between the California dried fruit packers and the Eastern grocery buyers and at last account neither side showed any sign of weakening, while the usual time for buying the year's supply of dried fruits is slipping past in a serious way and stocks are getting very low.

The chief points at issue appear to be with reference to the hazards of transportation, which the buyers contend have been greatly minimized by the use of the Panama Canal, and which entitle them to a new clause in the contract making all acceptances conditional upon "arrival and examination." They say that under the old system of water traffic from San Francisco to the Isthmus, rail across the Isthmus and then water again to New York, much delay was occasioned, during which the fruit was exposed to the effects of a tropical climate and subjected to the rough usage of two handlings.

But now test shipments do not suffer any change in transportation, staying in the same hold all the way and coming around without delay, wherefore buyers feel that they are entitled to make acceptance conditional on "arrival and examination" here. Therefore, on March 26, the New York Dried Fruit Association, the New York State Wholesale Grocers, the Tri-State Wholesale Grocers and the New England Wholesale Grocers united in a new draft of contract embodying their ideas. It came back from the coast disapproved and accompanied by an alternative draft in which some of the favorable clauses in the old contract were even modified in favor of the shippers.

The Eastern buyers decided to "stand pat" on their demand and to buy nothing whatever till the California people changed their attitude. Thus far they have stuck fast to their decision, firmly enough to force a reduced quotation on California fruits, despite circumstances which ought normally to have advanced prices.

Even Chicago shows a disposition to "sit on the fence" and watch the progress of events without placing their own orders, lest an ultimate victory for the Eastern trade would leave them at a disadvantage if they buy now on the coast basis.

* * *

CHICORY COFFEE LEGAL.

Grocers who favor mixing coffee with chicok chicory may do so in Pennsylvania in future if they do it legally. A law permitting 15 per cent of chicory was passed and signed recently, providing only that the brand must be marked "Coffee and Chicory" in letters one-half inch high, and in a store which displays a sign: "The coffee sold here is mixed with Chicory." The penalty for violation of the act is $100 and the enforcing power is placed in the hands of the Dairy and Food Commissioner.

* * *

THE ITALIAN FOOD EMBARGO.

Whether there is an embargo on Italian olive oil or not, appears very much in doubt. There are conflicting reports reaching the importers and the Italian consul general, not to mention the Italian Chamber of Commerce and all phases of the story are to be heard in importing circles. The most probable fact appears to be that the official embargo is still on, but is being enforced in Italy to prevent exports northward or to any country which will let the oil get to Austria and Germany, but that there is a lot of "winking" when it comes to exports to the United States and Argentine.

* * *

NOT TO PACK IN GLASS.

The Borden Condensed Milk Co. denies the reports which have lately been afloat to the effect that it is planning to pack its milk in glass instead of in tin. The company says it arose from experiments in progress to improve a certain glass container they have always used to pack a certain high grade milk.

* * *

CHILEAN FRUIT CANNING.

Fresh fruit from Chile is the latest report in food circles and an experimental cargo is reported on its way by the steamer Huasco, which sailed on April 21 for New York, and the Orissa, which sailed on April 27 for Liverpool. The shippers were the Sociedad Chilena de Productores de Frutas. Part of the fruit is carried in refrigerating compartments and the rest as general cargo. The Valparaiso press reports that the fruit was donated by the growers for experimental purposes, and that various kinds of packing have been used to determine the most practical type for shipment through the tropics. These experimental shipments comprised several varieties of red and white grapes, pears, apples, melons and tomatoes.

Consul General George H. Scidmore at Yokohama, Japan, writes that the second forecast of the Japanese rive harvest has been issued by the Department of Agriculture and Commerce. It places the estimated yield at 280,895,418 bushels, which is a decrease of 6,170,220 bushels, or 2 per cent from the first forecase in August. The decrease is ascribed to the damage caused by storm and flood since the first forecast was issued. Compared with the harvest of 1913 (248,763,572 bushels), the figures of the second forecast represent an increase of 32,131,846 bushels, or 12.9 per cent, and an increase of 30,251,014 bushels, or 12.1 per cent, over a normal year.

SUGGESTING DEFINITIONS AND STANDARDS.

The following suggestions for discussion and Proposed Standards and Definitions were submitted to the Millers' National Federation by Dr. E. F. Ladd, on behalf of Committee on Definitions and Standards:

Suggestions for Discussion.

The writer, having in charge for the Committee on Definitions and Standards the bringing together of data preparatory to the establishment of definitions and standards, offers at this time the following suggestions for discussion:

It should be borne in mind that these statements are only suggestions for discussion and have not been presented to the committee for approval. Therefore, any information that millers, bakers, consumers, and all others interested in food matters, desire to present to the committee will be gladly received by E. F. Ladd, Agricultural College, North Dakota.

Suggested Standards and Definitions.

1. Grain is the mature, clean, sound, air-dry seed of any cereal or buckwheat.

2. Meal, unless otherwise specifically qualified in these standards, is the clean, sound product made by grinding grain without the addition thereto or removal therefrom of any essential product or part thereof.

Note: Weights stated on packages or containers shall be based on the water content as given in these standards and definitions of the particular products. For example, a barrel of flour shall contain 196 lbs. of flour when calculated on the basis of 11% of moisture or 174 lbs. of water-free flour. Similarly, a package of oatmeal labeled to contain 10 lbs. shall contain 10 lbs. of oatmeal when calculated on the basis of 10% moisture or, in this case, 9 lbs. of water-free oatmeal.

3. Flour is the fine, clean, sound, unbleached product made from wheat meal by bolting or by a process accomplishing the same result.

3-a. Purified Middlings are the products known in the milling trade by that name and are obtained by cracking the wheat kernel and removing most of the lighter particles, mostly bran, by an air current or by a process accomplishing the same result.

4. Straight Flour made from hard spring wheat is the fine, clean, sound, unbleached product made from hard spring wheat meal by bolting or by a process accomplishing the same result from which none of the purified middlings flour shall have been removed and does not exceed 97% of the total flour produced, and contains not less than 1.50% of nitrogen, not more than .52% of ash and not more than .50% of fibre when these determinations are calculated to a moisture content of 11%.

4-a. Straight Flour Made from Soft Spring Wheat is the fine, clean, sound, unbleached product made from soft spring wheat meal by bolting or by a process accomplishing the same result, from which none of the purified middlings flour shall have been removed, and does not exceed 97% of the total flour produced and contains not less than —% of nitrogen, not more than —% of ash, and not more than —% of fibre, when these determinations are calcultaed to a moisture content of 11%.

4-b. Straight Flour Made from Hard Winter Wheat is the fine, clean, sound unbleached product made from hard winter meal by bolting or by a process accomplishing the same result from which none of the purified middlings flour shall have been removed and does not exceed 97% of the total flour produced, and contains not less than 1.50% of nitrogen, not more than .50% of ash, and not more than .50% of fibre when these determinations are calculated to a moisture content of 11%.

4-c. Straight Flour Made from Soft Winter Wheat is the fine, clean, sound, unbleached product made from soft winter wheat meal by bolting or by a process accomplishing the same result, from which none of the purified middlings flour shall have been removed and does not exceed 97% of the total flour produced, and contains not less than 1.15% of nitrogen, not more than .44% of ash, and not more than .50% of fibre when these determinations are calculated to a moisture content of 11%.

4-d. Straight Flour Made from Durum Wheat is the fine, sound, unbleached product made from durum wheat meal by bolting or by a process accomplishing the same result, from which none of the purified middlings flour shall have been removed, and does not exceed 97% of the total flour produced, and contains not less than 1.75% of nitrogen, not more than .65% of ash, and not more than .50% of fibre when these determinations are calculated to a moisture content of 11%.

5. Patent Flour Made from Hard Spring Wheat is the fine, clean, sound, unbleached product made from hard spring wheat meal by bolting or by a process accomplishing the same result, produced by the reduction of the best of the purified middlings and contains not more than .42% of ash when calculated to a moisture content of 11%.

5-a. Patent Flour Made from Soft Spring Wheat is the fine, clean, sound, unbleached product made from soft spring wheat meal by bolting or by a process accomplishing the same result, produced by the reduction of the best of the purified middlings, and contains not more than —% of ash when calculated to a moisture content of 11%.

5-b. Patent Flour Made from Hard Winter Wheat is the fine, clean, sound, unbleached product made from hard winter wheat meal by bolting or by a process accomplishing the same result, produced by the reduction of the best of the purified middlings and contains not more than .40% of ash when calculated to a moisture content of 11%.

5-c. Patent Flour Made from Soft Winter Wheat is the fine, clean, sound, unbleached product made from soft winter wheat meal by bolting or by a process accomplishing the same result, produced by the reduction of the best of the purified middlings and contains not more than .37% of ash when calculated to a moisture content of 11%.

5-d. Patent Flour Made from Durum Wheat is the fine, clean, sound, unbleached product made from durum wheat meal by bolting or by a process accomplishing the same result, produced by the reduction of the best of the purified middlings and contains not more than .55% of ash when calculated to a moisture content of 11%.

6. First Clear Flour Made from Hard Spring Wheat is a straight flour made from hard spring wheat from which the patent flour, or a portion of the purified middlings, has been removed, and shall contain not to exceed .80% of ash when calculated to a moisture content of 11%.

6-a. First Clear Flour Made from Soft Spring Wheat is the straight flour made from soft spring wheat from which the patent flour, or a portion of the purified middlings has been removed, and shall contain not to exceed —% of ash when calculated to a moisture content of 11%.

6-b. First Clear Flour Made from Hard Winter Wheat is a straight flour made from hard winter wheat from which the patent flour, or a portion of the purified middlings has been removed, and shall contain not to exceed .70% of ash when calculated to a moisture content of 11%.

6-c. First Clear Flour Made from Soft Winter Wheat is a straight flour made from soft winter wheat from which the patent flour, or a portion of the purified middlings, has been removed, and shall contain not to exceed .60% of ash when calculated to a moisture content of 11%.

6-d. First Clear Flour Made from Durum Wheat is a straight flour made from durum wheat from which the patent flour, or a portion of the purified middlings has been removed, and shall contain not to exceed 1% of ash when calculated to a moisture content of 11%.

6-e. Blended Flours of any grades (for example, patent, straight, or first clear) shall have the constants which the blend should show as made from the particular flours used.

7. Whole Wheat Meal (Flour) is the fine, clean, sound product made by grinding wheat without the removal of more than 1% of the wheat in the form of bran.

7-a. Bolted Wheat Meal or Fine Wheat Meal is the fine, clean, sound product made by grinding wheat without the removal of more than 10% of the wheat in the form of bran.

8. Graham Flour, Graham Meal is the unbolted wheat meal made from clean, sound wheat.

9. Articles made by mixing mill products made from sound, clean wheat as a substitute for various commercial flours or meals shall bear name or describe the ingredients.

10. Rye Flour is the fine, clean, sound, product made by bolting rye meal and contains not less than 1.36% of nitrogen and not more than 1.25% of ash when these determinations are calculated to a moisture content of 11%.

11. Buckwheat Flour is bolted buckwheat meal and contains not less than 1.28% of nitrogen and not more than 1.75% of ash when these determinations are calculated to a moisture content of 11%.

12. Oatmeal is meal made from bright, sound, hulled oats which have not been treated with sulphur dioxid or otherwise bleached, and shall not contain less than 2% of nitrogen, not more than 1.5% of crude fibre, and not more than 2.2% of ash when these determinations are calculated to a moisture content of 10%.

13. Rice is the fulled grain in Oryza sativa L.

14. Polished Rice is the hulled and polished grain of Oryza sativa L. without the addition of mineral, paraffin or other foreign coating.

15. Maize Meal, Corn Meal, Indian Corn Meal is meal made from whole, sound maize grain without the removal of any part thereof or the addition of any other portion or ingredient thereto, and contains not less than 1.12% of nitrogen, and not more than 1.6% of ash when these determinations are calculated to a moisture content of 12%.

15-a. Corn Flour is the fine, clean, sound product made by bolting corn meal and shall contain not less than 1.12% nitrogen and not more than 1.4% of ash when these determinations are calculated to a moisture content of 12%.

15-b. Degerminated Corn Flour is the fine, clean, sound product essentially free from germ and bran and shall contain not less than —% nitrogen and not more than —% ash when these determinations are ealculated to a moisture content of 12%.

The writer is of the opinion that Patent Flour should be limited to 70% of the total flour and that 340 grams of flour, or 12 oz. should, under standard eonditions, produce a loaf of bread of 2,500 cc. or — cu. in.

WATER-GLASS TEST PROHIBITED IN UTAH.

The Food Control Board of the State of Utah has issued a new ruling which in no uncertain terms brands as fraudulent the comparative water-glass test on albumenized baking powder, and absolutely prohibits such a test in the State of Utah. The ruling reads as follows:

"Bulletin No. 21 is hereby amended to read as follows: The sale of baking powder eontaining minute quantities of egg albumen is permitted in the State of Utah. The addition of egg albumen or dried white of egg in baking powder in the quantities ordinarily used, in the judgment of this board, does not add to the quality or strength of said baking powder; in other words, it does not increase the actual leavening power or available gas of the powder, and is not a substitute for eggs in cooking, egg albumen is not a necessary eonstituent of baking powder.

"The presence of egg albumen in one powder and not in another gives to the manufacturer of the former, unless protected by law, an unfair advantage over the latter when compared and judged by the so-called 'water-glass test' or demonstration. In this test a foam is formed by the albumen in the glass, which causes the gas formed by other agencies of the baking powder to rise in the glass, giving a false appearanee of strength and leavening power when compared with a powder that does not contain such albumen. This test has led to unfair and deceptive methods of advertising in the sale of baking powder in this state, and when employed in a demonstration to determine the comparative strength of baking powder containing albumen with powder without albumen, serves to deceive the innocent consumer and therefore constitutes a fraud.

"The socalled 'water-glass' test, therefore, in comparing or demonstrating the relative value or strength of baking powder eontaining albumen with baking powder not containing albumen in the sale of baking powder, is declared unfair and fraudulent, and is hereby prohibited."

NATIONAL CONFECTIONERS MEET.

The thirty-second annual convention of the National Confectioners' Association was held at Atlantic City, N. J., May 19, 20 and 21.

The most important and interesting addresses were those of Mr. Thomas E. Lannen, attorney of the Association, entitled "The Federal Anti-Trust Act and The Federal Trade Commission," and Dr. Stanley L. Krebs, entitled "Two Snakes in the Business Brain." Dr. Krebs is a orator of exceptional ability and held the close attention of the entire convention during a period of two hours and at the end was vigorously applauded, and there could be no doubt whatever but that his address was most enthusiastieally and appreeiatively received. The gist of his address being the relation between the physical and mental condition of a business man and the necessity of keeping the body in perfect condition if one desired to produce the very best results mentally. The address of Mr. Lannen, as the name indicates, was in reference to the new Federal Anti-Trust Aet and its relation to business interests.

The new officers elected are as follows:

President—Robert F. Mackenzie, Robert F. Mackenzie Co., Cleveland, O.

Vice Presidents—Chas. W. Costello, Weaver, Costello Co., Pittsburg, Kan.; Louis Kuhn, American Candy Co., Milwaukee, Wis.

Treasurer—Paul F. Beich, Paul F. Beich Co., Bloomington, Ill.

Secretary—Walter C. Hughes, Pan Confection Factory, Chicago, Ill.

Executive Committee—Vincent L. Price, Chairman, National Candy Co., St. Louis, Mo.; C. F. Narwold, C. F. Narwold Co., Cleveland, O.; William F. Heide, Henry Heide, New York City; H. E. Littlefield, Littlefield-Steere Co., Knoxville, Tenn.; George E. Schrafft, W. F. Schrafft & Sons, Boston, Mass.; R. L. Meader, R. L. Meader & Co., Eau Claire, Wis.; J. J. Bedell, Crown Chocolate Co., McKeesport, Pa.

FEED MANUFACTURERS' PROGRAM.

The American Feed Manufacturers' Association has issued the program for the seventh annual convention of the organization, which meets for three days, June 10, at Planters Hotel, St. Louis, Mo. The program follows:

Thursday Afternoon, 12:30 P. M.

Luncheon Planters' Hotel
(to get acquainted.)
Address of welcome on behalf of City of St. Louis by Hon. Henry W. Kiel, Mayor of St. Louis.
Address of welcome on behalf of City of East St. Louis by Hon. Fred Mollman, Mayor of East St. Louis.
Address of welcome on behalf of business interests—Roger P. Annan, Jr., President St. Louis Merchants' Exchange.
Response—George A. Chapman, President of Association.

2:30 P. M.—In Convention Hall.

Reports of Officers.
Report of Board of Directors.
Report of Executive Committee.
Reports of Standing Committees.
Presentation of Topics for Consideration of Association (to be in writing and copy filed with Secretary).
Miscellaneous Business.
Appointment of Committees.

Friday, 10:00 A. M.

Address—Dr. J. S. Abbott, Washington, D. C., Chief Division of Co-operation, U. S. Department of Agriculture.
Subject—"Co-operation in the Manufacture, Sale and Regulation of Feeding Stuffs."
(Twenty minutes' diseussion.)
Address—Prof. L. A. Fitz, Manhattan, Kan., Secretary Association of Feed Control Officials of U. S.
Subject—"Co-operation Between Feed Control Offcials and Manufacturers."
(Twenty minutes' discussion.)
Address—Dr. C. H. Eckles, Columbia, Mo., Prof. Animal Husbandry, University of Missouri.
Subject—"Economic Feeding of Dairy Cattle."
(Twenty minutes' discussion.)
Address—Mr. Rolla C. Lawry, Pacific, Mo., Manager Yesterlaid Egg Farms Co.
Subject—"Poultry Feeding."
Address—Mr. H. A. Abbott, Chicago, Ill., Manager The Albert Dickinson Co.
Subject—"The Poultry Feed Industry."
(Twenty minutes' discussion.)
Address—Mr. J. J. Culbertson, Paris, Tex., President Inter-State Cottonseed Crushers' Association.
Subject—"Co-operation."
(Twenty minutes' discussion.)
Address—Mr. F. D. Coburn, Topeka, Kan., former Secretary Kansas State Board of Agriculture.
Subject—"Alfalfa Feeds and Feeding."
(Twenty minutes' discussion.)
General discussion on any of the above subjects. (This session must close promptly at 4:45 P. M.)
Automobile ride to Sunset Hill for Banquet and Cabaret at Sunset Inn Club.
(Automobiles will leave hotel at 5 P. M. sharp.

Saturday Morning, 10:00 A. M.

Unfinished Business.
New Business.
Election of Officers.
Adjournment.
Meeting of new Board of Directors for organization and the election of Executive Committee.
Meeting of new Executive Committee for organization and the election of Secretary.

Saturday Afternoon, 2:00 P. M.

Private car ride with baseball park as the objective point.
Note.—The ladies are expected to accompany our members and guests. The entertainment features above outlined are being arranged with that expectation in mind.

PROGRAM OF THE NINETEENTH ANNUAL CONVENTION OF THE ASSOCIATION OF AMERICAN DAIRY, FOOD AND DRUG OFFICIALS

At Berkeley, California, Aug. 2, 3, 4, 5, 1915.

Place of Meeting: University of California.

Monday, Auugust 2, 10 A. M.

Association convenes.

Announcements.

Words of Greeting, President Wheeler, University of California.

Response, Hon. R. M. Allen, Head Department Food and Drugs, Kentucky.

Appointment of Committees: (a) Credentials, (b) Auditing, (c) Resolutions.

Report of Secretary, Hon. W. M. Allen, Food and Oil Chemist, North Carolina.

Report of Treasurer, Hon. F. A. Jackson, Chairman, Rhode Island Board of Food and Drug Commissions.

Report of Executive Committee, Hon. W. M. Allen, Sec'y Convention.

Report Committee on Co-operation, Hon. J. S. Abbott, Chemist, in charge Co-operation, Bureau of Chemistry, Washington, D. C.

Discussion on Co-operation, by Collaborating Officials.

2:00 P. M.

Report Committee on False Advertising, Hon. Geo. L. Flanders, Chairman, Counsel, New York Dept. of Agriculture.

Discussion, Hon. R. H. Hoffman, Grain, Dairy and Food Commissioner, Texas.

President's Address, Dr. S. J. Crumbine, Sec'y., Kansas State Board of Health & Chief Food and Drug Inspr.

"It's a Long, Long Way" to Clean Milk, But Our Ideals Are Still There, Hon. J. D. Mickle, Dairy and Food Commissioner, Oregon.

Discussion, Hon. Frank Stadtmueller, Dairy and Food Commissioner, Connecticut.

The National Dairy Show, Hon. W. B. Barney, Dairy and Food Commissioner, Iowa.

The Physical Examination of Employes Handling Food Products: Necessity for Same, Progress Made and Outlook for Future, Hon. H. E. Barnard, Food and Drug Commissioner, Indiana.

Discussion, A. D. Melvin, M. D., Chief, Bureau of Animal Industry, Washington, D. C.

The Hotel Menu and the Misbranding Clause in the Law, Hon. Lucius Brown, Director of Food Inspection, New York City.

Discussion, Hon. A. M. G. Soule, Chief Food and Drug Inspector, Maine.

Tuesday, August 3, 10:00 A. M.

Report of the Association Members of the Committee on Standards, Chairman of Association Committee, Prof. E. F. Ladd, Food and Drug Commissioner, North Dakota.

Discussion: Hon. R. M. Allen, Head Food and Drugs Department, Kentucky.

Report of Special Committee on Eggs and Egg Products, Hon. J. B. Newman, Secretary, Committee, Illinois.

The Sanitary Problems of the Soft Drink Establishments, Prof. George B. Taylor, Chemist, Louisiana.

Discussion: Dr. W. F. Cogswell, in charge of Foods and Drugs, Montana.

The Country Slaughter House, Hon. W. S. Matthews, Food Commissioner, Illinois.

Discussion: Hon. John Lynch, in charge of foods, drugs and feeding Stuffs, Colorado.

How Should Food and Drug Standards Be Promulgated and Legalized, Prof. E. F. Ladd, Food and Drug Commissioner, North Dakota.

Report Committee on Credentials.

2 P. M.—Section Meetings.

The Most Important Thing in Food and Drug Control Work, Hon. Guy G. Frary, Food and Drug Commissioner, South Dakota.

Discussion: Hon. Heber C. Smith, Dairy and Food Commissioner, Utah.

Questionnaire and Editorial Comment, Hon. Herman C. Lythgoe, Analyst in Charge of Food and Drugs, Massachusetts.

Discussion. Hon. John J. Farrell, Dairy and Food Commissioner, Minnesota.

Looking Backward, Hon. Geo. P. McCabe, Ex-Solicitor, U. S. Department of Agriculture.

Factory Inspection, W. G. Campbell, Chief Eastern District, Department of Agriculture.

Discussion: L. M. Tolman, Chief, U. S. Food and Drug Inspection Laboratory.

Wednesday, August 4, 10:00 A. M.

Jobbers' Day.

The Conservation of the Shellfish Industry, Mr. W. H. Killian, President Oyster Growers' Association of North America, Baltimore, Md.

The "Bat the Rat" Campaign: Its Sanitary and Economic Significance, Mr. W. G. Sherer, Sherer-Gillette Company, Chicago, Ill.

The "Middleman": His Opportunity as Co-Worker With the Food and Drug Commissioners, Mr. J. H. McLaurin, President, Southern Wholesale Grocers' Association, Jacksonville, Fla.

The Problems of Raw Materials for the Manufacture of Food Products, Dr. F. L. Dunlap, Chemist, Victor Chemical Works, Chicago, Ill.

Feeding Stuffs Inspection Laws and Their Administration, F. L. Brown, Secretary, American Feed Manufacturers' Association, Milwaukee, Wis.

Smoke, Fog and Dust vs. Clear Vision in Food and Drug Control, Chas. Wesley Dunn, Counsel for American Specialty Manufacturers' Association, New York.

General Discussion: Suggestions, Kicks, Salve, Soap, Salt and Vinegar—Everybody.

Thursday, August 5, 10 A. M.

The More Common Adulterations in Drugs, Dr. Charles Caspari, Jr., Food and Drug Commissioner, Maryland.

Discussion, Hon. S. C. Dinsmore, Food and Drug Commissioner, Nevada.

The Artificial Ripening of Oranges and the Propaganda of Reform, Prof. M. E. Jaffa, Director, State Food and Drug Laboratory, California.

Discussion, Hon. R. E. Rose, Chief Chemist, Florida.

Sewage Purification in Its Relation to the Shell-Fish Industry, Hon. R. B. Fitz-Randolph, Chief, Division of Food and Drugs, New Jersey.

Discussion, Hon. Benjamin L. Purcell, Dairy and Food Commissioner, Virginia.

1:30 to 4 P. M.—Sectional Meetings. 4 P. M.—Report Committee on Resolutions, Place of Next Meeting, Election of Officers, Adjournment.

Note: J. B. Newman, of the Illinois State Food Commission, has issued a letter in which he kindly offers his services in the matter of arranging a convenient and enjoyable route to and from California, for the annual convention, for all and any members desirous of making the trip in a party. Mr. Newman will be glad to devote his time and effort to this end from a purely disinterested standpoint. Members may secure all necessary information by communicating with Mr. Newman, 1627 Manhattan Building, Chicago.

F. H. Fricke, State Food and Drug Commissioner of Missouri, has issued a set of rules and regulations for the guidance of proprietors of all places where food is manufactured, distributed or sold, preparatory to starting a campaign to compel a strict compliance with the sanitation laws. Commissioner Fricke says he considers the proper sanitation of these places the surest means of preventing the spread of diseases or epidemics, particularly during the fly season, and looks on the enforcement of the rules in this respect as the most important work of his department. "From a purely business standpoint," he said, "manufacturers and dealers in foodstuffs should realize that it is a good principle to make their establishments clean, sanitary and attractive to customers. But I am concerned only with the preservation of public health, and shall enforce the laws thoroughly. I have found more or less willingness to comply with the requests of the inspectors, and my policy is to make the laws as little oppressive and as reasonable as possible."

The Uinta mountains of Utah, included within the Wasatch, Uinta, and Ashley national forests, should become a favorite recreation region, because of the many small lakes within depressions scooped out by glacial drifts. Seventy such lakes can be counted from Reid's peak, and one particular township, 36 miles square, contains more than a hundred.

THE WHOLESALE GROCERY FIELD

ALL THE MANUFACTURING AND JOBBING NEWS WORTH PRINTING

CANNED FOODS REVIEW.

By Canticle.

GENERAL CONDITIONS. The market is somewhat more active thaan it was several weeks ago and the stocks of wholesale grocers are very much reduced, and they are beginning to search for scarce articles in canned foods to replenish their stocks and patch up their lines.

None of the scarce articles are among the heavy staples n canned foods, however, and the buying movement is for he less important articles like succotash, cut green, and white string beans, white cherries, fancy small peas, and small whole stringless beans.

It is reliably reported that the small fruit crop, and larger ruits also, of northern New York were badly frosted dur- ng the last week in May, and that cherries, plums, peaches, berries and apples, were all badly damaged by the frost. Canners in that state have all withdrawn their prices and offerings on fruits for future delivery.

Future or Advance Sales. The sales of fruits in canned oods by the wholesale grocers so far this season have been very small to the retail grocers, and their own pur- hases from the canners have been correspondingly small, nd far below a normal average.

The reason is that the manufacturing industries in the owns and cities have been operating in a very small way, nd a very large percentage of canned foods is consumed y the workers in the manufacturing plants, who have been vorking on part time or not at all, now for nearly a year.

They seem to have been compelled to live upon the bare ecessities and canned foods have been greatly neglected. he retail grocers who supply commercial employes have ot fared so badly and have enjoyed a better business and etter collections.

Canned Tomatoes. This article, the great leading staple n canned foods, has of course led the market and it at resent appears that the big record breaking output of 1914 ill not have to be heavily carried over. It is a well known act and experience that the canned tomato is called the oor man's meat and that is among the most economical f foods.

A woman can prepare tomatoes in so many ways and ith so many culinary combinations that it is a favorite and aple article of diet with the poor, and sells best when times re hard and living conditions difficult.

Indiana packed a large total of canned tomatoes this sea- on and of excellent quality and the consequence is that her utput sold rapidly and brokers report that offerings from ie canners of that state are growing scarce, and that buyers re turning to Ohio and New York for supplies.

The Chicago market at present is about the same as it as on May 1st and shows no advance in prices, though there an advancing tendency, owing to fewer offerings and more onfidence on the part of holders.

Threes standard 75c, threes extra standard 77½c, and rees fancy 90 to 95c f. o. b. Chicago about represents the ices which canners are asking for their tomatoes at pres- nt; while twos are bringing from 52½ to 55c f. o. b. cars hicago, and tens about $2.00 to $2.35 as to grade and quality o. b. Chicago.

Although the food laws of many states provide that there all be no added water put in canned tomatoes and no uid juice or pulp in addition to that incident to the tomatoes the can. I find that the prevailing opinion among buyers id brokers is that there was enough added water used this ason in the pack of 1914 to float a battle ship, or flush the anama Canal and that the heavy increase of more than a illion cases can be accounted for by that fact.

Many brokers and buyers express surprise that the law against this big fraud and swindle on the part of dishonest and irresponsible canners is not being enforced.

Canned Corn. This article, the second in sales of the great canned foods staples, is in a much stronger position and better attitude than a month ago. The big Illinois corn canners are all sold out of last year's pack and a number of them have sold up the 1915 pack to their probable output for future delivery.

The Iowa output for 1914 is said to be well out of can- ners' hands and they have made heavy sales of futures. This situation has resulted from the belief on the part of buyers that acreage is going to be heavily cut down and the output of canned corn confined as closely as possible to actual re- quirements and advance sales.

Ohio still has some stocks of canned corn in first hands and buyers are now seeking that market for bargains.

Buyers in Chicago are experimenting with Eastern packed Shoe Peg variety of canned corn with a view of substituting it for Country Gentleman variety packed in the West, which last variety many canners are discontinuing to produce on account of its unreliability and the difficulty of getting it into the cans in proper condition.

But the brokers are not very confident of the ability of buyers to make the substitution successful as the Shoe Peg corn is an entirely different style from what Western con- sumers are accustomed to, and they will have to be educated as to how to prepare and use it.

Canned Peas. This article is selling slowly and still shows the depression in prices and movement caused by the very heavy output of 1914, the largest in history.

Prices are nominal and the market cannot be quoted on grade as purchases are being made entirely on sample. The sale of futures in peas has been smaller than for many years.

There is some demand for fancy small sizes of Alaska peas from wholesale grocers, and it is reported that Europe is in the market for some large blocks of canned peas to be used for army supplies, and that one or two Chicago brokerage concern have received instructions from the repre- sentatives of foreign governments to secure options on some large blocks of peas, corn, pork and beans and some other articles in canned foods.

Whether these inquiries will result in any business is yet to be seen, but it is known that the warring countries are gathering great stores of provisions together in other lines, preparing for a long war, and it looks reasonable that they should buy canned foods on account of their convenience for transportation, preparation and keeping quality.

Canned Salmon. The prices on canned salmon seem to be declining rather than otherwise and standard ones tall Red Alaska can be bought in Chicago and New York about ten per cent below opening prices for 1914.

This is a matter of great surprise, as the article is re- garded as the model army ration, and it is remembered that the Japanese and Russians used large quantities of it in the Jap-Russ war of several years ago.

Standard Red Alaska can be had in New York at $1.40 and in Chicago at $1.45, which is just about ten per cent below last year's opening price, allowing nothing for interest or carrying charges.

Selling Futures Safely. The selling of futures in canned foods by the wholesale grocers to the retail grocers has always involved some speculative risk, as canners would not make one hundred per cent delivery contracts and jobbers had to make full delivery contracts with retailers.

Canned foods are low—very low—this season and many wholesalers have quietly bought and set aside some of the choice lots and blocks of canned foods and will deliver them against their future sales.

By doing so they take no risk of short deliveries and know that they have got the goods and the desired qualities, and are taking no chances on a bad season and poor qualities. Then they can supply retailers at lower prices, for spot or 1914 pack of canned foods is selling at least ten to fifteen per cent cheaper than the new or 1915 pack.

DRIED FRUIT REPORT.

By Veritas.

There has been quite a little activity on spot Dried Fruits during the past week or ten days, especially on Prunes. Less than two weeks ago the market was rather easy at a 4¼c basis. Today it is quite strong at 5¼c basis and some sizes are not quoted at all. The intermediate sizes 60/70 and 70/80 seem to be a very light supply, both on the Coast and in the Eastern markets; a good demand and light holdings has without doubt caused the strengthening in the market and we look for a steadily advancing market up to at least a 6c basis and it is the general opinion that Prunes will clean up long before new crop is available.

It is also the general opinion, that the new crop is going to mature late and that very few Prunes will be shipped before the last half of September. The advance in the spot market and the fact that the coming crop is going to mature late, has advanced the prices on futures for early shipment; there is no change, however, in quotations for later shipment.

Today's estimates of the coming crop are about the same as they were 30 to 60 days ago—anywhere from 175 to 200 million lbs. Low prices, however, have proved attractive and a great many cars have been sold. It is estimated today that anywhere from 40 to 50 per cent of the coming crop has been booked—a large part of this it is intimated as short sales and as the grower is not showing any disposition to let go of his Prunes at today's prevailing prices, it may be that some of the packers who made short sales will find it difficult to cover and show a profit, especially the sales that they made for early delivery.

There is very little to report on the spot situation on other varieties of fruits; demand is fully up to normal on Apricots, Peaches and Raisins. Peaches are getting quite a little attention, as prices are very low. The future market on Apricots, Peaches and Raisins remains unchanged.

Advices from the Coast this week indicate that the Raisin Association will name prices June 15th on August and September seeded.

SALT FISH MARKET.

If conditions were normal, with the opening of navigation on the Great Lakes, there would have been arriving at Chicago during May large quantities of Norwegian Melt and Roe, three KKK and four KKK Herring—which the trade could have bought at prices ranging from $6.00 to $7.00. But owing to the great demand for these goods in Europe as food for the soldiers in the trenches, the price advanced to the almost unheard of price of Kroner 32 f. o. b. Norway—meaning $10.50 import cost, this market. At last word came the stocks were exhausted and therefore there will be no more of these goods available until the new pack which takes place in December.

Chicago importers have no stocks and before the summer is over the handful of these goods now in the hands of wholesale grocers will have gone into consumption. This should enhance the value of split herring and any Holland Herring now on the market.

Flat Lake Herring. The demand for these goods is not as good as it might be and prices are low. Recent sales indicate that the supply is greater than the demand. But this condition is sure to change and during June and July there should be an advance in prices. The quality is fine, and but little has been heard of slack filled packages. We are now on the very verge of the greatest demand of these goods. The Southern and Western states are large consumers of this commodity.

It now looks as though there will be enough of these goods to carry dealers along until the arrival of new pack. It is a problem just what is going to take place in the North Sea in the herring industry. England has prohibited the catching of herring in the waters surrounding that country, still there will be some fishing done without doubt. This order was doubtless issued for the safety of the men employed, but "fishermen will fish" at all costs.

Mackerel. Trade in mackerel is quiet. It usually is during the summer. However, stocks are fair and prices firm.

David H. Lane Co.

MONTHLY SPICE LETTER.

The market is fairly active with little change of any importance. The current demand is fully up to normal, season considered. Holders are really unwilling sellers at present values. In fact, conditions are such that higher prices are likely to rule on many articles in the list.

Pepper.—The market is really unchanged. The demand for spot and nearby stock is steady and prices are firm. We look for higher prices to rule, due more or less to the scarcity of ships and the high cost of ocean freight and war insurance.

Red Peppers.—Steady and firm in price. The demand should increase from now on.

Cloves.—Much firmer. It is now reported that oil pressers have brought largely and all arrivals have been absorbed.

Pimento.—Quiet and unchanged in price. Present prices we consider very safe.

Mace.—In fair demand at steady prices.

Nutmegs.—Only in fair demand at steady but unchanged prices. Stocks here are reported very small.

Cassias.—Unchanged. China grades are in fair demand at prices which are really less than import quotations.

Gingers.—All grades are active and higher. The tendency is upward.

Tapioca.—Steady and in fair demand. No great change in values expected.

Paprikas.—Are firmer abroad and fairly active here. Genuine Hungarian is still very scarce.

Seeds, Herbs, Etc.—While no changes of importance have occurred during the week, still signs point to higher values, due to the present international situation. We look for high prices on celery seed, sage and mustard seed. All seeds and herbs for pickling needs are now beginning to move in a satisfactory way.

McCormick & Co.

FOOD FOR EUROPE.

The United States has available for export 290,000,000 bushels of wheat, over and above the home demand, which will amount to 602,000,000 bushels.

The greatest wheat export in any one year was in 1901, when 235,000,000 bushels were sent abroad. Last year only 146,000,000 bushels were exported.

The harvest in Europe this year is somewhat below normal. Official figures for Germany and Austria are not available, but enough is known of general conditions to indicate a moderate yield. In Hungary there is a deficiency, and Russia will produce 183,000,000 bushels less than last year which was a record-breaker. The shortage in all Europe will reach more than 250,000,000 bushels.

There is a shortage in Canada, Argentina, and British India amounting to 200,000,000 bushels. The United States, on the other hand, produced this year 128,000,000 bushels more than in 1913.

Next year in Europe the fields produce comparatively little. French and German women are doing heroic work in attending to the crops, but in wide areas in France the fields are occupied by troops. It is a certainty that Europe will be compelled to turn to the United States for food. Just how Germany will manage to feed herself remains to be seen. In normal years her crop yield is not sufficient for the population, and foodstuffs for 15,000,000 persons must be imported. Whenever Scandinavia and Austria can furnish this supply is a question that greatly interests Germany's friends and enemies alike.

FOOD STANDARDS.

It is the peculiarity of the American consumer to judge values by appearance more than by any other standard. This is the case particularly in the purchase of foodstuffs. It is an axiom of the orchardist that the appearance which fruit presents when offered for sale is the most important element in fixing the price which the consumer will pay. The same rule applies with many other articles of food.

The final refinement of sugar to the last point of whiteness, to meet the demands of the American consumer, not only adds to the cost but actually detracts from the sweetening value of the sugar.

The brushed, scoured and polished rice which the American consumer demands has been robbed of much of its nutritive value. In China and Japan rice so treated is called "robbed," and is denied a place in the dietary of the armies of those countries. The ultra-white flour for which the American consumer pays the highest market price has been deprived of nearly all of the minerals which are essential to a perfect dietary.

National Wholesalers Meet at San Francisco

Theodore Whitmarsh of New York Elected to Succeed O. B. McGlasson Without Dissenting Vote—Annual Gathering Characterized by Harmony and Expeditiousness—Californians Princes of Hospitality—Four Hundred Registrations—1916 Meeting Place Undecided.

Below is a running story of the Ninth Annual Convention of the National Wholesale Grocers' Association, purely technical reports of committee chairmen being omitted intentionally in order to facilitate reading and prevent loss of interest. The official report of the convention will be issued shortly by Secretary Alfred H. Beckmann of the association. This report should be secured by members, for authentic reference as to committee reports and other technical matters, which, as implied above, have little place in a magazine intended for reading by the trade in general.—Editor.

ON Wednesday, May 19, the Ninth Annual Convention of the National Wholesale Grocers' Association held the initial open session of its three-day meeting at the Palace Hotel, San Francisco.

Previous to this, two private sessions were held, one on Monday, by the Executive Committee, the other on Tuesday by the Board of Directors of the Association.

During the early part of the week, the clans from various parts of the country arrived on every train, many accompanied by ladies and children desiring to visit the Fair.

The Ninth Annual Convention was called to order by President McGlasson, 9:30 a. m., Wednesday, May 19. Directly the invocation was given by Rev. C. L. Miel.

Honorable James C. Ralph, Jr., Mayor of San Francisco, delivered a most gracious address of welcome that elicited enthusiastic applause from the splendid assemblage, which, at the opening session, had reached the proportions of four hundred registered conventioners and guests.

W. C. McConaughey, of West Virginia, First Vice-President of the National Wholesale Grocers' Association, responded to Mayor Ralph's address of welcome. He said:

"The privilege of being permitted, as a representative of one of the greatest commercial organizations in the world, to express our most grateful appreciation of this lavish opulence of welcome; this generous hospitality extended us by the official head of one of the greatest, and in many respects the most wonderful city on the American Continent, forces upon me as never before, the poverty of words to express sentiments of the heart.

"It matters not to what political party, religious organization, or school of philosophy we may respectively belong, we are all bound together by one tie, the bonds of which will perhaps only be broken by the Great Ruler of the Universe, and that is "American Citizenship." When that daring mariner—Columbus—seeking a western route to Asia, happily stumbled upon the American Continent, little did he dream that here would be founded the greatest Empire of the world, a haven of refuge for all men who believe in freedom of thought; and in whose sovereign power every citizen, be he rich or poor, would have an equal share. The history of the development of this country and nation overshadows all visions of romance and fancy, and he who would forecast its future must indeed be a 'prince of dreamers.' Out of all the cities in the cluster of states composing this great Republic to the 'Jewel of the Golden Gate' has been given the honor and glory of celebrating the completion of the greatest engineering feat of all time, by which two continents have been severed and the commerce of two mighty oceans wedded by the Panama Canal. It is most appropriate, therefore, that we who are engaged in commercial enterprises should meet with you, rejoice with you, and blend our voices with yours in songs of praise and thanksgiving.

"Many of us will see, for the first time, this magnificent harbor, perhaps the finest in the world, be-jewelled with your beautiful city, which was founded by the Franciscan Friars in the same year that gave birth to this Republic. But when we recall that nine years ago 28,000 buildings and property in the heart of this city, covering an area of five square miles, valued at 500 millions of dollars, were destroyed by the greatest conflagration in the history of the American Continent, we are filled with awe, incredulity and amazement, for out of those ashes have sprung, as from the hand of a magician, these magnificient structures, your institutions of learning and scientific research, your beautiful parks, of which 'The Golden Gate' is said to be one of the finest in the land, and above all, these gorgeous and magnificent structures erected in honor of the events you celebrate, is it any wonder that our hearts are filled with joy at this vision of grandeur and loveliness; with gratitude because of your cordial reception, and with pride because of you, Oh! my countrymen?

President Oscar B. McGlasson now introduced to the convention, F. J. Koster, vice-president of the San Francisco Chamber of Commerce. Mr. Koster touched briefly upon the critical series of conditions through which the country is passing at the present time and struck a fine vein of philosophy in urging the business man generally to have an eye to the welfare of his country while striving for his own.

William Judson, ex-president of the National Wholesale Grocers' Association, delivered an eloquent response on behalf of the Association, to Mr. Koster's address. He said in part:

"We sometimes falter between two theories of life; the one 'There is a destiny that shapes our ends, rough hew them as we will,' the other that 'Man is the architect of his own fortune.'

"The triumph of the builders of your 'Dream City' is the strongest argument that has ever come under my observation in favor of those who take the side that man is the architect of his own fortune.

"Be assured that the inspiration of your accomplishments will bear fruit in the lives of your guests, the Wholesale Grocers of the nation, whom you are honoring with such signal and unusual honors.

"It is plainly evident that we—the American people—have injured ourselves grieviously in mind, heart and purse by indulging our petty, sectional and group grievances.

"We have learned that no section and no calling has a monopoly of the virtues; we have learned by a salutary experience that in the prosperity of all lies the welfare of each, and I want to plead with all the fervor of my nature that in our common love for our common country, the members of the National Wholesale Grocers' Association and all others whom I have the honor to address, put forth every effort to further the feeling of confidence and good will on the part of all men everywhere so that we may be worthy of the bountiful heritage that God has given us, so that we may rise to the heights of individual excellence and national greatness, for which opportunity is provided, and so that we may embrace and enjoy the amazing prosperity that is knocking at our door.

"In conclusion, and on behalf of the National Wholesale Grocers of the United States, I want to thank the citizens of San Francisco and of the State of California for their cordial welcome and unbounded hospitality."

The special committees were now appointed by President McGlasson.

The reading of the Constitution and By-Laws and the reading of minutes of the last meeting were dispensed with upon motion.

President McGlasson then delivered his annual address, which is given here in full:

"The wholesale grocery interests of the United States have gathered here for a three days' session. It is the Ninth Annual Meeting of the National Wholesale Grocers' Association of the United States. We have three days of very important work before us.

"It is our business to manufacture and gather foods from all parts of the world, to feed mankind. We know this is no easy task, when commerce is unhampered by war. The war of the ten nations that has been going on for almost a year, devastating practically all Europe, has made the burden many times harder. We all decry this terrible war, and I am certain that there is not a member of this Association, but would do all he could to put an end to this useless waste and slaughter that has made Europe a big hospital, destroying untold wealth and bringing millions of men, women and children to starvation.

"Does not our interest in humanity demand that we do all we can to get foods to the civilians of these war-stricken nations?

"Ours is a world service and it should not be expected that we confine our business to American markets. If our many great food manufacturing institutions are given an equal

chance, by our Government, to vie with foreign countries, American made goods can be placed in most any market in the world.

"For two years I have served you as President. It has been a pleasure to work with your officers and committeemen and we have all made an earnest effort to bring about conditions which are to the general welfare of the wholesale grocers of this nation.

"This office of President carries with it many burdens, as well as much honor. Do not think me presumptuous when I say that I am satisfied it would not be to the best interests of your Association, as well as being quite unfair, to expect any man to serve you, as chief executive, any longer than two consecutive years, and it would be much better that new hands take up the work, bringing new ideas and new energy which will make for the general good. We are building in the hope that our posterity will have the good we know our Association brings to all wholesale grocers. I would, therefore, ask you to establish a policy—an unwritten rule or law, if you please—that no member be expected to serve you as president, for a longer period than two consecutive years.

"The funds of your Association are in fine condition. I commenced my administration with about $19,000 and ended the same with a little over $20,000.

"The chairmen of the various committees, of which there are twenty, will respectively render reports and you can but be convinced of the magnitude of the work we have been engaged in on your behalf. I am convinced that they have given you the best of their talent and freely of their time and I am glad to acknowledge my appreciation.

"Last year I called to your attention, quite at length, certain well-defined lines along which your officers conducted the affairs of the Association. It might not be amiss for the members to refresh their memories on such an important topic, as we cannot too often let the public know that we are engaged in a work on broad, constructive lines, our sole purpose being progression in the manufacturing and gathering of foods for the human family, in the most scientific and most economical way possible, at all times looking to the interest of the consumer.

"About a month after our last meeting in Minneapolis, the world was shocked and business stunned by war being declared on the part of many of the great nations. This shameful waste of wealth, wanton destruction of property and awful loss of life, forced unprecedented conditions on the food distributors of America. The big newspapers from coast to coast heralded the news that foods were going sky-high—that a conspiracy on the part of wholesale and retail grocers had been agreed upon to maintain prices. This foolish agitation unduly excited the public. The Department of Justice at Washington was misled and ordered an investigation and many of the Federal Grand Juries proceeded to take evidence to prove an illegal conspiracy. This was followed by investigation on the part of the Welfare Departments of many large cities and State authorities. Some of the wholesale grocers of the large trade centers were asked by the Department of Justice at Washington to prepare a list of groceries, giving the price just before the war and about one month after.

"In accord with this request I prepared a statement, or invoice, of over one hundred items of domestic groceries, those manufactured and produced in this country and about fifty items of imported foods, taking the price of these groceries at the beginning of the war, and comparing them, item for item, with the price of the same about thirty days after the war was declared. These figures and facts were given in an address before the Chicago Association of Commerce in the latter part of August, last year. I showed that if I sold a retailer a bill of these domestic groceries (and I included sugar and flour) consisting of one hundred and three items, at the beginning of the war, he would have paid $230.74. If this same retailer bought these same goods, item for item, about twenty-five days after war was declared, he would have paid $233.96 for them, a difference of a little over 1% and this difference was more than made up in the price of one article—sugar. These articles were the common groceries sold, day after day, by all retailers and were made in this country. I claimed that imported goods were a luxury and that I was little concerned if the person who demanded them was compelled to pay for the fad, the longing to satisfy a dainty palate with foreign-made foods, as I knew the best foods in the world were produced in the United States. This retailer would have paid at the beginning of the war, for about fifty items of imported foods $394.89 and on August 21st, almost a month from the time war was declared, $497.52 for the same goods, or a difference of $102.63 showing an increase on imported foods of about 30%. As we all know that the wholesale grocers carry a very light line of imported foods, I said I would have been compelled to pay this advance to a regular importer's agent. I said, that in a short time all imported foods would be consumed, even at such high prices, as the rich are willing to pay any price. But that we had this satisfaction, that those who have been eating foreign-made foods will be compelled to eat home-made and they will be so pleased with the wholesomeness, the purity and satisfying quality of home-made foods that they will be forever cured of their foreign taste.

"I gave the plain facts—plain figures and sent this list to the Department of Justice at Washington; also the Welfare Department of the City of Chicago, the agents of the Department of Commerce and the District Attorney. They accepted such evidence, as conclusive and finally showing no conspiracy; that the public was unduly excited and that the situation was one of imagination. When the consumer is informed, from apparently reliable sources, from day to day, that foods were going sky-high—that speculators were holding foods, that the cost of living was to increase by reason of unlawful combinations of unscrupulous men and the Department of Justice is ordered by the President to investigate, and also the mayors of our large cities, the average consumer concludes that it is best to buy a big supply of all foods and lay up a few months' requirements and this was done, creating abnormal conditions rather difficult for the jobber to cope with. What became of all this hysteria? All crumbled before the facts brought out by the investigation and yet did these various agencies of our Government do anything to place the truth before the public? Did the big newspapers of the country attempt to correct the error or right the wrong manifestly done the wholesale and retail grocers? No! Very little was done in that direction. It is true, many of the dailies gave publicity to this address and some wrote editorials on the plain facts and figures submitted, which no doubt, went far in allaying the fears of the consumer.

"It seems that when a great industry, the business of which is to feed all mankind, is indicted by governmental authorities and the press, and they are shown conclusively and clearly that they are in the wrong, just as much zeal should be shown and publicity given to right the wrong and undo the injury, as was evinced in the first instance.

"A few months ago I delivered an address at the annual meeting of the National Coffee Roasters' Association in New Orleans, taking as my subject the Federal Trade Commission. I do not hesitate to say that I believe this Trade Commission will mean the right regulation of "big business" so that the public will be free from combinations, reorganizations and schemes on the part of men engaged in the art of high finance. I believe that this new law means the emancipation of business—that the Federal Government is going to back all honest business—that this Trade Commission will sift the good business from the bad, and that the bad must be good or suffer the usual penalties meted out to law-breakers. This law is the old principle of 'live and let live' written into law with five, good experienced men appointed to enforce its principles. This law means constructive, competitive co-operation as against unfair methods of competition—the cut-throat kind. It means that small business, which is the life of the nation, need not fear the unfair methods used by combinations, trusts, monopolies and stock-jobbers as in the past.

"If business is to have Uncle Sam as a partner and he is to use the "big stick" to enforce fair methods, ought we to object if he asks us to report conditions of the partnership to him from time to time?

"I think not, for if Uncle Sam wants to be helpful no unnecessary burdens will be placed on the right kind of business. Let us believe that the Government is sincere in its efforts to aid business and that the work of the five men recently appointed to the Trade Commission will go far in helping the business men of the United States to build up trade, not only within the confines of this republic, but with the nations of the world. I hope that all fair-minded business men will welcome this commercial commission as an earnest effort on the part of President Wilson to aid the business men of the nation and give it their honest, sincere co-operation.

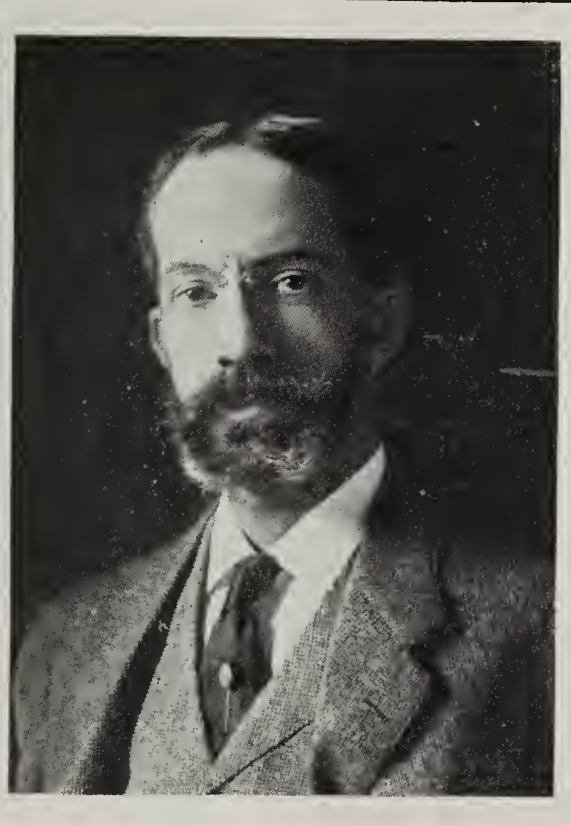
"The National Canners' Association met in New York last February. I spoke before the convention on the Parcel Post. I believe that to preserve the business life of the nation, something must be done to curb the parcel post policy of the Government. In spite of all the laws that have been or may be enacted at Washington, the business depression of 1914 will not be improved unless someone will awaken the Postmaster General from this parcel post dream of the Government's performing the functions of retailer and wholesale



THEODORE F. WHITMARSH, President



O. B. McGLASSON, retiring President



ALFRED H. BECKMANN. Secretary

by carrying products from the producer to the consumer—this expensive experiment of Uncle Sam's bringing foods from farm to table.

"Is the business of this nation to have so little to say? Are we to permit a few men at Washington to keep in force a parcel post policy that means the ruination of country merchants and the destruction of towns and villages that has made this nation the greatest on earth? Every time Uncle Sam does not charge the amount which it actually costs to carry a package either a short or long distance—just to that extent are the large trade centers favored and the small commercial interests of the country towns handicapped. The parcel post plan, as now conducted, is unbusinesslike and unqualifiedly wrong. As I have said, it constitutes an enormous octopus, nursed by the Government, which quietly builds up a mail order system at some great central market, which with its many branch houses, extending to all sections of the country is slowly but surely draining the very life of the little business, that we all know means so much to the prosperity of the country.

"Good business methods require all merchandise and all service, to bear at least the cost of such merchandise and service. We all know that the parcel post is not doing this. It is therefore, not built on a safe foundation, but a most pernicious one and can but be disastrous to private business with which it competes. The business men should quietly and firmly insist upon a change. There has been too much anxiety to put Uncle Sam into a business that unfairly competes with the express companies and railroads without first ascertaining, fairly accurately, all items chargeable or factors that go to make up the cost of the service.

"I would strongly recommend that some carefully thought out plan be taken up by your next president, to secure certain facts showing what effect the parcel post is having on the business of the merchants in the small towns all over the United States. This could be done with little trouble or expense by having the salesmen of wholesale grocers in each congressional district of the United States provided with blanks, asking for parcel post information from merchants in each town. A lot of valuable information of actual facts could be dug up in this manner and presented to the Senators and Representatives of all the states.

"We all know the American people favor local or home industries, and if a quiet plan of educating the consumer in rural districts, what it will mean to his town, his community, his home interests, if he continues to send his money to the great cities, is carried out systematically, much good may be accomplished. If, for example, a series of well-prepared circulars, showing how the parcel post is killing the small towns and depreciating home and farm values, by the centralization of business in the cities, were given by the wholesale grocers of the United States to their salesmen to distribute to all retail grocers and placed by these retailers in each package delivered to the consumer, and if the jobbers were to put in each container of package goods to be opened by the consumer, these circulars, in a short time public sentiment would demand a change of parcel post policy.

"The interest of the retailer is our interest and no subject of more importance, or of more vital interest to the welfare of business could receive the attention of your Executive Committee than that of the Parcel Post.

"Last year I urged uniform laws governing all interstate transactions. It is very necessary that firms trading across state lines be not handicapped and annoyed by a multiplicity of state laws. How it would simplify matters, if there were a National Corporation Law, a National Negotiable Instrument Act, a National False Property Statement Act. These laws are manifestly to your interest, and, as business men why not give your Senators and Representatives in Congress to understand that you want them put on the statutes. If you do this in the convincing manner you give an employe to understand you want something done, which you know is to the interests of your business, your requests would soon be written into law, as these men are only the servants of the people.

"There is something wrong with the results business is getting from this law. On a referendum vote, submitting certain questions pertaining to the Bankruptcy Act, not one member of your Association was in favor of the law as now administered. Many asked for its repeal, but more favored amendments that would in their opinion bring the law into better favor.

"By authority of your Executive Committee I appointed a committee consisting of Mr. C. E. M. Newton, of Reid, Murdoch & Co.; Mr. J. D. Miller, of Sprague Warner & Co., and your president, to confer with a similar committee from the National Credit Men's Association. We have had several meetings where referees, Wean and Eastman of the Chicago District, were present. These two gentlemen have, no doubt, had more experience in bankruptcy matters than any other two judges in the United States. This joint committee has interviewed many referees, U. S. judges and U. S. district attorneys, endeavoring to agree upon certain amendments, which, we feel sure, will result in a more efficient administration of the law. We would earnestly recommend that the work of this joint committee be continued and pushed vigorously.

"I am satisfied that it would be most unfair to any member for you to expect him to take on the work which the presidency of your association entails, without providing him with a personal secretary. I want to thank the Executive Committee for permitting me to have the services of Mr. T. J. Murphy as secretary. He has done good work and I commend him as trustworthy and capable.

"I am grateful for the loyalty of all officers, for the grand team work I have received from the Executive Committee and with the readiness of all chairmen of committees to do the work assigned. I have met with fealty and loyalty from all. I especially commend your counsellors, Dana T. Ackerly and William C. Breed, Esqs., and also our secretary, Mr. Alfred H. Beckmann. For two years I have been in close contact with these gentlemen and I want to say that they have been tried, they are careful, capable and reliable and I hope they will be retained to guide your Association in the future as they have in the past.

"It has been a pleasure and a privilege to preside over the affairs of your organization for the past two years. I let the mantle of authority slip from my shoulders, knowing that you will select a man, whose zeal, experience and ability will be centered in the one idea to make your Association as useful in coming years as in those now history."

The reports of the officers of the Association were now read before the Convention.

Mr. McConaughey, the 1st vice-president, announced he had no report to make.

The report of P. C. Drescher, 2nd vice-president of the organization, was presented:

"I know, as a Vice-President of our Association, I am perhaps expected to report upon matters pertaining solely to the business end, but the occasion so rarely presents itself when a vice-president can greet this great organization within his own state, that I shall for a moment digress from the strict line of my topic to extend to you the hearty welcome of your California brethren.

"We feel honored that you have come this great distance across the plains and mountains to us, and we are sincerely hopeful that we may sustain the reputation in every detail with which our state has been credited—flowers, fruits, scenery, climate and hospitality.

"But aside, we are frank to confess that while we love to have you with us, we hope, after a good visit, that you will quietly depart for your respective homes with no greater resolve in your minds than that when you retire from business you will return and become one of us, for we fear that you would otherwise find all the problems and limitations of the wholesale grocery business with you here quite as extensively as in your present home localities.

"We wholesale grocers are proud, however, and growing prouder each year of the progress of our Association, for it has assuredly confirmed the position of a great business to the honor of which, its utility, its honesty and its patriotism, justly entitles it.

"Our Association is planting in the hearts of its members, sincerity, to live up to the high principles in the ethics of their business, to frown upon any taint to its integrity, and to resolve to eradicate such evils and abuses which unfortunately accompany all human endeavor. This position of the business is, we are happy to say, beginning to impress itself, too, upon the minds of those in authority and also upon their (as well as our) supreme Masters, the People.

"When I speak of evils and abuses, I refer to those matters which are condemned as inimical to the righteous pursuit of business, such as free deals (which, I am happy to inform you, have been eradicated in California by the unity of sentiment in the trade, of manufacturers, wholesalers and retailers alike), all preferences, quantity differentials, concessions and rebates, which discriminate against equity and justice in distribution and which we hope in time will pass away.

"We are happy in that righteous law which so justly regulates the purity and truthful facts and honest weights of the foods which pass through our hands to our people—the Pure

Food Law. And we are hopefully expectant that as that law has so happily solved the problems of wholesome foods, that the Federal Trade Commission may do likewise with the methods and customs in competition.

"We recognize that co-operation and competition are not antagonistic terms any more than purity and competition are when the friendship, good fellowship and brotherly love which our National Wholesale Grocers' Association inspires and impels, becomes welded with co-operative equity in competition, we will indeed have accomplished our aim to uplift our beloved trade to the pinnacles of honor, of purity and of justice.

"I thank you."

Mr. Drescher was followed by George W. Ferguson, fourth vice-president of the Association, Richard Shaw, the third vice-president, not being able to attend the convention:

"It gives me pleasure as an officer of this Association and a representative of the six New England states that comprise such a small part of these United States, to extend to the officers and members of this Association their most hearty greetings as well as thanks for the many benefits they have derived in the past. I know they are anxious to see this good work continue and will do their share toward the advancement of this Association. As I previously stated, we are only a small spot on the map. Our total land area is 66,465 square miles, about one-fifty-fifth of the United States. The state of Massachusetts is less than one-eighth of the New England area, but she has a population of over half the six and one-half millions of people living in New England. We are way in the lead per capita in savings bank deposits, which to us is a good sign of a thrifty people.

"We have 103 members in this Association which I think is about 10 per cent of the membership. We think this is a very creditable showing and I hope we may improve on it. It has been my pleasure the past year to secure one new member and to get back another member who had resigned.

"I find our members from various parts of New England are very much pleased with the results they have derived from this Association and I think in time we will be able to secure a larger membership in this Association when the outside members can be made to realize the many benefits they will receive. Some local associations in our part of the country the past year have carried on an educational campaign endeavoring to enlighten its members that they should figure to get a reasonable profit over the fixed cost of doing business, and to spend more time in following up their salesmen to see that they get a fair margin of profit over the fixed cost and to see that the allowances are within reason. We are fast coming to realize that with our increased expenses we are justly entitled to more remuneration from the manufacturer for our labor, and I think the manufacturer is coming to appreciate the justice of the wholesale grocer's view. Between deplorable condition of our two railroad systems whose securities have shrunk 75 per cent from their normal prices with dividends cut off, and our many varied manufacturing industries hard hit by tariff changes, we in New England have felt the depression keenly, but we are 'weathering the storm' and all hope to see better times in the near future."

The fifth vice-president, O. J. Moore, read his report next:

"I am certain that every member of our Association will agree with me in the statement that the prosperity, happiness and glory of our country has been builded on a basis of 'equal rights to all,' and that we are unalterably opposed to any system of graft or special privilege that may be fostered either within, or without, the control of the federal government. On that assumption I have no hesitancy in discussing in plain words the graft that has tainted our postal system during the last 41 years under the obnoxious provisions of the rules covering second class mail rates, whereby more than ninety millions of our people are taxed for the benefit of less than thirty thousand publishers, and that still greater menace, our present Parcel Post System, which threatens the welfare of every business interest in the country, with the exception of the mail order concerns, which are rapidly developing into the most gigantic monopoly that the world has ever witnessed. It is to be realized that a monopoly of the channels of merchandise distribution will in time develop a monopoly of the source of merchandise production. Mr. Morgan once said that money was too illusive to be controlled by a trust. He did not deny, however, but what a system of interlocking directors would enable him to control the channels of money and ultimately the sources of credit, and, out of it all, a money trust.

'History forbids contradiction of the fact that in the farm and small town lies the security, strength and future of a nation. Without an historical exception, in all countries, and among all peoples, every action and policy of government that has, in effect, directed the flow of merchandise trading, and industrial activities, from the small towns to the large cities, and concentrated them there, have resulted in the decline and ultimate ruin of every nation so involved. On the other hand history overflows with the records of peoples wisely governed, and an investigation of their methods of government always indicates that their executives and legislative bodies looked with jealous and watchful care to the welfare and prosperity of their rural communities; aiming always to make agriculture popular as a vocation, and it followed always that where the rural districts thrived the nearby villages grew and developed with them; the youth, the young man and the young woman, of each community instead of emigrating to the large and congested city, remained on the home farm or in the home town, where opportunties were plentiful, and open to all.

"I am certain that it is the opinion of this body that the prosperity of our entire country depends upon a symmetrical development and expansion of city, town and farm, impartially and unrestrainedly, and that any government al action which interferes with the like is a menace to our welfare, and should be subject to immediate and forceful protest. Further, I am certain that our present parcel post regulations are a menace which, if not quickly changed, will complete the monopolies now forming, and sound the doom of our country towns and rural communities. While the banker, the doctor, the lawyer, the baker and the candlestick maker are dependent upon an even spread of our country's prosperity, there are none so vitally concerned as those who deal in merchandise—the wholesaler and retailer. Our interests in this matter are primary, and fundamental—our very existence from day to day hangs upon the patronage of the citizenship of our section. Permit unfair privileges to take that patronage to the mail order houses in the large cities, and we, and our co-worker, the retailer, immediately cease to exist, and with us must go to the banker, the doctor, the lawyer, the baker and the candlestick maker; and with us all will go the local schools, the churches, the hospitals and all other public utilities and benefactions, until only the husk is left of the once prosperous and happy little town. When this condition of affairs is reached what happens to our friend, the farmer?

"Unfortunately there are no statistics obtainable covering the huge losses that our government is suffering annually on its parcel post service; neither can we state accurately to just what extent this gratuitous subsidy is enriching the mail order houses, and gradually centering all mercantile business of the country in their hands, as the original intention of the instigators of the parcel post that only parcel post stamps be used, thereby providing exact records of moneys received for services rendered, was discontinued, but we can draw a faint idea of the appalling magnitude of this graft by a brief study of the subsidy that the publishers of magazines and periodicals have enjoyed since 1875. In that year the law, applying a pound rate law for the carriage of second-class mail matter, which includes magazines, periodicals, etc., became effective. The rate at first was three cents for magazines and two cents for papers per pound, but this was speedily reduced to the present charge of one cent for each. This one cent per pound rate ($20.00 per ton) is only about an eighth of the cost of the service, and uses up all the profit which the government makes on its first-class mail, which is carried at the rate of over 80 cents per pound. In 1914 the Post Office Department made a profit of over $75,000,000.00 on its letter mail, being equivalent to about 50 per cent over the cost of service. It lost more than that amount on the second-class mail handled. The $75,000,000.00 profit which the government made on 2-cent letter mail was a tax on the users of letter postage—the millions lost on second class mail was a direct graft for the publishers. A strong, active and well organized association, with headquarters at Cleveland, is now at work to bring about an equalization of postal rates so that each class of mail shall pay the cost of service. They aim to reduce letter postage from 2 cents to 1 cent per ounce, and advance second class rates from 1 cent per pound to the actual cost of service, which has been declared to be 8 cents per pound. The expenses of the Post Office Department for the year ending June 30th, 1914, were over $283,500,000.00. Second class matter furnished nearly two-thirds of the paid tonnage, and contributed only about $10,250,000.00, or less than 5 per cent of the entire expense. The government lost about eighty millions in the distribution of their mail.

"If it is possible for the government to lose such an enormous sum annually in its distribution of periodical literature, what will be the condition under the present parcel post rates when the catalog houses have the merchandise trade of the

country more completely in their grasp? It is quite impossible to estimate the figures. And the catalog houses are busily and eagerly engaged in taking full advantage of the privileges afforded them by the system.

"One of the Chicago mail order houses did a business of over one hundred million dollars last year—a gain of something like thirty milions over the year previous, and they are really just starting. Their March sales amounted to $10,198,741.00, an increase of 14%. Last three months' sales amounted to $27,707,979.00, or an increase of 8 5/10 per cent. Give them another five years of uninterrupted sway under the present privileges of the parcel post system, and their volume will grow into untold millions, with a corresponding decrease in the business of the independent institutions over the country. And it means further, that 150 or 200 of the large cities of the country, most advantageously located for the purpose, will serve as tentacles of this mail order octopus, within favorable parcel post shipping distance of every hamlet and farm in America.

"The history of American commerce fails to record a parallel of any such unwarranted destruction of established business. Since the first train ran across the State of New York in 1839 it has been the fond desire of our country's builders to offer varied forms of inducement for the settlement and business development of our whole country. It is, therefore, a sorry spectacle to have to witness the United States Government acting in such manner with a rapidly developing form of commercial octopus, as to grant terms of transportation and community tax exemption so unfair as to compel success for them and business destruction for other merchants everywhere.

"The subsidy granted by our government to this system of business enables those engaged in the mail order business to undersell any and all local dealers in competition with them. One of the Chicago concerns declared dividends on the first of this year in amount of $20,000,000, thereby raising their original capital from the enormous sum of $40,000,000.00 to that of $60,000,000.00. It is at once to be seen that the taxes necessary to the upkeep of the intellectual and spiritual welfare of the small community added to the greater cost of transportation disqualifies the local merchant in competition with the governmentally favored mail order concerns.

"Are we, then, to take for granted that our legislators hold these once thriving villages and towns as unnecessary to the better welfare of our country? Else we take early and forceful action in this all-important matter I see our towns as becoming fit parallels for Goldsmith's 'Deserted Village'—

'Ill fares the land, to hastening ills a prey,
Where wealth accumulates and men decay.'

"The question is, how shall we proceed? We must have an organization to bring about the reforms that are so necessary to our welfare, and it seems to me that we have two available ones to select from. The National One Cent Letter Postage Association of Cleveland is well organized and equipped to carry through its work to a successful conclusion. They are fighting primarily for an equalization of the postal rates so that each class of mail shall pay the cost of service. Inasmuch as parcels post does not pay the cost of service, it might well be included with their work, and make the joint fight a great national movement. Or we might start the ball arolling from our own headquarters, enlisting our own organization as a nucleus about which to gather the forces most concerned, and build therefrom an organization capable of carrying the fight to a successful finish. And, gentlemen, it is going to require some real fighting—never were selfish, privileged interests more strongly entrenched than those we must combat. They have with them the great mass of our people, who up to this time do not understand the situation—the farmer, the laboring man, in fact all those whom we know as the ultimate consumer the very ones who will suffer most if the system is allowed to continue.

"It must be a campaign of education. We must convince the laborer that his job depends upon the prosperity of the community in which he lives and works, we must make it plain to the banker, the doctor and the lawyer, that his clientage falls away when his town deteriorates; we must go out into the highways and byways and preach this gospel—we must convince all men. As a first step I would suggest that this Association endorse a movement which has already been started in the middle west to ask the Congress of the United States and the Postmaster General to increase parcel post rates 20 per cent. and to limit weight of the package to 40 pounds; and I would further suggest that this body appoint a committee of five, and select such appointees as are located reasonably near some central city that frequent meetings may be conveniently held to plan a course of procedure, same to put under way immediately on being O. K.'d by our Executive Committee."

The treasurer's report was read by Theodore Whitmarsh. It was a brief, numerical document and was referred to the Auditing Committee by motion.

Alfred H. Beckmann, secretary of the Association, followed Mr. Whitmarsh with a reading of his annual report, which is given here:

"This, our Ninth Annual Meeting, records the close of another prosperous year, and in order that your Secretary may not encroach upon the duties of the officers and committee chairmen, I will endeavor to confine my report to the functions of my office, presuming, however, that any suggestions offered will be accepted in the spirit in which they are entered, namely, the best interests of the National Wholesale Grocers' Association of the United States.

"That we are operating, not only within the law; but assisting in the enforcement of our laws, is best emphasized by the fact that since our last annual meeting, we have co-operated with the Department of Justice in the investigation of problems of the first importance to the food trade and the country, thus demonstrating that we have a legitimate place in this world of commerce.

"Your Secretary's work has proved, we assume, that the National Whoelsale Grocers' Association of the United States was organized and is being conducted for a legitimate purpose and is tending to the making of more honorable, and, therefore, better merchants.

"If we hope to continue to prosper and keep up with the procession of events, we must pursue our established rule of conducting our affairs in conformity with the law for the best interests of the entire wholesale grocery business. This is of first importance.

"During my experience in association work, I have failed to discover any statute which compels the conduct of any business at a loss, and, furthermore, we now have a federal statute that affirmatively declares unfair methods of competition to be unlawful. This is a long step in advance and should be encouraged.

"May we hope that the Federal Trade Commission will fill a long needed want in the interest of the honest business man, and be able to determine what are 'unfair methods of competition.'

"Through the appointment of committees in many of the states, we have been able to acquaint our law makers with business conditions and facts, which knowledge has, to a very large extent, assisted in the moulding of laws for the best interests of all concerned, and, especially in the interest of uniformity in pure food laws.

"Our members have no conception of the amount of correspondence received at and distributed from headquarters and the innumerable different questions propounded, which receive prompt and accurate replies, many with the assistance of our good Counsel.

"In this year, when forty-four state legislatures have been in session, you may form a fair idea of the work involved, to obtain, as far as possible, the enactment of state laws in conformity with the federal laws; uniformity in all laws being one of our purposes. Our efforts to promote the manufacture and distribution of pure food, strengthens the foundation upon which we built our structure.

"Our means continue to produce a sufficient amount of revenue to perpetuate the laudable purpose for which we were organized, and with four exceptions, every member's dues have been paid for the year ending June 1, 1915.

"Balance on hand June 1, 1914	$25,119.94
Receipts, membership fees and dues	47,185.00
	$72,304.94
Disbursements, covered by vouchers No. 905 to No. 1148 inclusive	51,908.40
Balance on hand	$20,396.54

"This balance does not include interest on deposits and exchange on checks reported by the Treasurer.

"I wish to emphasize the importance and value of the Arbitration Committee's work and to suggest the advisability of not only continuing it, but enlarging its scope. It is one of the best efforts of our Association, with most beneficial results.

"Better contracts than now prevail, in the handling of many commodities, are essential to the proper conduct of your business, and efforts should be made to obtain them.

"The discount for cash question is one which is entitled to careful and continual attention, and the importance o

having discounts for cash should be recognized by the entire wholesale grocery trade.

"There is no branch of our work which can prove more beneficial if handled properly. While former committees have been successful in their efforts, there is still much more to be desired and good results can be accomplished.

"The trade should remember, however, that when a discount for cash is allowed, that it means discount for cash within the specified time, and *not* any time the jobber sees fit to remit. The jobber is *not* justified in finding fault with a manufacturer who declines to accept payment with the discount for cash deducted, after expiration of the discount period.

"The subject of Uniform Tares is as important as Better Containers, and the Better Containers Committee, having made substantial progress in the latter, in the matter of canned goods' cases in particular; your Uniform Tares Committee is also entitled to your earnest support and co-operation in order, that its efforts to enable the wholesale grocer to buy and sell certain products by net weight instead of gross for net, as is now the custom, may produce the results so much desired.

"The Subsidizing Salesmen subject is again called to your attention, and is entitled to your persistent efforts, with a view to having the practice discontinued. No manufacturer will bribe your salesmen and be a party to demoralizing your sales force, unless you are indifferent to the actual harm done, or, worse still, sanction the practice. The elimination of the evil is entirely in your own hands.

"Our membership includes the names of about eleven hundred merchants in forty-nine states, including the District of Columbia, who apparently appreciate the value of and benefits derived by membership in our Association, and the pity is, that there are, and possibly always will be, some wholesale grocers who are willing to let their neighbor assume the obligations necessary to conduct the affairs in the interest of all. There is much good association material not yet in touch with us, and our members should furnish headquarters with the names of wholesale grocers eligible to membership, in order that accurate information may be recorded.

"The only effective way to increase our membership is for present members to personally communicate with non-members in the respective localities and invite those eligible to join.

"Our Association being national in character, as our name implies, precludes the possibility of our taking up local or state issues, which are frequently referred to us. Since the inception of this Association, we have very properly not undertaken the solving of problems which concern only a special territory, as for instance the question of freight rates, applying to other than the entire country. This subject properly belongs to local boards of trade or other commercial organizations and should, in justice to our entire membership, not be entertained by this Association. What may be to the interest of one section may be detrimental to another, hence the advisability of our confining our efforts only to subjects of a national character.

"Your Executive Committee has instructed the issuance of a 'Bulletin' and the membership has been furnished with four issues, as well as a binder in which to file them. Whether the 'Bulletin' is appreciated to the extent of the expense involved, to say nothing of the labor employed, remains to be seen, but it is hoped that our members read the issues when they appear, as they contain information of direct interest.

"In this day of specializing, we are prone to neglect the necessity for departmentizing in the wholesale grocery business. Of the innumerable small items carried by the wholesale grocer, there is not one, which will not carry its own burden and prove a live asset if properly handled.

"Don't expect the efforts you put into handling sixty per cent of your business to be borne by, or at the expense of, the other forty per cent, and then find fault with your profits. Volume may seem attractive, but if obtained without proper remuneration, will not produce results in keeping with the increased cost of conducting the wholesale grocery business of today, nor is it good merchandizing.

"The value of local and state associations conducted in conformity with the law, will always prove of inestimable value to the respective localities.

"An interchange of ideas for a good purpose must needs produce beneficial results, and this has been demonstrated by the conduct of well organized associations.

"When your Secretary first took up association work in a local way, about twenty years ago, the elimination of the wholesale grocer was predicted in the immediate future. He is still with us, a bigger, better man and merchant, and will continue to be the logical and most economical distributer to the ultimate consumer. Through the instrumentality of the National Wholesale Grocers' Association of the United States his efficiency and value to the public has been attained, and the efforts of the Association should be encouraged.

"In closing, I wish to express my appreciation to our officers, as well as all members for the cordial assistance rendered during the year and respectfully submit my report."

O. C. Mattern, of the Executive Committee, read that Committee's report, which was followed by the report of the Board of Directors, read by Justus Kraft.

The Report of Counsel was now read before the Convention by Dana T. Ackerly and was particularly well received by the audience. The report follows in full:

"When a patient is in the glow of health, it seems a bit superfluous for his doctor to be issuing reports about him. So, when the officers, committees and entire membership of the organization are thriving and are at peace with the public, the trade and the government, the best report your legal doctors can make is simply to put you in evidence as a health exhibit. In a day when the trees of the best families have one or two indictments lodged in the branches, the mere fact that you are all enjoying your liberty and are permitted by your local authorities to roam so many hundreds of miles beyond the confines of your own state would seem to constitute a sufficient counsel's report. And such a record is particularly significant in a year when over forty state legislatures have been in session following three long sessions of a most prolific Congress. A great deal has been said, perhaps with some exaggeration, regarding the number of laws enacted in this country from year to year. We are now able to give you the facts. According to count made in the Library of Congress at the request of Senator Root, it appears that 62,014 statutes were passed by our national and state legislatures in the five years from 1909 to 1913 inclusive. In the same period, 63,379 decisions were rendered by courts of last resort and reported in 630 volumes construing and applying state and federal laws. How you comply with all these edicts remains a mystery, especially as many of the statutes, as well as the decisions rendered from day to day, are conflicting. We claim no credit. We ourselves have been quite unable to discover what some of these laws mean. You began business nine years ago. Each succeeding year has found you with added prestige and honors. In all that time you have not sued or been sued. The Association has not only uplifted the business in which you are all engaged, but has also accomplished many trade reforms and secured effective and uniform laws that are acknowledged to be of the first benefit to the public. The greatest, the gravest task now before you is to outlive the maxim that the good die young. Your nine remarkably successful meetings, convened in most of the large markets of the country and on two oceans, indicate that there is still a wealth of lively red corpuscles in your system. Does any one of you remember when first he met that dreamy reformer, lawmaker or theorist who knew that the wholesale grocer was going out of business, knew that he was quite unnecessary, knew that direct buying was the only economical and truly scientific plan, knew that the consumer would soon get his food for nothing by enjoying the enormous profits of some mythological person known as the middleman? Well, it is now a hundred years and more since the wholesale grocer first went out of business, and the natural conclusion is that it is better not to know so much than to know so many things that aren't so. And in 1993 when they hold that great exposition on the Atlantic Coast to commemorate the opening of the new tunnels from New York to London, I am sure there will be present some sour prophet, some cork-tipped philosopher, to point out that the National Wholesale Grocers' Association and the wholesale grocer himself are enjoying their last illness. The remark of a famous editor regarding his paper is pertinent here. One of his old readers complained that the paper was not what it used to be, and the editor replied: "No, it never was." There is not going to be any extended expose today of the Association's legal affairs by counsel to detain you from the real exposition and the gold coast. The growth of your activities, the enactment of some most important trade laws, the rapid procession of events in Congress during the year and the meeting of more than two score legislatures have taxed us much beyond the requirements of other years, but a report of these details would doubtless not be welcome here. We shall spare you all but the briefest outline. These are days of easy lawmaking and of hard living under the laws. You may say what you like about the Commandments, there are only ten of them, and they don't change every year. Nor is there any commission issuing regulations under them

from month to month. As for the legislative work, the law-making experiments offered in Congress and in the state legislatures have a striking similarity from year to year. They often require a repetition on your behalf of the facts and arguments marshalled by us for presentation to previous sessions of these bodies. Accordingly, if we should venture to report such matters to you at your several conventions as you journey annually from city to city, you might be reminded of that too faithful officer of a learned society in the east who, as a friend said, committed the fatal error of repeating the same report before the literati of Boston, the profligati of New York and the sarcophagi of Philadelphia.

"On September 26, 1914, the Federal Trade Commission Act became a law. The members of that body have now been appointed by the President. The Commission has been organized. A short discussion of the statute by us has already been sent to members, as has also a splendid address upon the subject by President McGlasson at New Orleans.

"Among the objects declared in your Constitution is the following: 'To oppose improper methods and illegitimate practices inimical to the right conduct of business and *honest and open competition* may prevail.'

"In this, you were the forerunner of Congress, for in the Trade Commission Act it provided:

"'Unfair methods of competition in commerce are hereby declared unlawful.'

"This may well be heralded as the most momentous declaration affecting America's commerce that our Congress has made in a century. If the deeds of the Commission ring true to the hopes of the best business men of the country, these works of Congress will one day be regarded as an emancipation of trade that is second only to that more famous emancipation of 1863.

"On October 15, 1914, the Clayton Act became a law. We ventured to send you a brief resume of this measure. Sufficient to say here that the Act supplements the Sherman Act and that if any one of you is ever able to discover what it means, you will find a long line of eminent jurists at your door beseeching you for light.

"Other important federal statutes of the past year are a bill of lading act, the war revenue tax measure, the war risk insurance act, the standard barrel bill and the Harrison narcotic act. All of these have been fully explained in pamphlets and letters to the membership or in the Association Bulletin.

"Since January, your counsel, at the request of the Executive Committee, have been co-operating with the secretary and with Mr. McConaughey in this literary effort, the Bulletin. We entered upon the editorial venture with considerable misgiving. We would fain believe that our study of your problems in recent years has made us passable wholesale grocers, but we are not journalists. We have had no experience in the editorial field other than that we are now obtaining at our joint expense.

"Following the issuance to you of our first book of questions and answers on the Income Tax Law, the Treasury Department made so many important changes in the federal requirements that it became necessary for us to prepare an extensive revision. Members were provided with this early in the present year.

"It was also found desirable that the many provisions of uncertain application found in the War Revenue Law be analyzed. A pamphlet digesting and analyzing this Act was prepared by us and copies sent to members shortly after the enactment of the law last fall.

"Since your last meeting, we have represented you in the National Council of the Chamber of Commerce of the United States and also attended the annual meeting in February of that body with other members of the committee appointed by your president.

"We represented you at the annual meeting of the American Association of Food, Drug and Dairy Officials held in Portland, Maine, in July. That organization, consisting of both the state and federal food control officers, adopted the following resolution, which should be a source of pride to all of you:

"'Whereas, experience in the enactment and enforcement of national food laws, has shown the legitimate wholesale grocers of the country to be cordial and efficient allies of the food commissioners and their advice has often been of great assistance in making food laws both intelligent and practical and their enforcement effective; therefore be it

"'Resolved, that we express our appreciation of their attitude towards official food control and urge all food officials so far as practical to enlist the co-operation of the wholesale grocers in their work.'"

"In the past twelve months we have rendered 254 opinions to officers and members. Those of more general interest that have been prepared since January have been summarizd in the Association Bulletin. You may have noted that a lawyer's theory frequently does not seem to fit the practical difficulty you have presented to him for solution. The chief drawback about many legal opinions is like that Bill Nye pointed out with respect to amateur carving—the gravy so seldom matches the wall-paper. Our effort has been to have these opinions not only legal, but also responsive and practical, and not to burden the busy wholesale grocer with any foggy mental processes of our own. We have sought simply to point the way after we have searched out the trail through an ever-increasing labyrinth of statutes and cases.

"The lack of any cost method, or the use of an incomplete or faulty system is, in our opinion, the direct occasion of more evil and loss in the wholesale grocery business today than all other causes combined. The first president of the Chamber of Commerce of the United States has said:

"'The Federal Trade Commission and the Department of Commerce will have much to do with each other, and the question of competition in business will be one of the subjects most frequently discussed. I wonder how much recognition has ever been given by the government to the competition of incompetence? On the surface it would appear that incompetence would eliminate itself, and therefore constitute no menace, but so long as it is a prevalent condition, one incompetent unit in a business will, so long as it lasts, exercise a disturbing influence upon all competing units. The menace of incompetence is not vicious but ignorant, nevertheless, the man who, through ignorance of his costs, throws a loss upon an entire trade, is just as guilty of misdemeanor as the man who deliberately depresses price for the sole purpose of driving out competition, and only by the co-operation of practical men of business can the commission seeking to render a public service jointly with the Department of Commerce devise a means for lessening ignorance and thus largely eliminating what to my mind is one of the most dangerous forms of present competition.'"

"Every advance the Association and its members make in this field is in reality of still greater benefit to the public. The consumer bears the financial losses that flow from ignoran competition. If the merchant who sells goods at a loss were alone involved in his impending downfall, neither you nor the public nor the government would be greatly concerned. Bu the financial vortex that one day drags him down inevitably carries with it some of his competitors, to the injury of the entire community. If the Department of Commerce, or the National Wholesale Grocers' Association, through its Cos Committee, can teach such merchants to swim, the corresponding benefit to consumers will be even greater than th unquestioned good that has already come of your campaig for pure food.

"Even if price combinations of any kind whatever were le gal, they would be quite unavailing. They are never generall respected and they serve chiefly to entrench the evil by shorin up and protecting those members of the combination whos ignorance and incompetence contribute to the general wea only waste and loss.

"There is but one remedy that can ever be either effectiv or permanent. Education—the conviction that follows knowledge. The merchant must not merely be taught costs. H must live costs. Once he knows the facts, he will be increas ingly loath to invite certain bankruptcy by indulging in th doubtful philanthropy of giving his goods away.

"The Association has from the beginning set its fac strongly against any least suggestion of coercion or combina tion. Indeed, one of your declared objects is to promote com petition. Your first duty always is to educate. It seems to l the one basic principle of many organizations that the variou competitors in a trade require to be propped up the one wit another. You, as it seems to us, have well avoided this ce tain pitfall. Self-reliance and individual initiative has bee your maxim. It is one thing for an association to have i members lean one upon another and quite a different a finer principle so to conduct the organization that its activ ties shed the light of truth and mutual experience among members for the benefit of each. And of the various branch of your educational work, none should be more importa than costs. There has been a tendency to theorize upon th subject and a consequent feeling among practical merchan that the idea is impractical. Your president and his Co Committee have, however, been getting down to hard fac The Bureau of Business Research of Harvard University studying the problem and marshalling the facts in a mo convincing fashion. Their work has shown a minimum theory and a world of good sense. The Association is no co-operating with Harvard in this matter and a special stu

of these problems as they affect the grocery trade is now under way. The work deserves your entire support.

"A transcontinental convention, a meeting with the stanch and loyal members who constitute the wholesale grocery trade of this Pacific empire from Puget Sound to the Gulf of California, quickens the relations between the Association and its far western members, makes the organization emphatically national. But there was no need to come to the Golden Gate to learn the temper of the Pacific Coast members. They have from the first grappled successfully with the grave problems in your trade—and of these there have been many. They have evinced a breadth of view and a wholesome optimism in your national councils that the East has been happy to acknowledge. These western ideas have spelled progress along many important lines of activity.

"This is a day in which flashing changes in human affairs are borne in upon us from moment to moment. We have even now, at this vast distance, on the wings of the wind, wireless dispatches that French monoplanes are darting over the plains of ancient Troy, that pitched artillery, rifle and bayont battles between Franco-British troops and Turkish infantry are occurring within a mile of the tomb of Achilles. The fifteen inch guns of the rival dreadnaughts outthunder the bolts from Olympus. The first and the most primitive merchants and traders of the world had their marts on those Mediterranean shores where these marvels are now staged. Consider if the business methods of the average merchant of today, the inventions and improvements that pertain to your trade have kept abreast with these marvelous strides in other fields, whether of war or of peace. The National Wholesale Grocers' Association, to be worthy of its founders and its beginnings, must advance with each year. Its members must find in it the new ideas and commercial improvements that will make for constant progress in the conduct of their business affairs. In America, progress has ever had its face to the west, and if some experienced jobbers over the country have informed us correctly, there are no merchants who have more to contribute to the organization as a whole in the way of new ideas and better methods than those on this thriving coast.

"The welcome here will dwell in the memories of those whose good fortune has made them the guests of the wholesale grocers of California and of this miracle city. The air breathes hospitality. The San Francisco meeting promises to be the opening of a year of still more notable progress for an association now so well and favorably established throughout the country that it has become a national institution, acknowledged to have been of important service to the government itself even within the present year, and yielding to all interests in the trade benefits that are not more marked than those to the consuming public."

President McGlasson introduced to the convention Frank J. Connolly, president of the National Association of Retail Grocers, who spoke on co-operation in the matter of food legislation; upon the natural duties of the jobber to the retailer and the dangers of the chain store system to both wholesale and retail grocers. Mr. Connolly urged the inauguration of bureaus of publicity by both the wholesale and retail associations.

He was followed in the rostrum by Professor M. A. Jaffa, inspector of the Food and Drug Laboratory of the University of California.

Co-operation between the food and drug officials and the manufacturers and distributors of foods, and the desirableness of uniformity in food laws formed the keynote of Professor Jaffa's remarks. He strongly urged the adoption by the various states of a federal law to be uniform throughout the entire country. He was given a very appreciative reception.

The Thursday session of the convention opened with the reading of communications and the report of the arbitration, which was read by W. B. Timms, chairman of the committee. The report follows in part:

"Your Committee on Arbitration beg to report as follows:

"Owing to financial and other conditions affecting the market during the time when the greater part of canned goods deliveries were made to the trade, a larger number of disputes than usual were referred to the local arbitration committees.

"From September 14, 1914, to March 26, 1915, 47 arbitrations were held under the rule of the joint associations.

"Summaries of these arbitrations have been published in our Bulletin. These summaries will continue to be published from time to time. Those who have read them will have noticed that the names of the principals and the exact location of the places where the arbitrations were held were not given In preparing these summaries the chairman of the committee has endeavored to state facts which will be of interest to our members without revealing anything which should be confidential.

"An estimate of the value of the merchandise involved in the 47 arbitrations reported to us indicates that it was worth from $120,000 to $125,000.

"The total number of arbitrations held under our rules in 1914 were 21; in 1913, 21."

A discussion of the arbitration plan of the National Association of Wholesale Grocers followed the reading of the report and was led by Warren Goddard of St. Louis. Mr. Goddard highly commended the plan. A few questions were asked but no objections were registered.

Fred R. Drake, chairman of the Sub-Committee of the Pure Food and Legislative Committee, read the report of the sub-committee before the convention. The report recommended the universal adoption of the metric system.

Discussion followed, led by James Hewitt, who spoke somewhat discouragingly as to the feasibility of the adoption of the metric system in the near future, but endorsed the movement.

The report of the Discount for Cash Committee was read by Robert J. Roulston, chairman of the committee:

"Your committee's report is one of brevity. The subject of increased discount for cash has been submitted through correspondence or personal solicitation to every known firm or corporation, soliciting the jobbing grocery trade; therefore, it is nothing new to our manufacturing friends. In rare instances are we met with a decisive rejection.

"There is not a single manufacturer, who is adhering to a less per cent than asked, but who will listen to the business and economic arguments on the subject. While their refusal to view it in the light in which we see it is often discouraging, we have practiced the rule of letting down the wheelbarrow gently, so that our successors may, without apology grasp the handles and go on.

"So thoroughly are we imbued with the justice of our cause that we believe, not ultimately, but soon, two per cent cash as applied to general groceries will be a custom as well as the rule. To attain this paramount object we recommend the firm and resolute adoption of the Golden Rule in the payment of two per cent invoices. If you are prone to be dilatory, do it at the expense of the fellow who does not allow the discount and who is not up on 'merchandise banking'; thereby teaching a sound lesson in practical economics. In this way a very bad practice may result in a great good.

"Do not handicap the progress of the work by neglecting to carry out your part of the contract. Observe the discount period rigidly. Do not construe ten days to mean eleven, then fifteen, thereby jeopardizing your own interests and of those who strictly adhere to the spirit and letter of their obligations.

"The Discount for Cash Committee, in all future endeavor should embrace every member of your association, as your chairman has advocated. The leaven that has been used cannot do its work unless through unstinted, earnest, honest effort on the part of each individual in the organization.

"The start has been well made; the result will be favorable and certain, if each insists that every purchase he makes shall be subject to the increased discount for cash and sees to it that once granted he conscientiously executes his part of the agreement."

George E. Lichty led in the discussion which followed the reading of Mr. Roulston's report. Mr. Roulston's principles were endorsed generally.

Next in order was the report of the By-Laws and Constitution Committee, read before the convention by Douglas H. Bethard. The committee recommended that all suggestions for changes in the by-laws and constitution be forwarded to the committee through the secretary.

At this point in the session Wm. H. Nicholls, president of the National Canned Foods and Dried Fruit Brokers' Association, addressed the convention briefly on the subject of co-operation with the broker.

Mrs. R. L. Craig of Los Angeles, a wholesale grocer, made a few pleasing remarks on the subject of peace among the nations.

The report of the membership was read by J. W. Herscher, chairman of the committee.

C. H. Bentley, of the National Canners' Association, spoke on behalf of this organization, urging a more reciprocal tariff law for the increase of trade with foreign countries, and a higher degree of co-operation.

The report of the Pure Food and Legislative Committee was read before the convention by Theodore F. Whitmarsh, chairman of the committee. This report was of a generally optimistic tone, and went into minute detail on the subject of

bills in Congress and the legislatures of the various states. These bills have all appeared in previous issues of The American Food Journal and for that reason should be omitted at this time.

Walter B. Cherry, president of the American Specialty Manufacturers' Association, was introduced to the convention and made a few remarks on the subject of co-operation and team work among the various food manufacturing and distributing associations. He advocated the passage of a uniform pure food law, saying that all branches of the food industry should welcome uniformity in food legislation. He said:

"It is a very distinct privilege to be with you today. Many of us have come thousands of miles to accept the courteous invitation you have extended to participate in this your Ninth Annual Convention. It is a great thing to be nine years old, and to have accomplished so much in nine years as your organization can show for its activities.

"I bring to you greetings and salutations from a great sister organization—the American Specialty Manufacturers' Association, of which I have the honor to be president.

"There is very much in common between the wholesale grocers and the specialty manufacturers. Each is very dependent upon the other. We manufacture goods which you sell, and you, in turn, sell in a very large proportion of your total output the goods we manufacture. Therefore, our interests are common to a marked degree—and be it said to the credit of the wholesale grocers of the United States and of the specialty manufacturers of this great country, that both these great branches of industry and trade have always worked together in a cordial and harmonious manner.

"These are days of get-together. These are days when men of the same industry find it most advantageous to meet their fellows, to exchange ideas, to give a great deal and to take a great deal—and it is in the giving to these great organizations of ours that the greatest good develops, not only to the organization, but to the giver.

"The great triumvirate of the grocery trade—the retailer, the jobber, the manufacturer—carries enormous responsibilities. Our work is never done. We are always at it, and we are fortunate to have the privilege of playing so important a part in the progress of our great nation.

"For the past eight years or so, since 1906, when the Federal Pure Food Law was passed, the manufacturers and distributors of grocery products throughout the United States of America have been working strenuously to find out just what was expected of them by both state and federal legal requirements. It must be remembered that all good manufacturers and all good wholesale grocers and all good retail grocers have always had in mind the upholding and the maintenance of good laws.

"I need hardly emphasize the fact that the manufacturer, as the producer of food products, is called upon to bear the greatest responsibility in connection with the food laws of both the state and the nation. The manufacturer is primarily responsible. Upon him rests the production of merchandise in keeping with the food laws which are on the statute books, both state and Federal, and, therefore, it seems to me that the manufacturer is, and, naturally so, looked to first to obey the law in order that he in turn may guarantee the legality of his product, both to his jobbing and retail distributors.

"This is a tremendous responsibility upon the manufacturer, and it is a wonderful statement to make, that the manufacturers in the American Specialty Manufacturers' Association are keen on meeting the law in every respect, are firm believers in pure foods, and are actual exponents of the highest type of factory sanitation. As a matter of fact, a tour through any of the great plants of the standard specialties which you gentlemen sell would surprise even some of you at the cleanliness and at the evident intent to even do more than the law requires.

"Not only do the members of the American Specialty Manufacturers' Association believe in obeying the law, but they are anxious that the laws be made as effective—and, always, as uniform—as possible, in order that the food guaranty to which the manufacturers' signatures are attached may be, without any question, safe, to an even greater degree than legal requirements. Therefore, gentlemen, I submit that the manufacturer being primarily responsible for his product being up to legal standard, must necessarily be the most vitally interested in the laws which are placed upon the statute books of state and nation, and which he must obey.

"By the same token does it not appear perfectly evident that the manufacturer must naturally favor food law requirements as to purity of product and proper labeling, which, in turn, will meet with the approval of the distributors of his product—the wholesale and retail grocers. I submit to you again that our interests as retailers, as jobbers and as manufacturers are absolutely identical on the pure food proposition, and I urge that all members of these three great industries consider the vital necessity of working together, of giving and taking as is concerned opinions regarding the law and its operation, and so by generously conceding here and possibly taking there, we can all of us help our friends, the law-makers, and in their efforts for the general good of all the poor I can say for the Specialty Manufacturers' Association that we welcome any suggestions from our friends among the jobbers and retailers, either individually or from organizations, which can be properly handled and considered in the promulgation of laws and their maintenance.

"We manufacturers believe in uniformity of laws, and we welcome the prospect in the immediate future of a uniform pure food law in all its various ramifications, uniform state for state, and state with nation, so that the manufacturer of a food product in Maine, living up to the Maine pure food laws will, at the same time automatically, fulfill the requirements of the laws of all states and of this great nation. The American Specialty Manufacturers' Association has in mind a plan which is now under careful consideration for developing a uniformity of laws. This movement is already started and you, as distributors and wholesale grocers, must naturally welcome the uniform food law legislation which will we predict, eventually develop.

"On behalf of the American Specialty Manufacturers' Association, I do propose that a special committee of three of the legislative committees of the National Wholesale Grocers Association and the National Retail Grocers' Association respectively, meet with a similar committee of the American Specialty Manufacturers' Association, to consider legislative policies and other matters relating thereto, in order that, so far as practicable, the grocery trade may, through such co-operation, more effectively promote uniform and effective pure food laws.

"The manufacturers, too, believe in uniform sanitation laws, and we believe that a liberal attitude must be conceded by the law-makers, and that a ready willingness to comply with proper sanitation laws must be evidenced by the manufacturer, so that you distributors may feel perfectly safe even past our guarantee—to feel perfectly safe, I say, in knowing that the guaranteed pure food products you sell are produced in sanitary plants under proper sanitary regulation uniform and complete in every way.

"I have asked your president to consider a proposition from the Specialty Manufacturers' Association for the appointment of a committee of possibly three gentlemen from each organization, to consider the best, most practical, most useful and most efficient ways and means of handling, in the jobbing houses, the retail specialty orders which the manufacturers develop among the retail trade against your stocks. I believe this is a very important suggestion, and I can assure you that the manufacturers will be only too glad of the opportunity to confer with your committee on this important subject, and to help develop a uniform system which will avoid delays and save you much red tape and endless trouble, and save the manufacturers losses which must occur from time to time.

"Gentlemen, I thank you for this opportunity to present these few thoughts, and I ask you to accept from my association every good wish, every thoughtful consideration for your welfare, both as an organization and as individuals. We have a great work to do—there is much ahead of us, and we will do it the better if we work closely together. Gentlemen, I thank you."

The report of Uniform Tares Committee was presented by C. E. M. Newton, W. F. Bode of Chicago being unable to attend the meeting. The report reviewed the work of the committee during the past year, laying strong emphasis upon the desirability of net weights.

The report of the Contract Committee was now presented by Secretary Alfred H. Beckmann. It was short and satisfactory to the members of the convention. A vote of thanks was offered and adopted, to Samuel B. Steele, for his splendid work on this committee.

Followed the reading of the Ways and Means Committee by the secretary. Prompt payment of dues was urged in the report.

Secretary Beckmann presented the report of the Canned Foods Publicity Committee, Richard Walsh, chairman of the committee, being absent.

The banquet of the Ninth Annual Convention was given on Thursday night and proved a delightful success. Ma

prominent speakers addressed the large assemblage, which was very liberally interspersed with ladies. There was exquisite instrumental and vocal music and the menu was abundant and faultless. The large banquet hall of the Palace Hotel was like some fairy bower of roses.

Among the speakers were President McGlasson, U. S. Senator Phelan of California, and Mrs. R. L. Craig of Los Angeles. P. C. Drescher acted with distinction as toastmaster.

An amusing and delightfully ingenuous chord was struck by Mrs. Craig when, in response to President McGlasson's eloquent tribute to woman, she turned the tables in an exquisite vein of satire by paying a glowing compliment to man as "woman's best friend." She thereupon called upon all the ladies present to stand and drink a toast to man. This was done most graciously while those of the "stronger sex" were constrained to remain in their seats.

Friday, the third and last day of the convention, was given over to the reading of reports, more or less animated discussions on the subject of these reports, and to the election of officers for the ensuing year. The first report was that of the Bill of Lading Committee, read by the secretary in the absence of James A. McAteer, chairman of this committee.

Next in order was the report of the Federal Reserve Investigating Committee. This report, prepared by George B. Wason, of Boston, gave a definition of the nature of the Federal Reserve Act. It was read before the convention by Secretary Beckmann, Mr. Wason being unable to attend the annual meeting.

The report of the Economy Conference Committee was read by George E. Lichty, ex-president of the Association and chairman of this committee. The present decline in business, said the report, is due, to a great extent, to the operation of the Parcel Post Act, and it is suggested readjustment of rates and zones be worked for through legislative representatives. It is also contended that the elimination of perishable items from the parcel post service be effected for the same reason as suggested above and also on account of additional cost of handling and the great loss incidental to transit. Coupons and trading stamps were unequivocally condemned.

Discussion and comment followed, led by ex-President William Judson.

The report of the Educational Committee consisted in a few words of explanation by Howard Humphreys, chairman of the committee. Sub-reports of the sub-committees of the Educational Committee were presented by C. E. M. Newton (Report of Food Geography); Rollin A. Horr (Report of Competitive Essay); W. C. McConaughey (Report on Bulletin), read by Secretary Beckmann.

B. R. Hart, chief of the Federal Bureau of Chemistry of San Francisco, addressed the convention briefly at this point and was very well received.

The report of the Canners' Conference Committee was now read by the secretary, George B. Wason, chairman of the committee, being absent. A supplementary report of this committee was also read by the secretary, for C. E. M. Newton.

Both the report and supplementary report reviewed the work done during the past year by the committee and measures still under way for the betterment of canning conditions.

Discussion followed, led by W. B. Timms, of New York City.

T. S. Vallette, chairman of the Better Containers' Committee, read the report of that body, which was brief in nature. O. C. Mattern, of Chicago, commented tersely on the report. Following this, F. R. Drake presented the report of the Committee on the Chamber of Commerce of the United States, whose contemplated functions are familiar to members of the trade generally.

A committee of investigation into the contemplated universal grading of raisins by the California Associated Raisin Company, reported in favor of this concern.

By request of some of the members, the order of business was now advanced to the discussion of the place for holding the next annual meeting.

The contending cities for the 1916 convention were Chicago, Boston, New Orleans, Cincinnati, St. Louis, and Lexington, Ky By unanimous vote the matter was referred to the Executive Committee and the Advisory Board.

The report of the Committee on Bankruptcy was read by C. E. M. Newton, of Chicago, and O. J. Moore's discussion of the subject was read into the record.

W. C. McConaughey, now presented the report of the Resolutions Committee, which follows:

"In presenting this report your Committee on Resolutions would respectfully submit that in the work of drafting these resolutions it has never for a moment lost sight of that one great truth that the prime object of this organization is the promulgation and establishment of those principles of justice and square dealing which shall become the same guide in our commercial affairs that the Golden Rule is in our social life.

"In this we have drawn inspiration from the fact that notwithstanding the appalling tragedy which is drenching the lands of our forefathers with the same blood which courses through the veins of perhaps every member of this organization, and filling with anguish the hearts of untold millions of our kinsmen, here at the portals of the Golden Gate of this great republic have the representatives of the nations of the world assembled beneath these gorgeous domes to celebrate the achievements of peace rather than the victories of war.

"Neither can we forget that in the selection for our deliberations of this spot hallowed by the memory of that great missioner, Father Junipero Serra, we have become everlastingly indebted to our hosts for their most cordial reception and generous hospitality.

"Therefore Resolved, that on behalf of the members of this organization and our friends, we express our most sincere appreciation and lasting gratitude;

"To our hosts, the jobbers of San Francisco and of the state of California, and the ladies who have so charmingly assisted them, for those lavish and tireless courtesies which have filled our hearts with joy and delight;

"To the Reverend C. L. Miel who strengthened us in our work by his earnest invocation for Divine guidance;

"To the Honorable Jas. C. Rolph, Jr., mayor of San Francisco, for his eloquent and cordial address of welcome;

"To the Honorable F. J. Foster for his words of greeting from the San Francisco Chamber of Commerce;

"To Professor M. A. Jaffa of the University of California, for his instructive address and advocacy of effective and uniform food legislation, a principle for which this organization has always been an exponent;

"To Mr. Frank B. Connolly, president National Association of Retail Grocers, for his forceful anl encouraging words of confidence and co-operation from the retail merchants of the country;

"To Mr. Wm. H. Nicholls, president of the National Canned Food and Dried Fruit Brokers' Association, for his presence with us at this time and helpful words and cordial greetings on behalf of his organization;

"To Mr. C. H. Bentley of the National Canners' Association for his most instructive, interesting and eloquent address;

"To W. B. Cherry, president of the American Specialty Manufacturers' Association, for his earnest and pleasing address evincing the splendid spirit of co-operation in which we, National Wholesale Grocers' Association, most cordially join;

"To our president, Mr. Oscar B. McGlasson, whose earnest and tireless efforts in the work of our Association have been crowned with the most gratifying achievements during the past two years, not only to our members but to the entire food trade of the country;

"To Mr. Alfred H. Beckmann, whose experience and unfaltering devotion to the cause in which we are engaged have contributed so largely to our success;

"To our most efficient and beloved counsel, Mr. Wm. C. Breed and Mr. Dana T. Ackerly, whose wisdom and unerring judgment have never failed to guide us aright whether it be in the work of legislation or crossing the pathless seas of the 'Twilight Zones';

"To the members of the Executive Committee, Board of Directors, and the various standing and special committees for their most earnest and effective work rendered during the past year;

"Resolved, That in the interest of the consuming public and of the trade, we emphatically affirm our support of uniform laws upon all commercial subjects including the enactment and maintaining in each state of one effective and uniform food law modeled after the United States Food and Drugs Act of June 30th, 1906; and further

"Resolved, That we most respectfully urge the twenty-two state legislatures that have not yet taken action, to adopt a compulsory weight and measure branding law based upon the Federal weight and measure branding amendment of March 3, 1913;

"Resolved, That we respectfully urge state food control officials and weights and measures officials of the various states to adopt and enforce weight and measure branding regulation in harmony with the effective regulations upon this subject now enforced by the United States;

"Resolved, That we, the members of the National Whole-

sale Grocers' Association, do hereby reaffirm and declare the object and purpose of this Association as set forth in our constitution and so eloquently amplified and emphasized in the annual report of President McGlasson at Minneapolis;

"Resolved, That this Association gratefully acknowledges its debt of appreciation to the trade press of the United States for their unswerving loyalty to the best interests of the food trade and for their impartial and valuable presentation to the trade and to the public of the many vital problems affecting our business;

"Resolved, That this Association vigorously and unanimusly urge the enactment by Congress of a law establishing a one-cent letter rate throughout the United States;

"Resolved, That the National Wholesale Grocers' Association most earnestly petition to Congress and the Government, if it shall perpetuate a parcel post system, so to organize and conduct it that this and all other departments of the postoffice service shall each be entirely self-sustaining, and also to charge the Interstate Commerce Commission with power and duty of investigating and determining the fair transportation cost for the distribution of parcel post matter to the end that the rates thereon may be adequate to cover the fair cost of carriage as well as other expense of the parcel post service, and further

"Resolved, That the interests of all the legitimate and varied industries of the country absolutely require that the Government shall not directly or indirectly continue the grant of special favors to any interest by imposing on any one class of mail or post matter a burden not justly chargeable to that class;

"Resolved, That we respectfully urge that Congress amend the Interstate Commerce Act by extending to all common carriers the existing provision prohibiting railroads from engaging in other business than that of transportation;

"Resolved, That we respectfully urge the President and Congress to co-operate with the trade of the country in securing such reciprocal arrangements with the republics of South America as will permit the importation by those countries of the food product of the United States under such conditions as will permit their use and consumption by the people of those countries, and further

"Resolved, That we express our most earnest appreciation of the important work accomplished by the National Canners' Association and their special committee upon this subject in advancing this work for the establishment of better trade relations with South America and we hereby pledge our co-operation.

"Whereas, The National Wholesale Grocers' Association favors uniformity in all matters of legislation affecting commerce among the states and deprecates the diversity existing today in different jurisdictions respecting weights and measures, and the lack of adequate national legislation on this vital subject; therefore, be it

"Resolved, That we reaffirm the attitude of former conventions of this Association in this important field, and urge the Pure Food and Legislative Committee of the incoming administration to continue this work with all vigor, along lines educational to the wholesale grocer, the retail grocer and the consuming public, looking to the eventual compulsory adoption of the International Metric System of Weights and Measures in simplification not only of interstate but also of international commercial transactions; and further

"Resolved, With the idea of familiarizing the consumer with the metric system, that we urge all of the members to request manufacturers with whom they deal to use the metric equivalents for the next three years at least on all new labels, in addition to the English weights and measures, and urge our members to follow the same practice where they are using labels on their private brands as permitted under subdivision (e) of Food Inspection Decision No. 154, which reads: 'Provided, that by like method of such statements may be in terms of metric weights or measure.' Believing that the constant sight of the metric equivalents on food products in the millions of homes where they go will have great influence towards awakening interest in and educating the consumer to a better knowledge of the metric system; and further

"Resolved, That we urge our state legislatures to harmonize their weights and measure laws with the net weight amendment of March 3, 1913, to the National Food and Drugs Act, to adopt this provision of Food Inspection Decision No. 154 either by enactment or regulation;

"Resolved, That this Association deplores the use of trading stamps, gift enterprises, premiums, schemes and deals in the distribution of food products, and further

"Resolved, That we hereby reaffirm the seventh object of our constitution and particularly the declaration therein against this practice.

"Whereas, The revenue law of 1898, imposing tax on mixed flour, has never been a source of appreciable revenue to the government, and

"Whereas, It has in actual operation been a source of annoyance and an added expense to the trade without any corresponding benefit to the consumer; therefore

"Resolved, That we hereby urge either the repeal of the mixed flour law of 1898, or its suitable amendment to the end that health flours and other wholesale mixed flours sold under distinctive names and not offered as wheat flour, may be exempted from this taxation.

"Resolved, That we respectfully request our Better Containers Committee to continue its investigation of the entire subject of containers with particular reference to certain difficulties attending the increased use of paper containers and that they take such action in the premises as seem to them to be most advisable upon the completion of their investigation.

"Resolved, That the wholesale grocers of the United States recognize the vast importance of encouraging the further production of the great staple cotton and of enlarging its field of usefulness and consumption, and do most heartily endorse a resolution unanimously adopted by the Executive Committee of this Association at its meeting in Chicago in November, 1914, and most earnestly urge its most extended use in the packing and shipment of food commodities not only by our principals, the manufacturers of this country, but by distributors, both wholesalers and retailers, wherever practical.

"Whereas, We believe the Federal Trade Commission established by Congress and now appointed by President Wilson, will be of great benefit and ever increasing value, not only to American business but to all the people,

"Resolved, That the National Wholesale Grocers' Association heartily endorses this plan and hereby pledges its unanimous and most earnest support to the Federal Trade Commission of the United States and that we will at all times co-operate with the members of the commission as they may desire in the investigation of the great and vital business problems that confront the country and that will come before the commission for study and solution, and further

"Resolved, That we now convey to Mr. Davies, chairman of the commission, and to his colleagues our most sincere assurance of our desires to furnish all assistance that the commission feels we may be able to extend."

The Auditing Committee now presented its report through Warren Goddard, of St. Louis, chairman of this committee.

The Executive Committee at this point announced the nominations of officers and directors for the ensuing year. The convention voted unanimously in favor of the committee's choice. The new officers are:

President—Theo. F. Whitmarsh of F. H. Leggett & Co., New York.

First Vice-President—W. C. McConaughey, The Star Grocery Co., Parkersburg, W. Va.

Second Vice-President—P. C. Drescher of Mebius & Drescher Co., Sacramento, Cal.

Third Vice-President—D. C. Shaw of D. C. Shaw Co., Pittsburg, Pa.

Fourth Vice-President—Geo. B. Ferguson of Downing-Taylor Co., Springfield, Mass.

Fifth Vice-President—O. J. Moore of C. Shenkberg Co., Sioux City, Iowa.

Treasurer—Joseph Seaman of Seaman Bros., New York City.

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Justus Krafft, Haas, Baruch & Co., Los Angeles.

COLORADO.

Chas. Hatfield, Denver.
John W. Morey, Morey Mercantile Co., Denver.

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O. C. Mattern, W. M. Hoyt Co., Chicago.
R. J. Roulston, McNeil & Higgins Co., Chicago.

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W. F. Viehe, Bement & Seitz Co., Evansville.
A. H. Perfect, A. H. Perfect & Co., Inc., Ft. Wayne.
W. O. Moore, C. A. Shrader & Co., Inc., Indianapolis.
B. F. Persons, Parsons & Scoville Co., Evansville.

IOWA.

W. C. Woodward, Ft. Dodge Gro. Co., Ft. Dodge.
F. N. Schroeder, Schroeder-Klein Gro. Co., Dubuque.

KANSAS.

J. E. Moore, The Symns Gro. Co., Atchison.
W. E. Hess, Wichita Whol. Gro. Co., Wichita.

KENTUCKY.

A. G. Bryan, Bryan, Hunt Co., Lexington.
Jacob Zinsmeister, J. Zinsmeister & Sons Co., Inc., Louisville.

IDAHO.

William McDonald, The Idaho Wholesale Gro. Co., Pocatello.

LOUISIANA.

Geo. P. Thompson, J. B. Camors & Co., New Orleans.
W. C. Marshall, Ardis & Co., Ltd., Shreveport.

MAINE.

A. T. Laughlin, Milliken, Tomlinson Co., Portland.
T. R. Savage, T. R. Savage & Co., Bangor.

MARYLAND.

Stewart Egerton, Egerton Bros., Baltimore.
W. E. Shepard, W. E. Shepard & Co., Salisbury.

MASSACHUSETTS.

Clarence E. Hanscom, Delano, Potter & Co., Boston.
H. B. Johnson, Johnson & Kettell Co., Worcester.
W. L. Flanders, Wm. Flanders Co., Boston.
Austin L. Baker, Eldridge, Baker & Co., Boston.

MICHIGAN.

B. B. Cushman, National Grocer Co., Detroit.
Guy W. Rouse, Worden Grocer Co., Grand Rapids.

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Jos. W. Bragdon, Winston-Harper-Fisher Co., Minneapolis.
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R. A. Horr, Stone-Ordean-Wells Co., Duluth.

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Warren Goddard, The Goddard Gro. Co., St. Louis.
A. D. Milligan, G. D. Milligan Gro. Co., Springfield.
F. C. Adams, Adams & Sons Gro. Co., Chillicothe.

NEBRASKA.

C. H. Pickens, Paxton & Gallagher Co., Omaha.
Glenn Jones, Nebraska Merc. Co., Grand Island.

NEW HAMPSHIRE.

A. J. Reed, The Daniels-Cornell Co., Manchester.

NEW JERSEY.

J. H. Blackwell, J. H. Blackwell & Sons, Trenton.

NEW MEXICO.

Chas. Ilfed, Chas. Ilfed Co., Las Vegas.

NEW YORK.

E. S. Truesdell, Newell & Truesdell Co., Binghamton.
Edward Cumpson, T. & E. Cumpson, Buffalo.
O. B. Rowe, J. O. & G. N. Rowe, Oneonta.
H. S. Reynolds, Wm. T. Reynolds & Co., Poughkeepsie.
Philip C. Staib, Koenig & Schuster, New York City.

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Geo. J. Hales, Geo. J. Hales & Bro., Rocky Mount.

NORTH DAKOTA.

W. A. Haverson, Grand Forks Merc. Co., Grand Forks.

OHIO.

Geo. W. Barnes, The Weideman Co., Inc., Cleveland.
Chas. Feilbach, The Feilbach Co., Toledo.
Harry Esterman, Esterman, Verkamp, Murphy Co., Cincinnati.
W. M. Campbell, Dahl-Millikan Gro. Co., Washington C. H.
Edward Erdman, The C. L. Bailey Gro. Co., Marietta.

OKLAHOMA.

J. T. Robinson, Carroll, Brough & Robinson, Oklahoma City.
Geo. E. Massey, Williamson-Halsell-Frasier Co., Oklahoma City.

OREGON.

Henry Kahn, Wadhams & Co., Portland.

PENNSYLVANIA.

J. Grant Schwarz, Witman, Schwarz Co., Harrisburg.
D. H. Crocker, Crocker Gro. Co., Wilkes-Barre.
Jas. Hewitt, H. Kellogg & Sons, Philadelphia.
F. B. Reeves, Jr., Reeves, Parvin & Co., Philadelphia.
Arjay Davies, H. G. Tombler Gro. Co., Easton.

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Geo. A. Midwood, H. Midwood's Sons Co., Providence.

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H. C. Jewett, Jewett Bros., Aberdeen.

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N. W. Stewart, Stewart, Gwynne Co., Memphis.

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Jas. A. Dick Co., Jas. A. Dick Co., El Paso.

UTAH.

Heber Scowcroft, John Scowcroft & Sons, Ogden.

VERMONT.

D. P. DeWitt, DeWitt Gro. Co., Brattleboro.

VIRGINIA.

E. A. Saunders, E. A. Saunders' Sons Co., Richmond.
F. D. Beveridge, Harvey, Blair & Co., Richmond.

WASHINGTON.

J. C. Lang, National Grocery Co., Seattle.
S. S. McClintock, McClintock-Trunkey Co., Spokane.

WEST VIRGINIA.

J. W. Herscher, Lewis, Hubbard & Co., Charleston.
F. W. Udy, Flat-Top Gro. Co., Bluefield.
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With the election of officers drew to a close the Ninth Annual Convention of the National Wholesale Grocers' Association, a convention notable for expeditiousness, brevity of speech and businesslike dispatch and one which it is safe to predict will long be remembered for the splendid association work done and the general tone of harmony and good-fellowship which characterized it.

Saturday the conventioners and their friends and ladies were taken on a delightful boat excursion, which wound up in the afternoon at the Exposition grounds, where luncheon was served at the Old Faithful Inn. A splendid time was enjoyed by all. In this event the California association acted the part of host—and did it royally.

The shell of a healthy oyster is tightly closed. If the shell is found slightly open and does not close at once when touched, it is a dead oyster. If the shell is very hard to open, it is a good sign. Oysters in the shell, on beginning to weaken, will rattle like the breaking of chinaware when moved about, and when opened will be ropy and slimy and will have mud in the gills. Good oysters, when first opened, should have a clear cut shape of creamy color and round. If stale oysters are found in a lot, the whole should be condemned, as the contamination of a bad one will penetrate to others.—Detroit Trade.

Packaged *versus* Bulk Goods

The Columns of The American Food Journal Are at All Times Open for the Discussion of Questions or Problems Pertaining to the Trade—Sterling Beeson, Secretary of the Maple Dish Association, Makes a Plea for Bulk Goods.

By Sterling Beeson

TWO very large principles seem to have escaped proper consideration in the controversy between bulk food advocates and package food partisans which followed the circular issued by Major Mitchel's food committee of New York in which the public was advised that bulk foods cost the consumer less than package foods and further that it was possible for the retailer to handle bulk foods in a sanitary manner.

It would be a narrow-minded and ignorant person who would deny that certain package food manufacturers have achieved a very high standard of quality and sanitation in the trade-marked packages which they put out. No one on the bulk food side of this controversy has to my knowledge denied that some package foods are well nigh perfect as regards quality and sanitation. Mr. George Perkins, chairman of the Mayor's food committee and whose circular provoked a spasm of resentment from package food manufacturers, gives them a generous measure of credit in the opening paragraphs of his publication. He even admits that "a great many people prefer food that is done up in packages" for the reasons which he has stated. All Mr. Perkins has contended is that bulk foods of equal quality are cheaper. To deny that this is true is a species of treason to the best interests of the American bread winner.

Package food manufacturers have manifested a selfish and bigoted state of mind in their fulminations against the Perkins circular. Their attitude as reflected by friendly press and in signed statements by their publicity directors indicates a conviction that they should be allowed to monopolize the food market. They do not admit the possibility of clean and wholesome bulk foods. They arbitrarily dispose of the whole subject with the one general statement that bulk foods are unsanitary, unwholesome and not desired by the public. They assume that food control officials, retailers, and consumers should waive every thing on the bulk food side of the question and admit that they are qualified to manage the whole matter. They have in no particular extended to Mr. Perkins and the bulk food advocates the courtesy and fair consideration which was first extended to them. In the present status of their argument it is contended that a man should not buy fresh poultry when he can get potted chicken in cans, should forgo fresh fish when he can get canned fish, should buy only canned pineapple and should turn the back yard garden into a tennis court because canned peas, etc., are so much more sanitary and desirable than the bulk commodities.

Now in the first place it is undeniably true that the retailer can and does keep and handle bulk foods in a sanitary manner. There is store equipment which meets every requirement of sanitation in the storing and handling of bulk foods. A very great many retailers have such equipment. Doubtful it is if the great army of food control officials over America whose efforts have raised the plane of retail food merchandising will be willing to admit that it is impossible for the retailer to keep and dispense bulk foods in a satisfactory manner. Certainly the retailer will not. And there is a very great army of consumers in America who will not admit that the extensive system of food supervision built up and maintained at the public expense is unable to guarantee the wholesomeness of the bulk lines.

Now the whole matter has been covered in a paragraph in an article in defense of package foods by Norah Johnson Barbour of the Johnson Educator Food Company which article appeared in Printers Ink of Feb. 4. The writer asks: "What kind of ginger snaps can be bought loose for ten cents? What class of people are interested in them? The people who are interested in ginger snaps at ten cents a pound have been buying them in bulk ever since ginger snaps were placed on the market." The writer further along expresses her preference for the "most extravagant kind of bacon," which is of course package bacon sliced at the packing house. The "class of people" referred to is the 90 per cent of our population which must practice the most exacting household economy. It is bulk ginger snaps or none. "The most extravagant" bacon never gets to the table around which this "class" is seated. Give due credit for certain advantages which package ginger snaps possess—not advantages of added sanitation or wholesomeness—give due credit for the pretty sliced "extravagant" bacon and let the man who is able buy them and enjoy them but by no means contend to the man with seven children to feed and only the wage of a laborer to feed them, that bulk ginger snaps and bulk bacon are poison and never can be fit for food.

It would not be desirable if it were possible to put the food business of the nation into the hands of the few package food manufacturers who do put out attractive, sanitary packages of good food. But it is not possible. There is and always will be a horde of unscrupulous grafters who avail themselves of the great deficiencies of package foods in an effort to get unwholesome if not actually injurious foods on the market. The current issue of The Wholesale Grocer, a reputable and accurate grocery trade publication, cites "Over two score of convictions" by the Federal authorities of package food manufacturers who because package foods are concealed and may not be inspected at time of purchase tried to can, box and bottle a lot of refuse, some of which appeared under the most alluring names and descriptions. Records of food control departments, I am sure, will convict the package food manufacturer of more of this kind of thing than the retail grocer and butcher.

In the final analysis it is the retailer who is held. If he sells adulterated or unwholesome food to a consumer he is susceptible to prosecution. There is the possibility of abundant and effective supervision over his activities and methods. In most communities this possibility is an actual and potent protection for the purchaser of any kind of food package or bulk.

Consider the retailer. He makes a larger profit on bulk foods. The cost to him and the selling price to the consumer is not fixed before hand. He becomes a real merchant, close to the source of food supply and by his policies and methods he builds up a name for himself and a business which a competitor cannot take away except by a superior service. With his store full of trade-marked packages he is merely the hired hand of the package food magnate and anybody with the same line of packages can upset him at any time for his reputation has disappeared and in the place of it is the reputation of the advertised food which all stores may handle.

The subject of short-paid postage on foreign mail has been reported upon by consular officers at such length and with such frequency that further discussion would seem needless. That the practice still continues and possible purchasers of American goods still annoyed by the receipt of underpaid letters from the United States is shown by a communication from Mr. F. St. Austell, editor of the International Trade Developer, who writes: "This is to confirm what I stated to you yesterday with regard to American exporters sending letters to foreign countries underpaid. Mr. Dunn, secretary of the Pan-American States Association, recently received from Mr. Wm. E. Jessup, a resident of Guatemala, a package containing 140 underpaid envelopes sent to him in one month by merchants of the United States who wish to sell their goods in Guatemala. Mr. Jessup states that his only reason for taking these 140 letters from the postoffice and paying the extra postage was that he might send the entire lot to Mr. Dunn as an object lesson to exporters. There appears to be absolutely no reason why any man should underpay any letters or why he should go to the extent of inclosing American stamps for prepaid reply from a foreign country."

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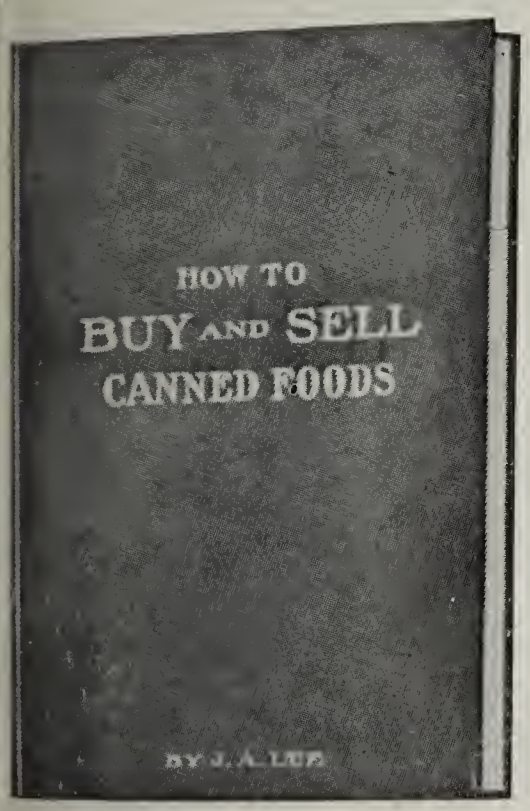
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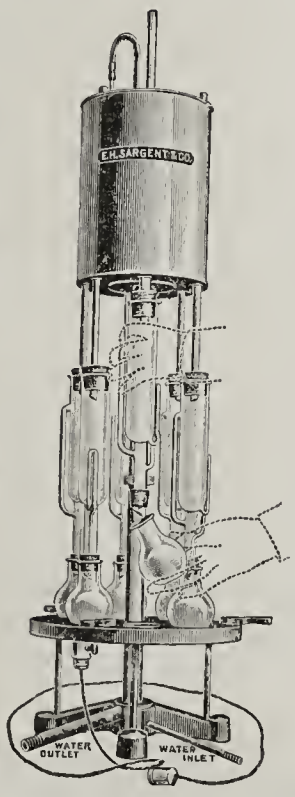
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Southern Jobbers Convene at Atlanta

Remarkably Successful Annual Gathering of Southern Wholesale Grocers' Association Terminates at End of Three Days With Re-election of President McLaurin to Office—President Wilson Eulogized in Resolution—Four Cities After 1916 Meet.

WITH several hundred delegates and visitors present, the Southern Wholesale Grocers' Association held its opening session Wednesday morning, May 12, at 10 o'clock at the Ansley Hotel, Atlanta, Ga. The features of the first meeting were the addresses of welcome and response and the address and report of J. H. McLaurin, president of the organization, who discussed at some length the work of the association during the past year and the policies and aims and purposes of the association in general.

The opening prayer was delivered by Bishop Warren A. Candler. The first address of welcome was to have been made by Governor John M. Slaton, but owing to his absence from the state on official business, he was represented by Judge John C. Hart, state tax commissioner and ex-attorney general. Judge Hart paid a high tribute to the business men of the country and particularly to the wholesale grocers.

Lloyd H. Hooper, first vice president of the association, responding to the address of Judge Hart, spoke in high terms of the welcome that had been accorded the association and the delight of the visitors at being in Atlanta and Georgia.

Mayor Woodward, in his address of welcome, declared that the burden of this country following the European war had fallen most heavily upon the wholesale grocers and that they had met it in an able manner and they deserved the commendation of all the people.

In his annual report, President McLaurin stated that he, accompanied by Vice President Hooper, made several trips to Washington and New York and aided materially in establishing the Wade cotton loan fund. "And while only $28,000 of the millions provided for under the plan was asked for," said President McLaurin, "nevertheless, the fact that the fund was there to be had, steadied and buoyed the commerce of the South in its time of greatest need."

Mr. McLaurin said that the campaign which the association had conducted for the increased use of cotton instead of jute in making bags was a most beneficial work and would be continued by the association. Among the other works of the association during the past year was the securing of large purchases of naval stores in order to relieve the congestion of these articles of commerce because of the war; the establishment of an association organ, "Facts and Figures," and a vigorous campaign for membership, especially in the state of Georgia, and the practical completion of an arbitration committee whereby differences between jobbers and manufacturers could be adjusted. Mr. McLaurin said that one of the works the association should undertake at the present session was the establishment of a traffic committee which would handle all questions of freight rates, preventing all inequalities and injustice to this section.

He declared that the federal trade commission and the Clayton bill with regard to the regulation of trade were among the greatest pieces of legislation ever enacted by this country.

At the Wednesday afternoon session, there were addresses by Georgia N. Numsen, president of the National Canners' Association; by Will Pyles, on "What I Want to See the Jobbers of the South Do"; by J. E. Raley on "The Broker's Relation"; by Franklin Lanier, on "The Traveling Salesman"; by John A. Russell, on the "Wholesale Grocer—His Future in the Light of the Past." There were reports at the afternoon session from T. H. Scovell, chairman of the membership committee; D. D. Adams, chairman of the better containers' committee; Toombs Howard, chairman of the bonus to salesmen committee, and H. C. Van Horn, chairman of the free goods committee.

Thursday morning's session was devoted to a series of addresses on business subjects of particular interest, and was attended by a large audience which manifested enthusiastic interest throughout the three-hour program.

Those who spoke were Joseph A. McCord, governor of the federal reserve bank of Atlanta, on the new currency system; Lansing B. Warner, organizer and president of the Lansing Inter-Insurance Bureau of Chicago, on the benefits of mutual insurance; E. E. Brown, Southern sales manager by the Quaker Oats Company, on the relation of business to advertising; O. M. Heard, president of the Cordele Grocery Company, of Cordele, Ga., on the subject of integrity in business; J. D. Faucette, president of the J. D. Faucette company, of Bristol, Tenn.-Va., on the transfer of fire insurance policies, after a fire, to the creditors of the insured.

In a clear, forceful and highly interesting manner, Mr. McCord told how the federal reserve bank system carried the United States safely through the unparalleled financial crisis of 1914, how it has placed the business of the country upon a sound basis, and how it enables each section to supply its own currency needs based upon its own assets for the support of its agricultural, industrial and commercial enterprises.

Mr. McCord opened his address with a brief account of the origin and development of the currency and banking system of the United States, from the colonial currency in the days before the revolutionary war down to the banking and currency act passed during President Wilson's administration, which he characterized as the finest currency system in the world, and for which he gave President Wilson full credit, the grocers heartily applauding.

Discussing the banking and currency system during the period between the passage of the national bank act, following the civil war, and the passage of the Wilson banking and currency act, Mr. McCord showed how the currency was based upon the economically erroneous foundation of the government's liabilities, instead of upon the correct and sound basis of the country's business assets. He showed how the concentration of currency in New York, Chicago and St. Louis, under this system, led to unsafe and dangerous speculation which produced a remarkably rapid railroad development and the development of the great trusts, and how this speculation in railroad and industrial securities so contracted the currency that when money was needed to move crops and for other current business purposes it could not be supplied, with the result that the country suffered the disastrous effects of period panics.

Then came the banking and currency act of the Wilson administration, which, as Mr. McCord showed, based the country's currency not upon the government's liabilities, but upon the natural business assets of the various sections of the country. Such a currency, he said, is bound to be a safe currency and bound to be an elastic currency, because the assets of the country will always exceed its liabilities.

The federal reserve bank system, Mr. McCord further showed, immediately established a basis of credit throughout the country, saved the country from what would probably have been the worst panic in its history, due to the European war, and enabled each section to supply all the currency needed to move its crops and carry on its various other lines of business.

Mr. McCord then explained in detail the operation of the reserve bank with relation to the wholesale grocery business, this being, as he took it, the phase of the subject in which his audience was most particularly interested. He explained the distinction between paper representing investments, which is not acceptable for rediscount by the reserve bank, and paper representing current agricultural, industrial and commercial transactions, which is acceptable for rediscount. In this connection he said there should be no complaint against the federal reserve banks on account of this distinction, because the main trouble with old currency system was that through speculation in the concentration centers the currency of the country was so tied up in investment securities, which were not convertible, that it was not available at the times of the business season when needed for current liquidation.

The address of Lansing B. Warner on mutual insurance was a presentation of the merits of interinsurance between firms engaged in a particular line of business such as wholesale grocers, along the line of an interinsurance bureau organized and managed by him in Chicago, which the canners of the country have tried and found very successful. He said interinsurance would be the ideal form of fire protection for the southern wholesale grocers, because it would give them insurance at actual cost, eliminate the moral risk, and enable every policyholder to pass on each new applicant for a policy. The grocers displayed a lively interest in the plan and Mr. Warner will undertake to form an interinsurance bureau in the Southern association.

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

The Food Commissioner of the State of Tennessee declared in a recent statement, that "all soft drinks containing as they do, sugar, are bad for the stomach, etc."

This is a strong argument for SACCHARIN. In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

E. E. Brown, Southern salesmanager of the Quaker Oats Company, gave a very interesting discourse on the relation of business to advertising and was enthusiastically received by his audience. He said advertising must be attractive and convincing, must be backed by quality, must be properly placed, must be continuous and must have its goods placed in reach of the trade.

O. M. Heard, president of the Cordele Grocery Company, Cordele, Ga., brought greetings to the convention from south Georgia, expressed a highly optimistic view concerning the business outlook, and declared the thing most needed in all business is integrity.

The address of J. D. Faucette, president of the J. D. Faucette Company, Bristol, Tenn.-Va., on "How to Handle a Fire Loss," was straight to the point, brimful of interesting facts and apt illustrations, and made a profound impression.

The way to handle a fire loss, as he presented it, is the way worked out by the Bristol branch of the National Credit Men's Association. Briefly stated, it consists in obtaining the transfer of fire insurance, after a fire, from the insured to his creditors, before the insured has been paid by the insurance company.

The afternoon session was devoted chiefly to "get acquainted" talks, every member being invited to take the floor and express whatever he had on his mind—provided he talked only three minutes.

With the adoption of a resolution praising President Woodrow Wilson and the election of officers and directors for the ensuing year, the annual convention closed Friday at 12 o'clock.

J. M. McLaurin, of Jacksonville, was re-elected president of the association. He has held the office six years and devotes his entire time thereto, being paid a salary of $5,000 per year. The association raised his salary to $6,000 per year, but he declined to accept it and declared he would not serve if the association insisted on the increase, giving as his reason the statement that the association's program is now handicapped for lack of funds. The increase accordingly was withdrawn and his salary fixed at $5,000.

Other officers elected were as follows:

First Vice President—E. L. Adams, of Atlanta.

Second Vice President—Max Mayer, of Little Rock, Ark.

Treasurer—James Lasseter, of Jacksonville.

The following resolutions were passed:

A resolution urging uniformity of food and drug legislation and commending the work of the United States Chamber of Commerce along this line.

A resolution fixing the dues of firms having an annual business of $300,000 to $400,000 at $30 per year, those having an annual business of $400,000 to $500,000 at $40 per year, and those having an annual business of $500,000 and over at $50 per year.

A resolution directing the cash discount committee to investigate the arbitrary terms of cash in ten days on shipments of lima beans from coast points.

A resolution thanking Louis B. Warner of Chicago, for his presentation to the convention of mutual insurance.

A resolution thanking the various speakers who addressed the convention.

A resolution reaffirming the association's opposition to free deals and bonuses by manufacturers to Southern wholesale grocery salesmen.

A resolution commending President McLaurin and his coworkers for their splendid work of the year.

A resolution thanking the local entertainment committee, the local newspapers and the various other Atlantians whose hospitality the convention has enjoyed.

The resolutions committee also reported a resolution, but it was withdrawn after a brief discussion, amending the constitution so as to increase the number of vice presidents of the association from two to four. It was referred to the next annual convention.

The extent to which the parcel post system is being utilized is shown in the annual report of Postmaster General Burleson, which estimates the volume of business on a basis of 800,000,000 packages annually. When the system was established a conservative estimate of the probable patronage was 300,000,000 parcels. It has been very extensively used during the present holiday season. The postmaster general also advocates government ownership of telephone and telegraph lines.

RESTAURANTS IN CHINA.

The restaurant is one of the most familiar sights in China. The simplest form consists of two stands suspended from the extremities of a bamboo carrying pole slung across the shoulder of a half-naked coolie and moved about from customer to customer, always ready and much patronized. One stand contains a small charcoal fire. Next comes the temporary restaurant set up al fresco, with more or less permanent rough board tables and benches. These are sometimes provided with awnings or huge umbrellas and are patronized by the coolie class. Coolie cooks are employed. Next above this type comes the permanent open-front restaurant, occupying the ground floor of a house on some important Chinese thoroughfare. The stoves or open hearths, with the pots or other cooking utensils, are usually on the street front, attracting the Chinese by the odors of frying foods. The dark interiors of these restaurants are fitted with tables and benches and the cook-waiters, or in the better class of such restaurants the waiters, serve the meals to an ever-present crowd. The Chinese restaurant par excellence, however, is much superior to any of the above. It is a large, two-story building with a carved or highly ornamented front and well calculated to attract attention. The ground floor is occupied by the kitchens as a rule in full view, and possibly by a store for the sale of food. A broad stairway, usually covered entirely with beaten brass plates, leads to the second story, an arrangement not unfamiliar to those who patronize the Chinese "chop-suey" restaurants in the larger American cities. The narrow balcony along the entire front of these second-story restaurants is crowded during the busy hours.

The Chinese entertain at these restaurants, not at home. Dinner parties are frequently given, and the dinners are often of great length, running up to as many as 40 to 60 different courses. The restaurants are primarily for men, although it is not unusual in the high-class restaurants of the international settlement of Shanghai to see entire Chinese families dining together on the porticos. This, however, is the result of foreign influence among the wealthy Chinese who have gathered in Shanghai and who have adopted many western customs; it is not sanctioned by the Chinese generally. In fact, it is the rule throughout China that the women remain at home, and although the men dine out more frequently than at home, the women and children of the family remain in their "compound" and prepare their own meals. At the restaurants, the cooks and other attendants are always men.

The dishes served at the better-class restaurants are usually unfamiliar to the American. Shark fins, bird's-nest soup, pigeon eggs, bamboo shoots, abalone, duck with orange peel, melon seeds, preserved eggs, lychees, caramboles, and a long list of others seem more or less strange, and yet the majority of the dishes are relished by those foreigners who can overcome their prejudices, and many of the combinations of food and sauces are exceedingly palatable. The desire for great variety is the feature that may lead to a more extended use of American canned foods in the restaurants. Already peas and asparagus have been introduced and are much liked. A favorite dish is a mixture of small shrimps and peas—an exceedingly tasty preparation. If American methods of advertising could be employed to induce the proprietors to use a number of American canned products on their menus or as ingredients in some of their dishes, an extensive trade might be established in certain lines. Canned corn and tomatoes might have such an outlet. The former could be eaten as easily with chopsticks as peas, while tomatoes could be used in sauces and as an ingredient in many dishes. Salmon has already had some sale, and judging from the avidity with which it is bought by the Chinese coolies on the rubber estates on the Malay Peninsula, it should have a much larger sale in China proper.

The Chinese eat with chopsticks and also with their fingers when necessary, and a small flat porcelain spoon is always to be found at each place at a Chinese table. The courses are served in a plate placed in the middle of the table, from which each person helps himself. Frequently the host picks over the contents of the dish to find the daintiest morsel, which he offers to his guest as a mark of politeness. The method of serving meals differs greatly from that of the Japanese, the use of tables and chairs being universal in China. The food also differs greatly from the Japanese, for although chopsticks are used and the food is cut up so that it can be handled easily, there is a wide difference in the general character of the food and its preparation.

Of course it costs money to keep a store bright and attractive, but it costs a good deal more to keep it half lighted

10% More for Your Money

The 25-cent package of Quaker Oats is nearly three times larger than the 10-cent size. By saving in packing it offers more for your money.

To Folks Who Like



Oat-Fed Boys

Our appeal is to mothers who like active boys and girls.

And to folks of all ages who wish to foster vitality.

We make oats, the great vim-food, into a delicacy. We make it into fragrant, luscious flakes.

We use only the queen grains, plump and richly flavored. We discard all but ten pounds per bushel. Then our process enhances that flavor.

The result is a food so rare, so winning, that oat lovers in a hundred nations send here for Quaker Oats.

You who want folks to "feel their oats" should make the oats inviting. And this is the way to do it.

Quaker Oats

The Vim-Food Dainty

That flavor, that aroma in the oat was meant to be inviting. It is Nature's way of winning folks to this vim-producing food.

Then why not enhance these attractions? Why not serve oats in this tempting Quaker form?

No extra price, no extra trouble. Simply remember to specify this brand.

Then you will get what millions regard as the finest thing known in an oat food. And you'll agree with them.

10c and 25c per package
Except in Far West and South

Quaker Cooker

Each package of Quaker Oats contains an offer on a perfect double cooker, made of pure aluminum. It is made to cook Quaker in the ideal way.

(872)

You know what Cottolene is made of

There is no secret about Cottolene.

It was in the van of the great movement for the improvement of food products.

It is an exact combination of pure, ultra-refined cotton-seed oil with beef-stearine from clean, fresh, leaf beef suet.

Cottolene

There is an appetizing appeal in the thought that your foods are cooked with Cottolene—made of an oil that is far superior to most salad oils, combined with the choicest part of rich, leaf beef suet.

For more than a quarter of a century Cottolene has held an unchallenged leadership.

Order a pail of Cottolene today and use it in shortening, frying, or cake-making. Added to its splendid results is its economy—you use one-third less than of any ordinary cooking fat. Arrange with your grocer for a regular supply.



Write to our General Offices, Chicago, for our *real* cook book—"HOME HELPS"—free.

THE N.K. FAIRBANK COMPANY

"Cottolene makes good cooking better"

There Is

CLEANLINESS, HEALTH INSURANCE, ECONOMY AND CONVENIENCE IN



Our **PET**

BRAND

Evaporated Milk

The Standard of the World

WINS AND HOLDS TRADE

on account of its Superior Quality.

Prepared by

HELVETIA MILK CONDENSING CO.

Highland, Illinois

ORIGINATORS OF EVAPORATED MILK

Gleanings from the World of Foods

THE waste produced in the process of canning salmon is variously estimated to be from 25 to 50 per cent of the original weight of the fish and over $2,000,000 is the value of this waste annually on the Pacific coast. In a newly published bulletin (No. 150) the Department's Bureau of Soils suggests that canneries might advantageously dispose of their waste by manufacturing it into fertilizer or fish meal for poultry or cattle feeding purposes. With a strictly by-products plant overhead charges would disappear and a good profit should be realized on the sale of this by-product; also the sanitary condition of the cannery would be improved. The by-products plant which is just sufficient to treat the output of the cannery's waste seems the only alternative to the central-rendering station. For equipment the old-fashioned, unimproved retort cooker and hydraulic press are adequate. This is because they are the only apparatus which has been applied successfully on a small scale rather than because they are ideal. This form of apparatus will render salmon cuttings, affording a good grade of scrap and a fair yield of oil. The total cost of a suitable apparatus should approximate $5,800, which might be itemized as follows: Retorts, 2, at $350, $700; press, $550; driers, 2, at $600, $1,200; engine to operate driers, $350; incidentals, 1,000; house, $2,000; total, $5,800.

* * *

The Portuguese Government has authorized the importation of 100,000,000 kilos (3,674,000 bushels) of wheat before July 31 for continental Portugal and Azores Islands

* * *

The Illinois Master Bakers' Association held its ninth annual convention at Hotel Sherman, Chicago, May 11, 12, 13. A long and varied program was satisfactorily disposed of.

* * *

The California walnut crop for 1914 was 8,900 tons, this being the revised statement. Owing to the increased acreage and to the heavy bloom-setting the prospects are for a 15,000-ton output next fall.

* * *

Consul B. S. Rairden reports from Batavia that the area under rice in Java and the island of Madura during 1914 totaled 7,064,925 acres. Production was 7,106,000 tons of 2,000 pounds, or 251,600 tons less than in 1913.

* * *

Chicago will be the scene of the eleventh annual convention of the Associated Advertising Clubs of the World, which meets June 20 to 24. This gathering of the business world to discuss common problems in advertising promises to hold a unique place in the events of the year.

* * *

Official government reports of the production of oleomargarine in the United States for the month of February have only just been issued. As shown by stamp sales the February output was 358,370 pounds colored and 11,966,956 pounds uncolored, or a total of 12,325,326 pounds, compared to 13,182,040 pounds for February, 1914.

* * *

Charles A. Parker, treasurer of the Rust-Parker Company, wholesale grocers of Duluth, Minn., died at his home in that city recently. He was one of the best known men in the wholesale grocery trade in that section of the country, having been identified with the Rust-Parker Company for the past twenty years.

* * *

Cable reports of Argentine exports of beef for the week up to March 5, 1915, show that exports from that country were as follows: To Europe, 61,264; to the Continent, 31,442 quarters; to the United States, none. The previous week's exports were as follows: To Europe, 107,176 quarters; to the United States, 34,832 quarters.

The following table shows the output, in bags of 325 pounds net, of the active sugar plantations of Cuba during 1914 and the estimates for 1915, by Provinces:

Provinces.	1914.	1915.
Habana	2,117,026	2,077,000
Pinar del Rio	352,002	317,000
Matanzas	3,634,294	3,853,000
Santa Clara	5,175,559	5,360,000
Camaguey	2,062,998	1,995,000
Oriente	4,515,939	4,414,000
Total	17,857,818	18,016,000

H. F. Benell, traffic manager for Armour & Co. at their Fort Worth, Tex., plant, has been appointed traffic manager of the Armour plant in South America. Mr. Benell has been connected with the Armour interests for ten years, during which time he has served in the traffic department of every plant they operate.

* * *

C. E. M. Newton, well known to the grocery trade as manager of the legal department of Reid, Murdoch & Co., the big Chicago wholesale grocery house, has retired from that firm's employ and will practice law in Chicago, specializing on food laws, trading laws and allied topics. After June 1 he will maintain offices in the Otis Building, Chicago.

* * *

The publications of the Department of Commerce, as well as those of all other departments, are sold at nominal prices by the Superintendent of Documents, Government Printing Office, Washington, D. C., who will furnish price lists free. For the convenience of the general public, coupons, which are good until used in exchange for Government publications sold by the Superintendent of Documents, may be purchased from his office in sets of 20 for $1.

* * *

The Missouri Supreme Court has overruled the motion for a rehearing in the case of the State against certain packing firms on a charge of alleged violation of the State anti-trust laws. In the original suit the packers were fined $25,000 each and this decision they sought to have set aside. Firms involved were Armour & Co., Swift & Co., Morris & Co., Hammond Packing Company and St. Louis Dressed Beef & Provision Co.

* * *

The eighteenth annual convention of the National Association of Retail Grocers adjourned in San Francisco on Friday, May 14, to meet next year at New Orleans, La. The new board of officers follow: President, Frank B. Connolly of San Francisco (re-elected); vice-president, John F. Schaeffer, of Davenport, Iowa (re-elected); secretary, John J. Ryan, of St. Paul, Minn.; treasurer, William Jeffery, of Hornell, N. Y.; trustee (to succeed C. E. Beinert, of Nebraska), J. S. Carver, of Utah.

* * *

American cheese, of which the exports had decreased from nearly 150,000,000 pounds in the fiscal year 1881 to less than 2,500,000 in 1914, is again finding its way to foreign markets in rapidly increasing amounts. The half-year ended with December showed a total export of over 2,500,000 pounds, January, 1915, 3,000,000 pounds, and February, nearly 7,500,000, the aggregate for eight months of the current fiscal year being 13,000,000 pounds, or more than in any fiscal year since 1907.

* * *

The European war has seriously affected the demand for Canadian lobsters abroad, and in consequence increased shipments have been made from Nova Scotia to the United States within the last few months. On April 24 and 27 five schooners arrived at Boston from Nova Scotia with 53,000 lobsters and on April 30 a shipment of 214,375 lobsters reached Boston from Yarmouth, Nova Scotia, by steamer. It is understood that these consignments are the largest on record from a Canadian to an American port.

* * *

W. L. Paul, manager and president of the Coachella Date Growers' Association, recently made public figures regarding the rapid development of date culture, that caused considerable surprise. He stated that the total number of date trees planted in the Coachella Valley is 1,233,037. Of this number 1,150 are bearing and yielding fruit that is claimed to be fully superior to any that has ever been grown in Africa, the original home of the date. The industry is only in its infancy, but with the efforts that are being put back of it by the association it is expected to develop into one of the greatest in southern California. There are 600 imported trees, six years old and over, bearing fruit. The Government and the association have imported 34,887 trees. There are 500 seedlings four years old and over now bearing fruit. Seedlings from three to four years of age to the number of 27,000 have been planted, and seedlings from one to three years old number 470,000. The United States Government and the association in 1914 gave out 700,000 seedlings, bringing the number of trees planted up to the enormous total of 1,233,037 trees.

In Millions of Homes

There's Only One Spread for Daily Bread

JELKE

GOOD LUCK

MARGARINE

is eaten with satisfaction at every meal. Always the same fine flavor—the same delicious taste, the relish and enjoyment there is to a pure, wholesome appetizing food.



Order Your Package Today

Churned by

JOHN F. JELKE CO.

CHICAGO



Start Every Day Right
Serve

SULZBERGER'S

MAJESTIC

HAMS AND BACON

Deliciously Different

Every piece is mild, juicy and tender. Carefully selected —carefully cured and thoroughly smoked.

At all dealers. Wrapped in orange parchment.

SULZBERGER & SONS COMPANY

U. S. A.

RUMFORD

The Wholesome

Baking Powder

A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

Dietetically speaking, Rumford is without fault; as a leavening agent it is perfect; as a keeper it has no superior.

DOES NOT CONTAIN ALUM

Its Purity is Unsurpassed.



A well deserved tribute was paid to T. J. Murphy, who served as secretary to Oscar B. McGlasson during the latter's term of office as president of the National Wholesale Grocers' Association, when, in the course of his annual address before the San Francisco convention, the retiring head of the Association referred to Mr. Murphy's many sterling qualities and the high degree of unassuming efficiency which have characterized his work as secretary. The good will and best wishes of all those who know him go with Mr. Murphy in whatever paths he may elect to pursue. Needless to say he will make good.

* * *

Representatives of canning companies in Mississippi, Louisiana and Alabama have organized the Southern Canners' Association with the following officers: D. E. McInnis, of the McInnis Canning Company Hattiesburg, president; G. M. Luce, K. C. Lumber Co., of Lucedale, Miss., vice-president; E. E. Conner, McInnis Canning Co., secretary and treasurer. The sole purpose of the association is the interchange of ideas of the various methods of packing vegetables and for finding new markets for Southern grown products. Another meeting will be held soon, probably in New Orleans. G. S. Stokley, of the Stokley Bros. Packing Co., of Newport, Tenn., made an interesting comparison of Southern grown and packed vegetables and those grown and canned elsewhere.

* * *

W. Weddel & Co. in their annual report for 1914 give the total weight of frozen and chilled beef, frozen mutton and lamb as 694,469 tons, equal to 38 per cent of the total weight of the meat production of the United Kingdom in beef and mutton. It is generally acknowledged that in the older countries stocks can be maintained on a slaughter of 20 per cent cattle and 40 per cent sheep. In the new countries of supply we have vast areas with very few cattle or sheep to the square mile, requiring the stocking up of further territories as the country is cleared, or broken in, but so far we are only drawing on beef supplies to the extent of 3⅓ per cent and on supplies of sheep 6 per cent. It will be seen that there is no shortage of supplies to draw from, and the future of the trade in frozen meat is still in its infancy.

* * *

As the exports of cacao form the basis for operations in other products of Ecuador, a review of the conditions surrounding the cacao trade will cover the general export situation. December, 1914, closed with arriba superior cacao at about $9 per quintal, the price remaining firm for the first two weeks of January, 1915, with a tendency to advance. At the end of the month the price reached $10, a fair demand, especially in northern Europe, being noticed. The sales until recently were based on cost and freight, but owing to the sudden advance of $9.73 per metric ton (2,204.6 pounds) made by the Royal Mail Steamship Co. cost quotations only are made. The advance equals an increase of about 1 cent per kilo (2.2046 pounds) on the cost. During February the demand from northern Europe was active and prices advanced. Orders were received for arriba superior cacao at $12, but owing to increased freight rates and the fall of exchange from 2.10 to 2.06 sucres to the dollar the month closed with prices at $11.90 to $12.

* * *

American canners are taking an interest in the rapidly growing imports of tomato paste, or sauce, from Italy, and it is not unlikely that efforts will soon be made to keep at least a part of this business at home. The total imports of the paste in 1913 were valued at $2,801,974 and weighed approximately 13,000 tons. The tomato product imported into this country from Italy is made by crushing the tomatoes, straining out the skins and seeds, and reducing the pulp to about one-fourth its original volume by evaporation in vacuum boilers, although for special purposes it is reduced to as little as one-twelfth. It is used in Italy in a great many dishes, perhaps the most familiar of which to Amricans is spaghetti. The demand for the sauce in this country originated among Italians living here, but a knowledge of its excellence has been gained by others and its use is increasing. There seems to be no good reason why American canners cannot meet this demand, especially as the Italian factories have demonstrated what machinery is best suited for the purpose. Very little experimenting will be necessary here, so far as machinery is concerned. So far the imports have been confined almost entirely to the sauce, but it is not unlikely that continued success in that line will lead to the introduction of Italian canned tomatoes, which have already become very popular in England.

In discussing the meat supply question James E. Poole quoted B. H. Heide, the Chicago livestock statistical expert, who recently returned from a scouting trip through Kansas in search of the heavy crop of beef the Sunflower State has been credited with preparing for the April to June market. Even by invoking the aid of the police and resorting to search warrant process he was unable to locate it. "While Kansas has been a greedy buyer of thin cattle for months past they are merely in storage waiting to be thrown on grass," he said. "Owing to high cost of feed and a disappointing winter market Kansas did not shovel corn into the feed trough during the winter. The cattle went in, largely to replace stock sacrificed during the 1913 drought, but they are being roughed through for summer and fall finishing purposes. Any impression that Kansas is full of fat steers is erroneous."

* * *

Four of the big wholesale groceries in Kansas are now linked together by interests owned by Ottawa men and dealers in other cities. A plant to furnish supplies for all these firms will be established soon. These four plants are the Ottawa Wholesale Grocery Company, the Hutchinson Wholesale Grocery Company, the Coffeyville Mercantile Company and the Concordia wholesale house. William Wallace, head of the Ottawa firm, and J. H. Tudor, of St. John, Kan., a well known merchant who has several large retail stores in the State, have purchased the Hitchinson Wholesale Grocery Company's stock and building, valued at about $125,000. Mr. Tudor will move from St. John to Hutchinson and have direct charge of the business, which is one of the oldest in the western part of the State. Tudor is one of the stockholders in the Coffeyville firm and he and Mr. Wallace are stockholders in the Concordia firm.

* * *

American manufacturers of match wood may find a market for their product in Brazil, if a sample shipment now being arranged by the United States Forest Service proves suitable to the Brazilian match manufacturers whose ordinary supply of Russian aspen has been cut off by the European war. The Brazilian match factories, according to a cablegram from a traveling agent of the Department of Commerce, have been usuing annually about 7,000,000 feet of Russian aspen, and have been forced by the war to seek a substitute. On the agent's recommendation of American match woods, a request has been made to the Forest Service for samples of Western white pine, sugar pine, cottonwood and basswood, eight bolts of each, 7 feet 3 inches long and 12 to 20 inches in diameter. The offer of Brazilian manufacturers to pay freight and customs charges has encouraged a Memphis concern to promise to furnish cottonwood samples. The Forest Service is trying to get in touch with other firms which could furnish pine and basswood.

* * *

The United States exports annually large quantities of fresh and dried fruits. In the calendar year 1912 these shipments had an aggregate value of $28,598,598; in 1913, of $27,454,593; and in 1914, of $23,090,848. Fresh apples and dried prunes were the fruits most in demand in 1912 and 1913, but in 1914 oranges had second place. The shifting of public favor is graphically set out in the tabulation below, which shows the proportion of the total exports of fresh and dried fruits contributed by the six leading varieties during the last three years:

1912.

Rank.		Per cent.
1.	Fresh apples	19.57
2.	Prunes	16.61
3.	Dried apricots	9.98
4.	Oranges	9.78
5.	Dried apples	8.75
6.	Raisins	4.62

1913.

Rank.		Per cent.
1.	Fresh apples	22.54
2.	Prunes	16.86
3.	Dried apples	8.26
4.	Oranges	8.13
5.	Dried apricots	7.01
6.	Fresh pears	4.32

1914.

Rank.		Per cent.
1.	Fresh apples	19.73
2.	Oranges	14.64
3.	Prunes	8.95
4.	Dried apples	8.47
5.	Dried apricots	5.54
6.	Raisins	5.02

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ATMORE'S
MINCE MEAT
if you want your guests to praise it. Delicate in flavor, rich in substance, clean, pure and fresh. Ask for it.
Try ATMORE'S



BUY PURE COMPRESSED YEAST

The discussion about using starch in Compressed Yeast has reached the point in the United States of a decision forcing those who used it to declare the fact on the wrapper or label.

That is how we administer the Food Laws in this country.

In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

We Do Not Use Starch in Yeast

A. P. CALLAHAN & COMPANY

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Indiana Correspondence

(From Our Staff Correspondent.)

INDIANAPOLIS, May 28.—Indiana has been frightened during the latter half of this month by a series of food poisoning episodes that have not been equaled for years. At the same time an apparent poison plot, with quinine as the base, has been discovered to have affected an entire county. Several queer angles have developed in the food poison situation, as well as the drug plot.

Dr. A. T. Fagaly, county health officer of Dearborn County—down on the Ohio River—sent to the state laboratories samples of bread, biscuits, pie dough and flour, taken from a respectable home in a farming community near Aurora, Ind., and state analysis established the fact that a number of very peculiar poisons existed in the products. State chemists worked on the material for days, but at the time this is written they had not completed the investigation.

It had been positively established, however, they said, that large quantities of phosphorus and lead had been discovered in the food products. Other mineral poisons apparently were present, but just what they were had not been established. Meanwhile a rigid inquiry into the circumstances surrounding the situation had been suggested by H. E. Barnard, state food and drug commissioner, to Dr. W. F. Duncan, the attending physician, who discovered the poisonous material originally and reported it to Dr. Fagaly.

The county authorities also were to be asked to take a hand in the investigation. Meanwhile Dr. Duncan's story of the situation—told over the long distance telephone to the representative of THE AMERICAN FOOD JOURNAL—seemed to abrogate, in great measure, the possibilities of an intentional poison plot. The family, from whose home the food was taken was a respectable one and the housewife was one of the most careful and cleanly housekeepers in the neighborhood, Dr. Duncan's story said.

The family lived in a rural neighborhood and had driven several miles to Milan, Ind., to purchase flour. Three or four sacks had been purchased at one store in the little town of Milan.

These sacks all had been dumped into a single flour bin at the farm home, on the family's return.

When breadstuffs, biscuit, pie dough, etc., had been made from the flour it was noticed that the materials had a ghastly color. Samples of the bread and biscuit brought to Indianapolis resemble very closely the color and texture of a fire brick. The dough, made from the flour, presents many of the characteristics of putty. Within it are dark splotches not unlike those that would have been made had the heads of matches been crushed in the mass.

The family first ate a cherry pie, made from the flour. Then they grew ill—all who had eaten of it. The physician was summoned and immediately suspected a strange food poisoning. He diagnosed it to Dr. Fagaly as acute food poisoning.

Pieces of the bread, brought to Indianapolis, when crumbled into a platinum vessel and placed over an intense fire, were consumed, leaving small globules of a mineral substance that unquestionably has all the properties of pure lead.

Acid tests showed unmistakably that phosphorus also existed in large quantities in the material. State officials now are inclined to believe that an ignorant clerk in the little county store, or elsewhere, mixed white lead, or other substances in the flour, though how this should have appeared in sacked flour is one of the mysteries of the case.

At the same time this case was developing Commissioner Barnard received samples of poisoned cheese, milk and other substances and reports of food poisoning from canned goods and meats became more or less plentiful—probably due, in some extent, to the news of the bread and flour case. Commissioner Barnard has issued a state-wide warning on food poisons and has specified the materials which should be watched. State officials are not inclined to believe that the poison situation, as regards food, is the development of any plot, but rather a series of unfortunate mishaps.

Prior to the development of these cases a poisoned drug plot that had all the earmarks of the attempts of an insane person to poison wholesale in Owen County, Indiana—the victims usually being politicians—was revealed at the state laboratories. Numerous "sample bottles" of quinine, containing large quantities of strychnine have been gathered up by the state officials, each seemingly having been sent from Indianapolis. The Federal authorities here have begun an investigation, since all of the samples were sent through the mails. So far as has been discovered no one has died from taking the "medicine," although several serious cases of illness have been reported. The bottles unquestionably had been tampered with before they were sent to the intended victims.

The monthly report from the state's food and drug laboratories showed interesting statistics this month, but they were lost track of in the general poison furore. The monthly report follows:

During the month of April the food and drug inspectors made 1,421 inspections of food producing establishments. Twelve places were found to be in excellent condition, 614 were in good condition, 729 fair, 62 poor and 4 bad.

One hundred and twelve condemnation notices were issued during the month for unsanitary conditions or improper construction of buildings.

Massachusetts Correspondence

(From Our Staff Correspondent.)

BOSTON, Mass., May 29.—Because of the appearance of a serious epidemic in the city of Boston the milk problem has again been brought before the public, has claimed the attention of the members of the General Court during the past week because of the fact that politics has been combined with a general concern for the safety of the public health. The lives of more than two hundred people were imperilled and two deaths were caused—all because one farm hand did not observe the rules of common sense, to say nothing of the rules and regulations of boards of health. Fortunately, the death toll probably will be limited to the two cases already recorded. When the outbreak occurred the board of health of the city of Boston began a rigid investigation to discover its cause. The cases were confined to a certain district—in and around Ashmont, in the Dorchester district of the city of Boston. By a process of elimination it was discovered that all the families affected were supplied with milk by a certain milk man. That man received milk from three dairies. The product of one of those dairies did not go into the affected district, so that dairyman was eliminated. The product of a second dairy was divided, part of the milk being distributed in the affected district and a part going into another district. Inasmuch as there were no cases of sickness in the outside district furnished with milk by this particular dairyman, it was decided that he was not responsible for the epidemic. That process of elimination left only one dairyman whose product might be suspected as being the cause of the epidemic of septic sore throat and general symptoms of scarlet fever which prevailed in that district to which it was sent in its entirety. Investigation showed that the one farm hand who had the care of the eight cows was recovering from some sickness which left him with all the symptoms of having had scarlet fever. There was the rash and the shedding of skin, especially from the hands. The farm hand had not been treated by a physician, but the fact that he had hidden when the inspectors of the board of health visited the farm where he was employed seemed to be good evidence that he was not ignorant of the malady from which he was recovering. Of course, the farm was quarantined immediately and the supply of milk from that source was stopped. There were no new cases of the sickness after the distribution of that particular milk had been stopped. So much for the epidemic and its cause. In justice to the Boston board of health it should be stated that if the farm hand had consulted a physician the cause of his illness would have been reported immediately to the board of health and they would have seen to it that the man was quarantined thus making it impossible for him to imperil the lives of the people who used the milk sent out by him. Whether or not the dairyman was responsible for not calling in a physician remains to be seen. The board of health has not completed its investigation. The circumstances in the case seem to



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According to Department of Agriculture Bulletin No. 118: Apply 0.62 Borax to every 10 cubic feet of manure. Apply Borax particularly around edges; sprinkle with 2 or 3 gallons of water. This treatment should be repeated with each addition of fresh manure. Flies lay their eggs in fresh manure. Borax prevents their hatching.

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clearly justify the efforts that have been made to compel dairymen to maintain a high sanitary standard in their barns and dairies, their cows and their farm hands.

Right here the political feature of the case crops out. No public question has received more careful attention from the members of the legislature than this same milk problem. It is one of the so-called "hardy animals." It appears before the General Court in one form or another every year. There has been constant friction between the farmers and the big contractors who distribute the milk in the large centers. Of course, Boston is the largest distributing center in Massachusetts. This city uses daily approximately 300,000 quarts of milk. That supply comes from about 7,500 dairies, of which number only about 1,500 are in Massachusetts. The cities and towns comprising Greater Boston use daily about 100,000 quarts, making a daily total of 400,000 quarts of milk which is required to supply the needs of Greater Boston. Only one-fifth of that milk is supplied by Massachusetts farmers. The duty of inspecting the various dairies from which that milk comes is left to the local boards of health. So many lives are dependant upon the purity of this particular food supply that the utmost efforts have been made to establish a standard which will insure the safety of the public health. Each year some new sanitary condition has been imposed, some new regulation established, until the farmers complain that they are legislated to death. All they ask is to be permitted to produce milk without any further restrictions. The grangers in all parts of the commonwealth have taken up the matter and are a unit in opposing any further legislation. This year Governor Walsh, in his inaugural address, recommended the appointment of a special commission to investigate the whole subject of the production and distribution of milk; but the legislative committees on Public Health and Agriculture, sitting jointly, to whom the subject was referred, turned down all the propositions in that line. The only bill to get through was one which gave to the State Department of Health equal jurisdiction with local boards of health in the inspection of dairies. This bill was strenuously opposed by the farmers because it permitted double inspection and subjected them to a cross-fire of rules and regulations which might be so burdensome that they could not meet them, and, on that account, would have to go out of business. It is a general complaint that there is no profit in producing milk, anyway. This year's bill, entitled "An act to prohibit the sale or delivery of milk or cream produced under unhealthy conditions," imposed heavy penalties for refusal to comply with regulations imposed by either the State Department of Health or by local boards of health. It is well understood that no legislation passed by the Massachusetts Legislature can be effective outside the limits of the commonwealth, and, inasmuch as four-fifths of Boston's supply of milk comes from outside the commonwealth, it might be asked what good it will do for Massachusetts' Legislature to pass any legislation on the subject. There is where the burden of responsibility falls upon the big contractors who distribute the milk which comes from outside the state. The city of Boston has nine inspectors who visit the dairies all over New England and when they find one which does not conform to the standard fixed by the Massachusetts Legislature they notify the contractor who receives the milk from that particular dairy and the contractor compells the negligent farmer, even though he lives beyond the Canadian line, to make the necessary changes in his farm buildings or other equipment so that the milk he supplies will conform to the Massachusetts standard. If the contractor should fail to heed the suggestions of the Boston board of health he would lose his license; therefore it is for his interest to see to it that all the requirements of the law are fully complied with. That condition applies to the four-fifths of Boston's milk supply.

New York State Correspondence

(From Our Staff Correspondent)

THERE was little legislation enacted in the last session of the Legislature relative to the food laws, either affecting the Department of Agriculture or the Health Department. Several bills were introduced showing that there is some desire to make changes, but the Legislature seemed to become wild over attempted patronage, and did little except pass "ripper" legislation. I feel free to say this because I helped to elect the members and voted in favor of the party now in power. Like many another man I feel much chagrin over the outcome. So far as the food legislation is concerned there may be no harm, however. The apple law is a food measure, and has a good bit of meaning, not only for the growers and consumers of the state and consumers elsewhere, but for those of other states, whether dealers, consumers or producers, or those interested in foreign shipments.

A year earlier the Legislature passed a law relative to the grading and packing of apples. It was scarcely enforced at all, although it may have had some effect on the grading that was made. A careful examination of the law failed to determine who could cause its enforcement. It was passed as an agricultural law, and the department did something in the way of bringing it to the attention of growers and dealers, but that was about all it was safe to do. Now it is believed that there is a law with teeth in it. It allows four grades to be made. These are: First, "New York standard fancy grade"; second, "New York standard A grade"; third, "New York standard B grade"; and fourth, "Ungraded." In case one wishes to pack in accordance with the provisions of the United States law of 1912 he may do so and then be exempt from the New York law. He may also add to any one of these brands any further description not inconsistent with what is here noted providing it is not made more conspicuous than the marks provided by this law. In addition to the marking prescribed, the minimum size of the fruit is to be stated on the box or barrel containing the apples.

The first three grades are to be hand picked, properly packed, and in the case of the fancy grade are to be free from dirt, disease, and insect and fungus injuries, and from bruises and other defects except those necessarily incidental to the operation of packing. In the A and B grades they are to be practically free. The fancy grade is also to have good color for the variety. An allowance of 5 per centum on all defects and 2 per centum on any defect is allowable for this grade. The A grade may have an allowance of 10 per centum on all defects and 5 on one, while B grade ca have 15 on all and 5 on one. The variety of the fruit is t be stated on the package, or else it must be marked "Ur known." There is ample penalty for the violation of the law it would seem.

While the purpose of the law may be to protect the con sumer, it is quite likely that it will benefit growers as muc as any one. New York apples are of the finest flavor, bu in the past they have been so badly packed and so muc poor stuff has been worked in that the reputation of th fruit has suffered. It may take a little time to get everythin in working order, but a little experience will demonstra the value of the law or reveal its defects.

Maple sugar has been looked after by the food officials co siderably for a few months. There has been but little adu teration of maple by the addition of other sugar, and that about all that the department is called upon to look after. gallon of syrup is supposed to weigh eleven pounds, but th law does not specify that it shall, therefore the officials c not determine this. Oleo is not making so much trouble this state as is reported in some states. There seems to b only a little colored oleo offered. The department is mo concerned with the selling in proper packages, and the di play of signs where oleo is used. These features of the la are evaded considerably. The manufacturers have a way mixing fats now so that a color is given to the produ making it resemble light colored butter. It has been co tended that this is illegal, but on trying it out the court he that evidence had not been presented sufficient to show th such selections of fat as to make an imitation of butter h been intentional. Therefore the case was dismissed.

At this season of the year milk causes trouble for i spectors as well as for dealers and producers. Twel years ago there was no trouble because milk went under per cent of solids. Now there is a lot of trouble to keep up to 11½ per cent. It is this fact that keeps inspectors busy just now, when cattle are turned out to pasture. W the change in solids in milk is not certain. There are tw reasons ascribed. One that pastures have changed, and a other that producers have been breeding so much for qua tity. It looks as though in ten years it will be difficult get 10 per cent of solids. The law has been changed or lowering the requirement by a half per cent. How so there will be a demand for another half one can only co jecture. Possibly it was a mistake to make the first co cession.

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Plans are already laid to place Waw Waw in its deserved position as the King of Table Sauces.

We cannot make Waw Waw Sauce itself any better but we can and will make Waw Waw Sauce a better seller.

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Full details of the new plans will be mailed to jobbers and retailers throughout the country. In the meantime the already increasing inflows of orders are being filled promptly from our New York warehouse.

SPECIAL—If you are not fully acquainted with the unusual merit of Waw Waw Sauce, write at once and a full size sample bottle will be sent for trial on your own table.

St. James Importing Company NEW YORK

The State Department of Health has the oversight of the cold storage law, and has several inspectors at work. That is handled mostly from New York City, as 66 per cent of the storage of the state is in that city, and more than that proportion of iniquity originates there. Eggs have to be watched closely. There have been several hundred prosecutions instituted. Many of these have been settled, but several cases have been tried out and fines imposed. There seems to be a special temptation to violate the law on eggs. The ten months' limit of storage may not be wise, especially on butter and some other commodities, but the sale of injured egg for food purposes ought to be stopped, and is to some extent.

NEW YORK CITY, May 29.—Addressing the Weights and Measures Association of the State of New York recently, former Assemblyman Franklin Brooks, author of the law governing the regulation of weights and measures, charged that the net container law was being violated all over the city. He showed what he had bought as a pound of coffee, which, upon being weighed, revealed that the buyer had lost two cents, paid for the weight of the container. Mr. Brooks estimated that at this rate the people of the state lose about $60,000,000 a year through violations of the law.

Acting Mayor McAneny welcomed the eighth annual conference of the association, which is composed of weights and measures officials. The avowed purpose of the association is to obtain honest weights and measures.

Mr. Brooks said that the widespread violation of the law was through no lack of effort on the part of Commissioner Hartigan of the Bureau of Weights and Measures, who was doing his best, but had not the men and money to see that the law was obeyed.

Clement J. Driscoll, head of the Department of Weights and Measures under Mayor Gaynor, said that the regular annual inspection was futile. He advocated a uniform law to regulate the scales sold throughout the country, and asked that the convention request legislation enabling inspectors and sealers to dictate to a storekeeper where to place a scale, so that goods should be weighed in view of the purchaser.

The market signs everywhere announce bargains. Here are some prices as gathered at the stands: Sugar, 7 lbs. for 36 cts.; flour, 7 lbs. for 30 cts.; peas, 7 cts. a can; lima beans, 2 lbs. for 13 cts.; potatoes, 40 cts a bushel; lemons, 8 for 10 cts.; lettuce, 5 cts for 2 heads; rhubarb, 5 cts. a bunch; print butter, 33 cts.; lard, 13 cts.; eggs, 14 for 25 to 29 cts a dozen, and duck eggs, 11 for 25 cts.

To promote a knowledge of how to eat cheaply and to get the greatest value in nutriment from the smallest amount of eatables, the Board of Health has started a luncheon room for its employes at its headquarters, 139 Centre street. There the guests, as they look at the bill of fare, find recorded the number of proteids, carbohydrates and fats that the food contains.

The Court of Appeals has decided that the members of the so-called "Poultry Trust" who were convicted of conspiracy in this city, must serve their sentences of $500 fine and three months' imprisonment. The men were indicted in March, 1910, charged with having conspired to prevent competition and acquire and maintain a monopoly in the purchase and sale of "kosher killed" live poultry, which constituted practically 90 per cent of all the live poultry sold in New York City.

The Childs Company, which operates a chain of restaurants with main offices at 200 Fifth avenue, has been charged with violating the sanitary code by adulterating milk with water and also removing the cream. The case was put over.

The Committee on Public Kitchens of the New York Association for Improving the Condition of the Poor, have made public the first report on the operation of the People's Kitchen, which was established for the sale of hot cooked food to be taken home for family use. The kitchen, which is located in the longshoremen's district, opened its doors on Feb. 22. From that date to April 15, a period of 45 days, it served approximately 24,016 portions of food, averaging 4 cents per portion, for which it received $961.67. This means that there is a daily average income of $21.37, and that the kitchen is being operated on a self-supporting basis.

Importers of olive oil in this city, whose supplies of the product are automatically shut off by the embargo placed on the commodity by the Italian Government, intend to put up a strong fight for an exemption in their case. While it is not felt there is any immediate danger of a famine in olive oil in this country, prices will rise as supplies dwindle.

Jobbers here in imported sardines and the handlers of the fish in Europe have about reached the parting of the ways. The canners in Norway have received such enormous orders from the countries at war, and at such prices that they are slighting the American trade. The indications are, it is said, that the American or Canadian products may supplant the foreign products if the European canners refuse to make price concessions.

Ohio Correspondence

(From Our Staff Correspondent)

COLUMBUS, O., May 29.—An important pure food document of the month is Bulletin No. 5, issued by the state bureau of dairies, as compiled by Harry S. Mesloh, chief dairy inspector. It is in the form of a catechism, consisting of 86 questions and answers, to serve as a guide in the most simple way possible for milk and butter producers. Incidentally it cites a number of court decisions interpreting and upholding various rulings pertaining to the industry. The bulletin is in answer to the many inquiries from dairymen which reach the food department. Milk production is one of the most rapidly-growing branches of food supply in Ohio, and is making heavy demands upon the department in the way of regulation.

A total of 221 samples of various kinds have been taken by the state inspection service since last report. Of the 169 reported upon by the chemist 88, or something over half, failed to pass. Below-standard ammonia, against which a vigorous fight is being made, furnished 52 of the cases in the discredited list. A beverage known as grapeade passed in 5 cases and failed in 9. Cocoanut oil conformed to standard in 12 instances and fell below in 6. A test of the recent maple sugar crop cleaned up better than usual, with but 4 failures out of 24 samples analyzed. Milk tests continue to show up with a provoking large per cent of violators, considering the great amount of effort that has been expended recently in educating producers.

The "swat the rooster" campaign of 1915 was started on May 20 by the sending out of a circular addressed to the produce dealers of Ohio. It informed the produce trade of a circular and poster advising farmers to forcibly divorce the roosters and laying hens after June 1, and solicited support from the dealers in the effort for better eggs by asking them to pay an advanced price for old roosters during the first week of that month as an encouragement to farmers. A year ago the sacrifice of chanticleer upon the altar of better Ohio egg was of such large proportions as to be a great incentive to the department to make even stronger effort this year.

The session of the Ohio legislature just closed has been quite barren of progress in pure food regulation. The most attention received by the department consisted of measures for its reorganization, and what would seem like curtailment of its efficiency. It has been the victim of party politics barely escaping with the allowance of an appropriation which will see it through on its routine work. The pure edible paste bill which received heavy backing, died in committee. It was fought by wholesale grocery interests on the ground that it was not a measure of country-wide application, and would therefore work a hardship to Ohio grocers. One small piece of constructive legislation is in the form of more rigid rules for the canning industry.

In the drug department work during the month has been largely confined to the prosecution of druggists in different parts of the state for not complying with requirements in the matter of employing registered pharmacists. Cleveland has been the chief scene of activity, where five prosecutions were instituted. The narcotic work has been held back because of a defect discovered in the Ohio law. As the matter now stands the narcotic evil in this state is largely up to the federal authorities.

A bill now awaiting the Governor's approval or veto transfers the narcotic feature of the present department to the state board of pharmacy. Many protests have been coming in from friends of the anti-dope propaganda which has been so vigorously waged in Ohio during the past year and a half. Detaching this branch of service from the

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kindred bureau of food inspection will leave it with less funds for further usefulness and will rob it of experienced men. Under such conditions it is believed that the work will largely go by default.

Commissioner Strode, of the dairy and food division of the Agricultural Commission, now has available for distribution the twenty-ninth annual report. It comprises 175 pages of descriptive and statistical matter relative to the food, dairy, drug and weights and measures bureaus. An interesting feature are a number of illustrations showing the state and county fair exhibits which have become such a popular feature with the public, and which perhaps more than any other one thing have brought the work of the department within the knowledge of the masses.

Announcement is made of settlement between the U. S authorities and the Capital City Dairy Company of Columbus by the terms of which the latter is to refund the governmen $400,000 as part of the profits claimed to have been realize by evading the revenue laws. This is the largest butterin plant in the country, and the case has attracted nation-wid prominence. It is claimed that the actual delinquency to th government will reach $2,000,000. The plant which for sev eral months was in the hands of revenue officers who ha seized it, has been turned over to a new company and i now under operation. The civil phase of the matter is no disposed of, but criminal action is still pending agains officers of the old company.

Pennsylvania Correspondence

(From our Staff Correspondent.)

HARRISBURG, Penn., May 28.—Cold storage, one of the first subjects brought to the attention of the Pennsylvania legislature, was the cause of debating to the last hour of the session of the general assembly which adjourned sine die on May 20. The bill to repeal the cold storage act of 1913, once defeated in the House, was reconsidered and passed only to be vetoed by the governor who suggested that if the act of two years ago is unfair it should be amended, but that the public should not be left without any safeguard whatever. Immediately afterwards the House took from the committee in charge the Senate bill presented as the measure sponsored by the Uniform Legislation Commission and placed it on the calendar. The bill was amended so that everything below 40 degrees should be considered cold storage, the original bill having been 30 degrees. Another amendment provided that semi-annual instead of quarterly reports should be made to the dairy and food commissioner. It was contended by opponents of the amended bill that it did not meet approval of the dairy and food commissioner and was inadequate. Just what will be done with it is unknown. It is intimated that the governor may give a hearing on the measure. He has until June 20 to dispose of it.

In all 1,045 bills were passed by the legislature which has just adjourned, a larger number than known before and approximately 250 have been approved, while 700 are on the governor's desk. Last session 857 laws were approved and 171 vetoed. In the number are a hundred or more affecting business, among them several of interest to the food business. The bill regulating all sales of goods, one of the "uniform" series, has been passed and there is pending an important suplement to the Public Service law whereby appeals from decisions on rates of facilities may be taken to the appellate courts without going through the Dauphin county court as heretofore. As numerous cases involving shipments of farm products and of food products have been presented the last year this law, which is scheduled to be signed, will be of interest to the whole food trade. It will also permit testimony to be taken anywhere by a master, which will have the effect of simplifying matters.

Among the bills signed was one creating a State Agricultural Commission to take the place of the State Department of Agriculture. Control of the dairy and food division is included in the act. The commission will be composed of seven men, five to be practical farmers and an ambitious program of agricultural conservation and increase of food supply is behind it, the plan being to work out th ideas and present legislation to make them effective two year hence. It is generally believed that Dairy and Food Com missioner James Foust will be named again.

The State Bureau of Standards has commenced enforce ment of the new law which establishes four sizes of basket for fruits, vegetables, etc., and notice is given that container which accord to the dimensions need not be marked as re quired by the commodities act. This law is attracting muc attention as it will mean much to the grape region of th state.

Acting in conjunction with the federal authorities agent of Commissioner Foust have seized a car load of misbrande products, including some alleged milk products, which appears was vegetable fats. The suit was brought in th Federal courts and the seizure made in Harrisburg. Th outcome of the case, one of the first to be brought, is bein watched with considerable interest. State and federal agent have been at work for weeks in various parts of the sta getting ready for a general movement.

The bills to regulate the sale of liquor and establishing system whereby branding would be more specific failed t get anywhere in the legislature, as did the bills to permit th use of coloring matter in macaroni, noodles and simila products, and the bill requiring dealers in poultry to giv information, when officially asked, whence they received the supplies of chickens, ducks and the like.

One of the Senate bills that got through at the wind-u will provide for punishment of persons who fraudulent sell trees, fruits, scions, trees, vegetables and other product The bill is designed to prevent frauds by tree agents ar seedsmen, but it appears to be a very general and sweepin act and its disposition is a matter of conjecture at th writing.

General inspection of all summer hotels with a view ascertaining safety appliances and sanitation is being carri on by inspectors of the state government and within a sho time at least fifty inspectors will be added to the force the Department of Labor and Industry and a general i spection of hotels and markets will be made with a vie of determining safety. The bill to prohibit employment in a place where meals for the public are prepared of anyone su fering from contagious or infectious diseases is in the go ernor's hands. It would apply to dining cars and lunch wa ons as well as food factories.

Utah Correspondence

(From Our Staff Correspondent)

SALT LAKE, May 29.—It is very probable that the egg albumen baking powder companies do not know whether to like or dislike the new ruling on that question made during the last month by the State Dairy and Food Bureau of Utah. The ruling is the long expected revision or amendment of the old ruling so that albumen powders may be sold here. The albumen companies will probably be pleased to learn that this is made possible. But the food board so worded the bulletin that it reads as if it meant: "Yes, you may sell your albumenized powder, but we only give you this right because we have to. We still think it is a fraud." And the betting is more than even that such is the case. This may readily be seen by a careful reading of the bulletin which is, in full, as follows:

Bulletin No. 21, amended May 12, 1915; relative to albumin baking powder.

Bulletin No. 21 is hereby amended to read as follows:

The sale of baking powder containing minute quantities egg albumen is permitted in the state of Utah. The additi of egg albumen or dried white of egg in baking powder the quantities ordinarily used, in the judgment of this boa does not add to the quality or strength of the said powd in other words, it does not increase the actual leaveni power or available gas of the powder and is not a substitu for eggs in cooking. Egg albumen is not a necessary co stituent of baking powder.

The presence of egg albumen in one powder and not another gives the manufacturer of the former, unless pr

K C
Baking Powder

CONTAINS NO ALBUMEN (sometimes called white of egg) OR ANY ADULTERATION



Therefore

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tected by law, an unfair advantage over the latter when compared and judged by the so-called water glass test or demonstration. In this test a foam is formed by the albumen in the glass which causes the gas to rise in the glass, giving a false appearance of strength and leavening power when compared with powder which does not contain such albumen. This test has led to unfair and deceptive methods of advertising in the sale of baking powder in this state and, when employed in a demonstration to determine the comparative strength of baking powder containing albumen with powder having no albumen, serves to deceive the innocent consumer and, therefore, constitutes a fraud.

The so-called water glass test, therefore, in comparing or demonstrating the relative value of strength of baking powders containing albumen with powders not containing albumen, in the sale of baking powder, is declared unfair and fraudulent and is hereby prohibited.

(Signed STATE DAIRY AND FOOD BUREAU,
HEBER C. SMITH, Chairman.

At the meeting in which this ruling was adopted, representatives of both the albumen and non-albumen companies were present, both being attorneys well versed in the situation. An opportunity was given each side to present its case fully. After the matter had been thoroughly sifted the bureau members agreed with the position of the commissioner—as given in full in last month's AMERICAN FOOD JOURNAL—that conditions are now different from when the former ruling was issued and that some change should be made. The ruling, as quoted, was then adopted.

An aftermath of the decision has already been noted in the form of written protests, not by the non-albumen companies, but by the firms—or some of them—which put out the powder that is given a comparatively clean sheet by the new regulation. They have taken exception to the bulletin's ruling on this ground:

That the bulletin will be used by their business opponents to hurt the "legitimate" use of the water glass test.

They ask the matter be again considered and that, at the next board meeting, an explanation of the "legitimate use of the test be inserted." Commenting upon this request, Commissioner Smith says: "This is a pecular request in that these people have always been the ones to shout loudest that Food Commissioners should not engage in trade fights. The way it has been put up to me in this instance, it appears as though they would like to have me get into such a scrap."

On June 15 the thirty or more canning factories in Utah will commence their annual pea canning work. Canning conditions this year are much worse than usual, in striking contrast to last year, which was a banner season. It is freely predicted that this year's pack will not be more than half as large as 1914's. Various reasons, the war, etc., are ascribed to the fact that all of the last year's pack is not yet gone and that the canning season in all lines this year will be exceptionally quiet. The State Food Department will again score the canneries by the score card system, the same as used last year. A plan is also on foot to use this system for all lines of food inspection. This will likely be developed at the next State Bureau meeting.

F. B. Raynor, United States Food and Drug Inspector, stationed in Salt Lake, got busy during the month and, as a result, more than two tons of walnuts which haled from California, went up in smoke on a public square. The nuts were confiscated and condemned on the ground that they were spoiled and unfit for human consumption. The U. S. marshal, the city fire chief, photographers and all other members of the large crowd of spectators agree that spoiled California walnuts are good for at least one thing—they make a fine fuel.

To further the work of the Ogden City food department the Board of Commissioners of that city have decided to allow George Shorten, City Sanitary and Food Inspector, a food laboratory. The laboratory is to be equipped with all the modern appliances necessary for the investigation of foods and the protection of the public health.

OFFICIAL ANNOUNCEMENT.

The Association of Official Agricultural Chemists will issue an official quarterly journal, the first number of which will appear within a month. It will contain the hitherto unpublished proceedings for the years 1913 and 1914, and the proceedings for each year thereafter. It will also contain official and provisional methods of analysis, and the report of investigations from official laboratories that are of value to food, drug, and feed control chemists and others interested.

The subscription price to non-members will be five dollars per annum, payable in advance. If you desire to make certain that you will have a full file of the journal, it will be advisable for you to send in a check covering your subscription at the earliest possible moment, made out to the Secretary-Treasurer, Association of Official Agricultural Chemists. Experience has shown that the early numbers of journals are apt to be very quickly exhausted. Subscriptions should be sent to the Journal of the Association of Official Agricultural Chemists, Box 3274, Station F, Washington, D. C.

Very truly,

C. L. ALSBERG.

Secretary-Treasurer Association of Official Agricultural Chemists.

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There is no higher art than that which tends toward the improvement of human food.—*Beecher.*

Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.
Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year
Canada, $1.25 per year
Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

The ownership of The American Food Journal is vested solely in the officers of the company. No person, firm or corporation, either directly or indirectly connected with the business it represents, has any share in its ownership or voice in shaping its policy which has in view at all times the best interests of the field it serves. It aims to discuss all subjects fairly, and to furnish its readers information concerning the progress and development of the food industries. It will answer any questions concerning the business to the best of its ability, and it asks its readers in all parts of the world to aid it with inquiries and suggestions, to which it will give prompt and earnest consideration.

Vol. X. JULY, 1915. Number 7.

Return to the Rational

DURING the month just elapsed the United States Supreme Court declined to review the reversal by the Sixth United States Circuit Court of Appeals of the conviction of officials of the National Cash Register Company of alleged violation of the Sherman anti-trust law.

By the decision the government lost the most important criminal prosecution that has yet come to trial under the Sherman law, and what was regarded by former Attorney General Wickersham and Attorney General Gregory as probably the most far reaching suit of its kind in the government's long list of prosecutions of "trusts."

A number of similar instances have occurred of late which should carry comforting assurance to the over-prosecuted "moneyed interests" of the country, as our sociological alarmists are pleased to designate those who have done no greater crime than attain success in commerce.

Reform, judicial or otherwise, like comets, visits mankind at varying intervals. It sweeps down upon communities in sporadic waves, strutting about in the garb of the righteous and the holier-than-thou.

Within the past four or five years we have been privileged to play the role of spectators in a goodly number of "trust" or "Sherman law" prosecutions, brought, for the most part, with a view to "regulating" big business, whatever this ambiguous and essentially indefinite pet word of reformers may mean.

For a time conviction was as sure to follow indictment as is assured the election of a democratic nominee in Alabama.

The popular mind had been grossly misled by rabid prosecutors and perfervid yellow-boys attached to the daily press, until a condition of affairs came to exist which was well nigh inconceivable in this land and in this age.

Much vaunted axioms of American law were knocked into a cocked hat by men who had no competent understanding of the issue or issues involved.

A group of contradictory and hopelessly confusing circumstances surrounded the bewildered manufacturer of foods. For very lack of intelligible laws and rulings, and, in many instances, because of the absence of any law or ruling whatever on the particular point, the manufacturer, in despair, and eager to conform with the spirit, since there was no letter, of the myth of reform, went to the official whose business it was to spank the naughty, and asked him what the state or government demanded of him in the case. Whereupon he was told:

"I cannot tell you what to do in order to conform to the law; I cannot interpret for you. But, naturally, if you go wrong, if you fail to hit it right, I shall be obliged to prosecute you."

Convictions poured thick and fast out of the mills and many scalps were taken.

In the annals of American jurisprudence, nothing can be found more foolishly wanton, more absurdly unjust, more criminally wasteful, than the system then in vogue for the prevention or correction of undesirable economic conditions.

A sweeping change has taken place, however, one strongly indicative of the abject failure of the old order of things, when manufacturers were indicted on suspicion, tried in the columns of the yellow press and damned by a misinformed public months before the case came up in court.

To be sure, the yellow journals will always be with us. No change for the better need be looked for from this source.

But the fever for reform seems to have cooled to endurable temperature. The lust for scandal, for the sensational exploitation of self has, for some considerable time, suffered from the apathy resultant upon well merited neglect and contempt.

The higher courts would appear to have wearied of

the lack of legal interpretation, the surplusage of animus and spleen evident in the records of many of the cases brought before these tribunals on appeal.

A broader vista has unfolded before us.

The wave of hell-and-damnation, reform-shouting charlatanism which for too long stifled honest and meritorious interests, has collapsed at last. The long prayed for end has come to a noxious, un-American and generally abhorrent system of administering economic affairs.

The clouds have lifted. The horizon looms bright with promise of better things. There has been an awakening which must redound to the good of all concerned in commerce. For this let us be thankful.

TO TEST PRICE FIXING.

THE right of a buyer of wares to resell a given product at a price to suit himself and the right of manufacturers to enforce fixed resale prices on their products and in doing this refuse to sell their goods to wholesalers declining to follow their policy will soon be put to the test of legal action in the Federal courts, according to notice given by Frey and Son, Inc., wholesale grocers of Baltimore, Md. The following statement has been issued by the Frey company:

"The two suits which we are about to institute in the United States District Court will be against the Cudahy Packing Company and the Welch Grape Juice Company and the declarations are now being prepared by our attorneys, Messrs. D. W. Baker, of Washington, D. C., and Horace T. Smith, of this city.

"These suits are based on the fact that these concerns refuse to sell us their products, owing to the fact that they claim that we did not maintain the price which they fix as a selling price on their products. We have been deeply interested in the discussions in your columns concerning the 'price maintenance' matter and read with particular interest the article from the Macy Company, which we consider a very plain explanation of the reasons why it is necessary and desirable for large concerns doing a cash business to sell their goods at a lower price than is being done by concerns doing business on a different basis.

"We feel, however, that nothing in the cases so far have brought forth a final decision from the courts of law fully deciding the question of the manufacturers' and jobbers' rights in this matter, but we sincerely, trust that the actions which we are now bringing will result in such final decisions, as it is our purpose, in case we lose in the lower courts, to carry these actions through to the higher court, and no doubt this will also be done by the other parties in the event of our winning in the lower courts. We have no quarrel with manufacturers who attempt to fix the resale price on their products, but, on the contrary, if the courts of law decide that they have the right to refuse to sell their products to the jobber who refuses to follow their policy we will give them our cordial support and maintain their resale price. But we will then also insist that every jobber be compelled to live up to the agreements and will do all in our power to bring to the attention of the manufacturers those jobbers who secretly violate their agreements.

"We ourselves are thoroughly opposed to the policy of 'price maintenance'; we do not think that there is anything right in it, and, if upheld, places a power in the hands of the manufacturer which he should not have. It gives him the power to restrict the territory in which the jobber can do business, and if generally followed by manufacturers would drive big jobbers out of business and make impossible the building up of large jobbing houses unless such houses would desire to become direct competitors of manufacturers by pushing other brands packed by themselves or for them. The basis of most of the manufacturers' arguments are on the grounds that if the jobbers do not maintain the resale price the articles soon become unpopular with the retail trade and results in the loss of business for the manufacturers. We cannot feel that there is anything in this argument, for we have only to look around us and find article after article becoming more and more popular sellers every day and on which the manufacturers do not attempt to maintain the resale price. We refer particularly to such articles as Quaker Oats, Gold Medal and Pillsbury Flour, Magnolia Milk, Walter Baker's Cocoas and Chocolates, Pet Milk and numerous other items well known to the grocery trade.

"We do sell lots of articles at the price the manufacturer asks us to; not because we have entered into any agreement to do so, nor through fear of the manufacturer should we sell them at another price, but simply because the price at which the manufacturer has asked us to sell, is about the price which we would sell these goods at, even though the manufacturer had not taken up the resale price with us at all, and because we do not find the competition causes us to sell at any lower price and the price shows us our proper margin of profit.

"We believe the business atmosphere will be much cleared by a final decision of the legal points on this subject. Some manufacturers attempt to enforce the 'Price-maintenance' features of their selling policy while others merely make a bluff at it and do nothing when an actual instance of their goods being sold at a lower price than named by them is brought to their attention. This is no doubt due to their uncertainty as to their real legal rights under the present laws. We ourselves feel that the jobber who can so systematize his business so as to conduct it on a lower percentage of cost than competitors, should have the right to offer his goods for sale at a correspondingly lower price to his trade, thus building up a larger business and putting the goods into the hands of the retailer and consumer at the lowest possible price.

"Lots of things enter into the subject of 'cost of doing busines.' Such things as 'cash or credit busines,' doing business by 'mail or through salesmen,' 'elaborate systems or the cutting out of red tape,' 'selling goods f. o. b. warehouse or sidewalk delivery,' all making a vast difference in cost, according as the jobber follows the one system or the other.

"Is it not reasonable to suppose that the retailer buying for cash through the mail should expect to receive his goods at a lower price than the one who buys on long credit terms from the salesman? Likewise, should not the city retailer expect to receive an allowance if he buys his goods for cash and hauls them himself instead of buying them through a salesman on long credit terms and has them delivered by the jobbers' wagon?"

For years this vexing question has been fought out in various courts of the country, and it is extremely doubtful that a solution amounting to a precedent for all future kindred litigation can be arrived at through this one effort of the Frey people to gain light.

There is much to be won and much to be lost, as the outcome may be, by the parties to the suit.

It is more than probable that neither the jobbers or the manufacturers will be content to abide passively by an adverse decision.

STAMPEDING THE BUYERS.

THE AMERICAN FOOD JOURNAL is in receipt of a communication from the Pompeian Company of Baltimore, in which exception is taken to the deceptive propaganda conducted by certain New York firms, dealers in olive oil, for the purpose of boosting the price of this product. The letter follows:

Baltimore, June 11, 1915.

THE AMERICAN FOOD JOURNAL, Chicago, Ill.

Gentlemen:—We note that in your June issue you state that there have been quite a number of contradictory reports about the embargo on food products.

Now, the fact is that on May 12th we received cable from Genoa advising that the Italian Government had placed an embargo on all food products, in

cluding olive oil, and we have been informed that other importers received similar advice.

We immediately got busy by calling in person at the State Department at Washington and sending telegrams to different firms throughout the country whom we thought were interested, to telegraph the State Department to use their influence to have the embargo lifted.

Two days later, on May 14th, it was definitely announced that the embargo decree had been amended so that exports could be made to the United States, and since May 14th there has been no difficulty in getting shipments of olive oil from Italy.

We are inclined to believe that some New York firms thought it best to give you the information they did about the uncertainty of getting shipments from Italy, so that they could get higher prices for stocks on hand or scare buyers into purchasing for future needs.

The Pompeian Company did not for one moment hesitate about filling all orders at old prices, and announced to the trade that all contracts would be filled and all orders shipped promptly the day they were received, notwithstanding the different "news items" which were being circulated about the olive oil situation as far as exports from abroad were concerned.

Very truly yours,

The Pompeian Co.

S. Wright, V. P.

The commercial crook is never content to make a fair profit on his wares. He must invariably resort to misrepresentation and falsehood. It affords consolation to know that sooner or later his sins find him out and classify him for what he is, in the eyes of those whose good will and esteem he might have continued to enjoy.

As a matter of fact, announcement was made on June 1, by the Department of Commerce, of a cable stating that Italy has placed an embargo on olive oil. The cable, received from the American ambassador at Rome, said:

"Olive oil has been included among the products on the embargo list of Italy, but permission to continue shipments to the United States will be granted upon application to the Italian authorities."

AGAIN THE FLY.

JULY 1 always sees the fly season begin in earnest. And concurrently, in the past, the summer record of typhoid fever has been known to make serious strides at this time. The relative stimulus taken on by these two agents of disease and death must have significance for those who are minded to open their eyes and see.

The Kansas state board of health established the guilt of the fly in connection with typhoid through an investigation extending over a year.

Deaths from typhoid during the "fly months" took an upward shoot that showed plainly the fly is the undertaker's banner business getter.

Here is the record of deaths from typhoid during the year of the Kansas investigation:

January	15	July	33
February	20	August	62
March	13	September	53
April	10	October	44
May	12	November	38
June	17	December	27

The record for diarrheal diseases of children showed a similar proportion of increase in the death rate during the fly season.

In Chicago, Doctor John Dill Robertson, the health commissioner of the new administration, is making an earnest appeal to proprietors of stables to handle manure in a manner to assure the most sanitary conditions possible to the people in the surrounding neighborhoods. The manure should be kept in a tightly closed box, so as to completely prevent access by flies.

If, by any chance, manure is left more than a week it should be spread out and thoroughly disinfected with a solution of iron sulphate.

Owners of animals are beginning to realize the value of a horse is depreciated and that it does serious damage when tormented by flies. Experiments have shown a contented cow will give a third more milk and a third richer milk than a cow annoyed by flies.

No home, however humble, should be left unprovided with door and window screens during these months. It may be truly said that they are more important than food.

SUPREME COURT RULES WET.

CONSIDERABLE consternation was caused in the camp of the Prohibitionists when, on May 15, by a decision involving the Webb-Kenyon law, the Supreme Court of the United States paved the way for the reopening of the struggle in Congress to prevent the interstate shipment of intoxicating liquor.

The court held that the shipment of liquor to a person in dry territory for his individual consumption was not a violation of the Webb-Kenyon law.

The court's decision was that the Webb-Kenyon law designed to prohibit interstate shipments of liquor into dry territory does not apply to such shipments unless the state into which the shipment is made has a law making it a crime for a person to drink liquor or to have it in his possession. Few states have such laws.

The Adams Express Company was convicted of violating a state law of Kentucky. The liquor in the case was imported into Kentucky from Tennessee. The conviction was under a state law which made it unlawful for any carrier to import liquor into any subdivision of the state, which is "dry."

The ruling of the highest tribunal in the land in this important case augurs well for a broader and less puritanic policy in the matter of interstate commerce.

HIGH SENSE OF HONOR.

IN this age of dollar worship, of money madness, of reckless straining and striving for lucre, it is indeed refreshing to note an incident which occurred in the course of the annual convention of the Southern Wholesale Grocers' Association, held recently at Atlanta.

When a resolution was passed by the convention, increasing the salary of the president of the Association, J. H. McLaurin, from $5,000 to $6,000 per annum, this officer thanked the convention for its liberality and appreciation of his work, but refused to accept the increase in salary.

Many will smile at this action of President McLaurin—many who can see nothing brighter in life than the glitter of dollars.

But those who are blessed with a finer sense of appreciation of civic pride and broad-keeled manhood, will point to Mr. McLaurin as a splendid example of unselfish efficiency and sincere devotion to his cause.

Feed Manufacturers Meet at St. Louis

Seventh Annual Convention of the American Feed Manufacturers' Association Held at Planters' Hotel June 10-12—George A. Chapman reelected to the Presidency—Good Attendance—Many Addresses of Interest to the Conventioners.

THE seventh annual convention of the American Feed Manufacturers' Association, was held in St. Louis, Mo., June 10, 11, 12, and was favored by a record attendance and addresses from men of note in the feed world.

The initial event of the annual meeting was the luncheon at 1 p. m., Thursday, at the Planters' Hotel, in which the convention was held.

An address of welcome on behalf of the city of St. Louis was delivered by Hon. Henry W. Kiel, mayor of St. Louis. Mayor Mollman of East St. Louis, welcomed the conventioners on the part of East St. Louis. Roger P. Annan, Jr., president of the St. Louis Merchants' Exchange, welcomed the convention on behalf of the business interests of St. Louis. President George A. Chapman responded to the addresses on behalf of the convention. He said in part:

"This, the Seventh Annual Convention of the American Feed Manufacturers' Association, should be the occasion for much gratification and mutual felicitation on the part of its members, for it marks the rounding out and virtual completion of an important period in the Association's life. It likewise marks the beginning of a new era, the beginning of a greater American Feed Manufacturers' Association. It marks the beginning of a period of wider activities, the introduction of new policies and the beginning of endeavors which should lead to a greater feed business, and through a greater feed business to greater benefits to the ever-growing population of the United States. Organized from a great necessity wherein the individual manufacturer realized his own insignificance in standing alone to combat the great multiplicity of evils, operating to handicap his business, not only evils arising from the diversified state laws, but evils existing within the feed business itself, it has grown from a small beginning to a great national power. By concerted effort with every interest working in harmony toward the same ends, toward uniformity of state law, toward honest products and honest representations, order has been largely brought out of confusion, and unfair and dishonest practices have been largely eliminated from the feed manufacturing business.

From a small membership the growth of the Association has been constant until every branch of the feed industry from the cottonseed meal manufacturer of the south to the grain screenings producer of the northwest is now represented. Hardly is there an important manufacturer of feeding stuffs in the United States who is not now counted as a member. The membership now numbers over 130.

The six years past have been the formative period, they have been the building years. They constitute the years in which the organization has been perfected and its early policies defined and worked largely to a successful conclusion. The policy of co-operation, wherein this Association has sought to assist the Feed Control Official in carrying on his work, has been of inestimable value to all parties interested—the Feed Control Official, the feed manufacturer, the feed dealer and the man who feeds the feed. This co-operation has resulted in largely wiping out misrepresentation and fraud, and thereby unfair and damaging competition among manufacturers. By this co-operative work confidence has been established in the minds of the feeders and belief in the manufacturer's and dealer's products has been created, where heretofor has been suspicion and a fear of fraud.

This co-operative work with the Feed Control Official has now been quite largely accomplished. The heavy work has been done—the proposed uniform feed law has been drafted and endorsed. Names and definitions for all feeding stuffs have been made and the many feed products are now known under uniform names and definitions in every state. The Feed Control Official has visited manufacturing plants and understands the method of manufacture of virtually every feed product sold in Interstate Commerce. Mutual respect and confidence has been established between Feed Control Official, manufacturer, dealer and feeder.

While the co-operative work with the Feed Control Official has been largely accomplished, it has by no means been terminated, and it never will be terminated. There will constantly arise new conditions to meet, new problems to be solved and only through continued co-operation with the Feed Control Official can the feeding stuffs industry be kept on a high plane and dishonest methods and misrepresentations kept out.

While much progress has been made toward bringing uniformity of state law, yet there is still much to do along that line. Each year, regardless of the efforts of the Association, will see many freak bills, or bills intended to break up uniformity, introduced into state legislatures. The Association will ever need to be watchful along these lines, but it is now organized and prepared to handle such unscientific and improper legislation in a competent and successful way. Although some irregular unscientific and economically wrong features still exist in some state laws which have not as yet been corrected, progress is being made each year and efforts of the Association will need to be directed to these matters from year to year for some time to come.

It is to be regretted that in many cases the efforts of the individual Feed Control Official to have the law of his particular state altered to conform to the proposed uniform law has not been as vigorous nor as resultful as might have been hoped, yet we believe greater activity in this respect can be expected from the Association of Feed Control Officials. It would seem as though the Feed Control Officials as an association should undertake a campaign to bring about legislative reforms,. where unfair and unscientific laws now exist. It would seem as though the work of the Association of Feed Control Officials of the United States has now so far progressed that it would be in order for that Association to take up through its executive committee a definite and vigorous campaign for uniformity in state laws. This is a suggestion which this Association, I hope, can rightfully make to the Association of Feed Control Officials, and which I hope will be received by that Association in the same spirit of co-operation in which it is given.

The American Feed Manufacturers' Association has been an association of workers, no member has shirked a duty. The monthly meetings of the Executive Committee have invariably been well attended. Some members have regularly traveled hundreds of miles to be in attendance. The plan of holding monthly meetings of the Executive Committee has been of great value to the Association. When there has been anything special to be done wherein the general membership has been needed, the call has been well responded to. Th secretary's report and the report of the various committees will show that the past year has been an active one, and while the executive and other committees and the general membership have been active, the secretary has been a most busy man, and has done his work effectively and well.

It has been said repeatedly by men who are in a position to know, that the American Feed Manufacturers' Association has done more effective and constructive work than any other trade association that has ever gotten together. I believe I am correct in stating that the American Feed Manufacturers' Association was the first association to take up what is known as "Co-operative Work" with state officials, and yet today the word "Co-operation" has gotten to be such a much used word, and on every hand we hear it in connection with many progressive movements on the part of trade associations and others.

The Association slogan "Tell the Truth About Your Product," used frequently at the first convention, and the foundation rock upon which the Association's activities have been based, although not as expressive as the "Swat the Lie" of the Association of Advertising Agencies, has none the less done worlds toward a clean-up of the feeding stuffs industry, and dozens of methods in which frauds have been perpetrated and misrepresentations accomplished, have been wiped out and done away with forever through the "Tell the Truth" efforts of the Association. The policy of "Swat the Lie," wherever it is found should be continued aggressively by this Association. Where the individual member finds his competitor guilty of misrepresentation, for the good of the industry he should draw the offender's attention to his misrepresentation. Where this does not seem to be practicable or desirable the secretary's attention should be called to the

matter. In a number of instances last year through a quiet suggestion on the part of the secretary in a personal call, instances of misrepresentation have been discontinued, and to do the manufacturer at fault due credit, in some cases it has been clearly evident that his misrepresentation was entirely unintentional and through a lack of complete knowledge of his own product. In other instances it has been necessary for the secretary to direct the attention of the Feed Control Official to the irregularity before a remedy could be effected.

For the safe of the great future which lies ahead of the Feed Manufacturing business, if honest products and honest representation and the consequent confidence of the man who buys the feed can be maintained, each manufacturer owes it to the other to keep the business clean. Not only must we tell the truth upon our package, but we must tell the truth in our advertising. An instance has recently come to light wherein a manufacturer who has honestly told the truth on his package, because he is compelled to by law, has dishonestly stated in his advertising literature that his feed was made out of pure oats, corn and other materials, when in reality it was made out of pure oatmeal mill by-product, hominy feed and other materials. This method of misrepresentation is a relic of the Dark Ages. It will not advance the interests of the individual manufacturer, it will not advance the interests of the feed manufacturing business. There is no reason for any manufacturer, who honestly endeavors to make a meritorious feed and deliver value received for the price he sets upon his product, to misrepresent his ingredients. Every by-product has its legitimate use, and no manufacturer has any reason to be ashamed of his ingredients unless he is using them in such a way, or in such proportions as to produce an unscientific or inferior product for the purpose for which he sells it. Co-operation will eliminate all forms of misrepresentation either upon the package or in the advertising literature. Co-operation, manufacturer with manufacturer—manufacturer with Feed Control Official must be the constant aim of this Association.

On occasions like this it is well to mention the accomplishments of the past, but it is better to plan for the future. With the formative period past, the early work and policies of the Association well in hand, the finances on a sound basis and its organization in splendid working order, it is now well to look to the new era—the era of wider developments —the era of broader effort. The old policies, the old associations and friendships, and the old efforts must be continued. They can now be continued with much less effort. None of the old policies or endeavors of the past must be disregarded, nor lost sight of in the broader work just ahead. We must now begin to take up work along lines which will create new business, which will create additional demands for our products. We must look to a larger feed business. With a rapidly growing country, our human population increasing at the rate of 2 per cent annually, in ten years we will have one-fifth more people in the United States to feed than we have today, and in fifty years we will have twice as many people. The live stock industry is not keeping pace with the population. With the human population of the United States increasing about twenty-six million in the last fifteen years, dairy cows have increased but 3,600,000, and there are actually 14,700,000 less beef cattle in the country than fifteen years ago. The ratio of beef cattle to population has dropped from .66 in 1900 to .45 in 1910, and to .36 in 1914. In other words, where fifteen years ago there was two-thirds of a beef animal to every human being in the United States, in 1910 there was less than half a beef animal to every human being, and today there is approximately one-third a beef animal to every human being."

The afternoon session was taken up with reports of officers, the Board of Directors, the Executive Committee, reports of Standing Committees, Presentation of Topics for Consideration of Association, Miscellaneous Business and Appointment of Committees.

At the Friday morning session, Dr. J. S. Abbott, Washington, D. C., Chief Division of Co-operation, U. S. Department of Agriculture, delivered the following address:

"There is a bit of Grecian philosophy that man cannot live alone except he be a god or a beast. If an organization has provided for an agency for the performance of every function, and the proper antonomy of every agency, the organization may have a fair degree of success. But add to this skeleton of an organization on the flesh, blood, brains and spirit of the co-operation of every agency with every other agency, and you have a living thing which "neither the wrath of the gods nor all consuming fire can destroy.

"The importance of co-operation among the smallest units of an organization—the individual members or employes performing definite functions, has been fundamentally expressed by Newcomb Carlton in the Texaco Star in the following language:

"The individual employe who feels that his or her progress depends upon his or her individual activities, regardless of co-operation with the working force as a whole, is sure to have a disastrous influence upon associates.

"The reason that we fail to find the 'sing' in the great corporation offices—the high, sustained, unvarying, triumphant note—is that many employes do not understand that they best serve themselves when they best serve something greater than themselves, and that the corporation—that co-operation —are bigger things.

"As soon as an employe learns this he knows that he must have the help of his associates, and he can only gain this by giving them his help. He learns that he can progress faster through helping his fellow-workers than he can by climbing over them, and that abiding success is principally born of true unselfishness."

As it is with the individual employes of a single organization, so it is with organization themselves having a common interest like manufacturers, salesmen, and food and drug officials. This movement, not local but universal movement, for wholesome food and for its truthful and informative description, is a bigger thing than the success of any individual or individual organization enaged in its manufacture, sale or regulation. Each group of individuals will best serve itself when it serves the common interest of all. The office of State Co-operative Food and Drug Control of the Bureau of Chemistry of the United States Department of Agriculture is in a way the result of a recognition of this truth. Another result is the Joint Committee on Definitions and Standards representing the United States Department of Agriculture, the Association of American Dairy, Food and Drug Officials, and the Association of Official Agricultural Chemists.

State and Federal food and drug departments have established some specific and definite policies of co-operation looking toward greater efficiency in the regulatory work in which each is engaged. When a problem has been solved by one of these organizations, it is reported to the other organizations, thus preventing unnecessary work in the solution of problems which have already been solved. The Joint Committee on Definitions and Standards is endeavoring to determine the true meaning of those words which are commonly used to describe foodstuffs and feeding stuffs and the classes and grades of the same, and which are more or less warped in meaning because of misuse and abuse and varying local conditions. This is no small task. The Committee has established the policy of calling upon manufacturers and tradesmen for assistance in its efforts to find the real and legitimate use of such words. It seeks information from this source by personal conference, by correspondence, and by public hearings to which the trade is invited. The committee is earnestly desirous of learning the whole truth about such matters. Should the trade refuse to attend such hearings, refuse to lend its assistance, it would be unfortunate. As administrative officers, food and drug officials must take cognizance of words, terms, and names found upon labels. A meaning must be assigned to these words before we can say they correctly or incorrectly describe the contents of the package.

In conclusion, what do we hope to accomplish by this program?

1. Co-operation with rightly inclined manufacturers and tradesmen.
2. Co-operation among food and drug officials.
3. Co-operation with legislative bodies, which will be convinced that all interested organizations are pulling together in a common cause.
4. Uniformity, presently in rules and regulations, definitions and standards; remotely, in laws, without weakening one whit the best and most perfect laws now on the statute books.
5. The establishment of a new science and a new profession, the science and profession of the administration of food and drug laws."

Discussion followed on the subject of co-operation in the manufacture, sale and regulation of feeding stuffs.

Professor L. A. Fitz, Manhattan, Kan., secretary Association of Feed Control Officials of the United States, addressed the convention on "Co-operation Between Feed Control Officials and Manufacturers." He said:

"Feed control officials enforce laws passed under police powers of the states. Such laws are passed for the benefit

of the people as a whole. All are benefited; some directly, others indirectly.

Manufacturers and dealers, as well as consumers, are vitally interested in the proper enforcement of laws which make for honesty in business and fairness in competition.

All fair-minded men today recognize the necessity for and approve the proper enforcement of such laws. The difficulty which has confronted all has been to decide wisely regarding the provisions and limits of the various state laws and to secure uniformity in their requirements as well as in the manner of their enforcement.

Little progress can be made in solving such problem without co-operation of all interested parties. Co-operation means, "To operate together or jointly for a common object or to a common end or result." "Men cannot co-operate successfully for any purpose if the sole bond between them is self-interest."

No set of feed control officials can successfully foresee all the rights and privileges as well as all the duties of the feed manufacturer. Neither can the manufacturers themselves realize all of the provisions that must be incorporated in any well drawn law governing the manufacture and sale of commercial feeding stuffs. Least of all can any legislative committee, state or national, without the advice and co-operation of all interested parties, successfully draft a bill that will adequately meet the requirements of such law.

The result to be attained by such law is that the feed in question shall be so labeled that the consumer can know what he is paying for and the manufacturer and dealer can know what is being sold in competition with their own feeds.

Realizing that it was necessary to work towards uniformity of laws and rulings, the various state officials having charge of the enforcement of the state feeding stuff laws called a meeting and organized the Association of Feed Control Officials of the United States. They also drafted a uniform feed stuffs law which they recommend for passage in the various states. In this work they received the hearty support and co-operation of the American Feed Manufacturers' Association. In connection with the adoption of a uniform law came the problem of working out suitable definitions for the feed offered for sale.

In all of these endeavors the Association of Feed Control Officials and the American Feed Manufacturers' Association have worked hand in hand with the best of fellowship. We are now beginning to profit by this action. The uniform law has been adopted in several states and standard definitions have been adopted for a number of feeds, while definitions for a number of other feeds are under consideration.

Probably one of the greatest drawbacks to the success of the enterprise is failure to get hold of the individual, be he feed control official or manufacturer, and raise him out of his own rut so he can see the larger problem which has been obscured by his own petty troubles. The manufacturer or the feed control official who will not come out to the meetings, or join in the association of his brothers, forestalls by such action your best endeavors to reach him. "None are so blind as those who will not see."

In dealing with manufacturers, the feed control officials do not regard them as a set of men who are bent on breaking the laws. Neither do they believe the manufacturers as a class plan to deceive customers regarding their feeds. On the contrary we believe that every man should be given credit for all the good there is in him. There are many concerns now manufacturing feeds. We believe that each one makes as good a feed as possible from the material he uses and that he produces it at the lowest cost his experience, equipment and methods make possible. We believe that the average feed manufacturer is fair in his treatment of adjustments and that few deliberately misrepresent their products either verbally or in print.

We believe that no feed manufacturer can afford to make statements in print about his product, which statements cannot be borne out by the performance of his feeds in actual use.

We believe that the firm which sticks to the truth in its advertising is reasonably sure to stick to the facts in its selling.

The feed manufacturer who can stand on such a platform will have little or no difficulty with any feed control official, state or national.

There seems to be some difference of opinion, however, in regard to what constitutes certain feeds or certain ingredients used in the manufacture of these feeds.

Custom has established names for certain commodities and manufacturer, dealer and consumer alike have learned to know these commodities and the results that may reasonably be expected from their use. Hence, it is manifestly unfair to apply these well known names established by custom to feeds which consist wholly or even partly of some other substance. Especially is this true when the other substance is cheaper and less efficient commodity. Many instances of this kind may be cited, as e. g., the manufacturing and selling under the name of Linseed Oil Cake, a commodity adulterated by the addition of more or less seeds and other foreign matter known as screenings; the selling as wheat bran, a mixture of wheat bran, screenings and scourings; the use of flax screenings as an ingredient in a mixed feed and calling this ingredient Flax Meal. In the same class may be mentioned the excess bone in tankage or meat meal, cotton seed hulls in cotton seed meal, common river sand as grit in places of Crisco grit in poultry feeds, etc. From such practices it is only a step to the clear case of adulterating by the use of rice hulls, peanut hulls, elevator dust, humus, sand, etc.

Another method of indirect deception sometimes practiced is the selling of a certain brand of feed composed of ingredients varying decidedly in value and efficiency until a reputation is established, then cutting down the amount of efficient, higher priced ingredients and increasing the percentage of the poorer, cheaper ingredients, but still retaining the same brand name.

The cases above mentioned are not excusable and no manufacturer having due regard for honesty will be guilty of such practices."

Other addresses were delivered in the course of the convention by Dr. C. H. Eckles; Rolla C. Lawry, H. A. Abbott: J. J. Culbertson and F. D. Coburn.

On Friday evening the conventioners left the Planters' Hotel in automobiles and motored to Sunset Hill, where they held their annual banquet at Sunset Hill Club. A delightful evening was enjoyed by all.

Saturday morning was given over to unfinished business, new business and the election of officers for the ensuing year.

The officers are:

G. A. Chapman, President, The Quaker Oats Co., Chicago, Ill.

S. T. Edwards, First Vice-President, Edwards & Loomis Co., Chicago, Ill.

D. S. Brackett, Second Vice-President, Ralston-Purina Co., St. Louis, Mo.

J. T. Morgan, Third Vice-President, Edgar-Morgan Co., Memphis, Tenn.

L. F. Brown, Secretary, Milwaukee, Wis.

W. R. Anderson, Treasurer, Flour & Feed, Milwaukee, Wis.

EXECUTIVE COMMITTEE.

S. T. Edwards, Chairman, Edwards & Loomis Co., Chicago, Ill.

H. A. Abbott, The Albert Dickinson Co., Chicago, Ill.

H. G. Atwood, American Milling Co., Peoria, Ill.

R. W. Chapin, Chapin & Co., Hammond, Ind.

J. H. Genung, American Hominy Co., Indianapolis, Ind.

F. A. McLellan, The H-O Company, Buffalo, N. Y.

The president is ex-officio a member of the Executive Committee.

BOARD OF DIRECTORS.

J. C. Reid, Chairman, The Corno Mills Co., St. Louis, Mo.

J. W. Anderson, Kornfalfa Feed Milling Co., Kansas City, Mo.

F. B. Chamberlain, F. B. Chamberlain Co., St. Louis, Mo.

R. F. Deibel, Dixie Mills Co., East St. Louis, Ill.

H. E. Halliday, H. L. Halliday Milling Co., Cairo, Ill.

H. C. Joehnk, Champion Feed Milling Co., Lyons, Ia.

Chas. A. Krause, Chas. A. Krause Milling Co., Milwaukee, Wis.

F. J. Ludwig, Chas. M. Cox Co., Boston, Mass.

M. C. Peters, M. C. Peters Mill Co., Omaha, Neb.

W. A. Reynolds, The Southern Cotton Oil Co., Charlotte, N. C.

C. U. Snyder, C. U. Snyder & Co., Chicago, Ill.

R. P. Walden, Corn Products Refining Co., New York, N. Y.

Otto Weiss, The Otto Weiss Alfalfa Stock Food Co., Wichita, Kans.

H. Wehmann, International Sugar Feed Co., Minneapolis, Minn.

F. M. Wilson, The Denver Alfalfa Milling & Products Co., Hartman, Colo.

The president of the association is ex-officio a member of the Board of Directors.

Ad-Men in Annual Meet at Chicago

Eleventh Annual Convention of Associated Advertising Clubs of the World Held in Windy City, June 20-24, Under Most Favorable Auspices—Truth in Advertising Receives Universal Indorsement of Coventioners—New Officers Elected.

THE eleventh annual convention of the Associated Advertising Clubs of the World, held at Chicago, June 20-24, was the best attended and, in many ways, the most successful in the history of the organization. Every large hotel in the city held a quota of the eight or nine thousand delegates and throughout the convention period badges and uniforms were as common on the streets of Chicago as overalls in Kansas during harvest time.

A grand night pageant, which occurred Monday at 8 p. m., was one of the principal features of the annual meeting. Features of entertainment during the convention were a moonlight boat ride on Lake Michigan, Tuesday night, and a vaudeville performance on Tuesday and Wednesday nights, at the Auditorium Theater, the performers being volunteers from the ranks of the Chicago ad-men.

"Truth in Advertising" may be said to have formed the keynote of the convention—a reendorsement, practically, of what has gone before, in previous conventions of this organization. Mayor William Hale Thompson welcomed the conventioners on the part of the city, at the opening session.

President William Woodhead in his annual address scored fallacious statements designed to open the way for substitution of inferior articles for advertised goods.

"There are lots of people," he said, "who still believe that advertising adds to the cost, and that the man who sells his goods without advertising can produce a better article at a lower price.

"In my recent travels I was being shown a town in a new and popular priced automobile by its owner. He told me that it was the best automobile of its price made, and that it was very much better than a certain automobile of higher price, and he said the difference in price was caused by the large amount of advertising spent on the other automobile.

"The public still needs to be taught that advertised, trademarked articles are guaranteed; that the maker could not afford to spend thousands and thousands of dollars to establish his goods unless he really has the goods and is prepared to keep up and back up the quality. They need to be shown that one-priced goods are fair-priced goods, and they still need to be educated against the evil of cut prices and accompanying substitution.

"There never was a time when the business man in America had such opportunities as he has now. The business scare has passed, the temporary demoralization has vanished. And the word "imported" is not going to mean so much to us when the war is over. 'Made in U. S. A.' is going to be the popular brand."

These standards were adopted by the newspaper section of the convention:

To make none but true statements of circulation.
To maintain advertising rates as published.
To reject fraudulent advertising.
To oppose free publicity.

William H. Ingersoll of Robert H. Ingersoll & Bros., New York, and Lafayette Young, Jr., business manager of the Des Moines, Ia., Capital, made strong pleas for flat rates in newspaper advertising. Mr. Ingersoll urged that publishers who have erred in the past in acceptance of bad advertising clean up their practices without delay and that all erring advertising agencies and erring advertisers join voluntarily in what is bound to be the universal movement.

The most important step forward that was advocated for newspapers in general to enhance the value of the advertising of the merchants who use their columns was one advanced by W. R. Hotchkin of the Cheltenham Advertising service, embracing the idea that a newspaper should keep a trained advertising writer in its service to prepare copy for dealers who are at a loss to know how to prepare good copy to fill the space they buy.

In his address Mr. Hotchkin said:

"It is my belief that the chief drawback of the success of the solicitor who works on the small dealers is the fact that when the dealer can be convinced he should invest a certain amount of money in advertising he is absolutely helpless about knowing what to put in the space he is willing to buy.

"If I were an advertising manager for a newspaper, or the owner of a newspaper, the first thing I would do would be to create an advertising writing bureau, with one or more expert advertising writers, who were practical and who could develop business, bringing ideas for all sorts of stores."

The business meeting preceding the Tuesday evening's addresses resulted in the unanimous selection of Mr. Houston as president, and Lafayette Young, Jr., of the Des Moines (Ia.) Capitol as vice-president, and of P. S. Florea of Indianapolis to succeed himself as secretary and treasurer. Mr. Young originally had 365 votes, against 188 cast for Gus Thomasson of Dallas, Tex., but on motion of Mr. Thomasson the vote was made unanimous.

The new executive committee is composed of F. A. Black, Boston; E. T. Meredith, Des Moines, Ia.; W. H. Fee, New Haven, Conn.; William H. Ingersoll, New York; William H. Johns, New York; John Clyde Oswald, New York; Walter B. Cherry, Syracuse, N. Y.; W. C. D'Arcy, St. Louis; W. W. Cloud, Baltimore; Frank Rowe, Toronto; A. M. Briggs and A. E. Chamberlain, both of Chicago; the new president, secretary-treasurer, and vice-president, and the retiring president, William Woodhead, San Francisco.

Philadelphia was confirmed as the place of the next annual convention.

The "Kalamazoo cup"—a bronze trophy—was presented to the Nevada, Ia., Ad News Club for the best vigilance work done during the last year.

The Printers' Ink cup was awarded to the Advertising Forum of Minneapolis for having made the most practical use of its opportunities during the last year.

The resolutions committee presented only one resolution. It indorsed President Wilson's efforts to keep peace with honor, and conveyed official appreciation of the reception accorded the convention by Chicago and the work of William Woodhead, the retiring president, and Douglas N. Graves of Boston, retiring from the executive committee.

Walter B. Cherry, president of the American Specialty Manufacturers' Association, presided at the principal sessions on Thursday.

MEXICAN SHRIMP FISHERIES.

Pueblo Viejo, for many years a noted shrimp market among the Mexicans, is a little village in the state of Vera Cruz on the banks of the Laguna de Pueblo Viejo, just across the Panuco river from the port of Tampico. For hundreds of years these fisheries have been under the control of a few Huasteca Indians, who had concessions granted by the Spanish crown. These rights were handed down from one generation to another until the Mexican government canceled them and took over entire control of the fishing grounds.

The fishing grounds are small channels or canals between the various small islands along the lake, which lead into the main channel that connects the lagoon with the Panuco river. Some of the channels are natural and others have been dug for the purposes for which they are used. In the channels traps are constructed by driving bamboo poles into the soft mud and weaving a network of palm leaves and fiber from the bottom of the canal to the surface of the water. During the season large shoals of shrimp moving out with the tide from the main body of the lake are temporarily stopped in these traps. Here the fisherman sits in his dugout canoe, dips the fish out of the trap with a large dip net and empties them into the bottom of the canoe. The fishing is nearly always done at night.

The catch is taken to the cooking shed, which is built of poles set into the ground and covered with palm leaves and grass. In the center of this shed is a large Mexican oven containing a large kettle partly filled with a solution of salt water, into which the shrimps are dumped alive. After being cooked for about a half hour they are placed on smooth ground to dry in the sun.

Food News from the East

JUST AS had been expected by those most conversant with the subject of maintained prices, the Stevens bill and allied topics will be the first serious case to come before the Federal Trade Commission and likely to test the real issue of whether or not price cutting is "unfair competition" as contemplated within the purview of the Clayton Act. The suit, brought a few days ago, is a leading topic of discussion in trade circles. The case comes up on an action filed formally a few days ago by the Fair Trade League, in behalf of about 25 well known small retailers in New Jersey, Delaware and Maryland against Lit Brothers, the big Philadelphia department store. Back of it in moral spirit, if not of record is the "B. V. D." underwear concern and the way the lines are drawn it will be a test not only of the meaning of "unfair competition" but of the right of manufacturers to fix resale prices, the right of a price cutter to reduce standard prices for his own ends and the right of aggrieved retailers to secure redress at the hands of the Federal Trade Commission. However the case turns, it will be carried up to the highest court. It appears that Lit Brothers took an unusual stand as the reason for cutting prices on the underwear. They wanted to secure charge accounts of reliable people and offered such as would open charge accounts on the department store books, the privilege of buying 50-cent "B. V. D." garments for 35 cents. It riled retailers everywhere and the manufacturer received no end of complaints against the slaughter. He frankly replied in all cases that the law did not permit him to stop the cutting, but he suggested that they file complaints with the Federal commission, which no less than 37 of them acted upon. The formal test case, however, came when the Fair Trade League, at the request of scores of small dealers, collected the legal evidence which was submitted to the commission. This evidence included the affidavits of William C. Mertz, of 5933 Webster street, Philadelphia, who told of purchasing the standardized underwear at the regular price in the department store, on the same day on which the goods were being sold through mail orders at the cut price. The American Fair Trade League represents several hundred national, state and local organizations of retail dealers throughout the country. It is stated in the complaint that the advertising and selling policy of the Philadelphia store is an "unfair method of competition" within the meaning of the law creating the commission. Complainants within the state of Pennsylvania had been informed that because of the absence of any question of interstate commerce.the commission probably would not have jurisdiction. The Fair Trade League, therefore, based its case solely upon the complaints from retailers outside the state. The complaints of the retailers filed with the commission state, in substance, "we are selling the same class of merchandise, maintaining the standard price which gives merely a reasonable profit, and the practices complained of do not constitute fair competition. We cannot continue our business if large concerns are allowed to use methods like this to draw customers from our store."

* * *

¶ Both the prosecution and persecution of oleomargarine makers have been looming very large of late, in the East. News from Washington indicates that the Commissioner of Internal Revenue is about to start a sweeping campaign to collect a lot of unpaid oleo taxes—that portion of an estimated shortage of $27,000,000 which is not outlawed by limitation—and has already made marked progress toward the desired end. Also there comes from Washington news of the new scheme for arbitrarily compelling the coloring of oleo a definite standard color. And finally, local interest was aroused in the subject of oleo by the conviction of F. D. Oetjen & Co. for one of the most bold-faced bits of fraud ever known hereabout. I presume you are aware of the new oleo measure agreed upon by conferees from the dairy departments of 12 states and the Federal department, so I will omit that.

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¶ The Oetjen case was a source of dismay in the local butter trade for the firm's crooked dealings were never suspected by their fellows in trade. The Oetjen Company, of which F. D. Oetjen was president and Charles E. Nolte vice-president, did a big business in the midst of the butter trade district in "processing" butter; that is, taking old butter and renovating it. They occupied a big five-story building and were regarded as successful and high grade business men, whose aggregate trade ran close to a million dollars a year. But one night certain revenue officials happened to pass the place and noticed a truck standing in front bearing certain barrels suggesting oleomargarine, which was not supposed to figure in the concern's business. Their suspicions led to the ultimate disclosures. It appeared that certain employes were trusted with secret lines of duty—especially the shipping clerk and truckman—also a certain employe in the laboratories. The detectives who went through the building discovered that employes were not allowed above the third floor, but they penetrated that floor and, hidden away behind a lot of piled-up casks, discovered a secret room, barricaded and with not only secret peep-holes but a secret warning from the lower story. Battering down the door, they discovered the finest oleo "moonshine" outfit ever known, operated by one or two men only but doing a large business. The materials were never brought in till after other employes had gone for the day and half a dozen altogether were in the secret. It turned out that for years the concern has been making oleo and shipping it as process butter, paying no oleo taxes whatever till the arrears are estimated at from $1,000,000 to $1,500,000. It is said that in one year the partners divided profits of over $90,000. There was no trouble in convicting them. The principals were fined $2,500 each and their subordinates such sums that the aggregate of fines and expenses will be about $30,000. Besides, the government confiscated perfectly salable oleo to the value of probably $65,000.

* * *

¶ Tremendous influence is being brought to bear on Governor Whitman to persuade him to grant a reprieve or a pardon to the 12 prominent poultry dealers who went to Blackwell's Island recently to enter on their career as prisoners for having formed and operated as a "poultry trust," for which they were convicted about two years ago. It is said that not less than 100,000 letters have been written the Governor, to say nothing of other pressure brought to bear. The hope of the prisoners and their friends now is that the jail sentence may be cut to a minimum, as the circumstances are such as to awaken no end of sympathy for the men. All were men of unusual character and standing and the misdeeds for which they are suffering for merely what a few years ago would have been considered not only legitimate but prudent—agreements among competitors for common protection against irresponsible and unfair competitors who were undermining them. They have already paid $500 fine each and suffered immense disgrace by reason of their convictions. One of them whose hair was black at the time of the trial is now white as snow. Another has two daughters seriously ill, one of them undoubtedly from nervousness over her father's predicament and the family disgrace. Besides, all will suffer greatly from having to turn their business over to paid helpers during the best portion of the season. It is not contended that the men were in any way guiltless under the law, but it is claimed that the fine was enough punishment and the law requires no such severe penalty.

* * *

¶ Late advices from Philadelphia indicate the probable consolidation of three and possibly four of the great chains of grocery stores for which that city is famed and the eventual bringing under one control of a chain of not far from 800 stores. Once accomplished, that would mean—for the retail grocers' associations are closely approximate a chain in their buying operations—that not far from 1,500 stores of that city would be under two managements. It appears that negotiations on foot for some time past, point strongly to the consolidation of the Robinson & Crawford stores and the Bell chain, together amounting to about 200 stores, with the William Butler chain, now in financial straits and reported ready to be absorbed, of about 127 stores. It is admitted that the management of the Robinson-Crawford-Bell interests has been in conference with the Butler interests, has examined its books and financial standing and is likely to make the purchase. Simultaneously, it happens that only a few days ago, Thomas H. Hunter, head of the great Acme Tea Company chain of 400 stores, and sole proprietor, died suddenly and it is reported his heirs are not certain that they want to continue the business, if it should be that someone might want to purchase it and offer the right figure. The Acme chain of 400 stores is a splendid piece

of property and, with Mr. Hunter gone, might very likely fall into line for a general combine, making one management in charge of almost 800 grocery stores in one city.

* * *

¶ In spite of the immense purchases of sugar made by England in this country, a year ago, due to the war—purchases that upset our own normal law of supply and demand and sent prices kiting sensationally—advices from that country, assembled and compiled by no less an authority than the "London Statist," indicate that England is getting scared about both the scanty sugar supply and the undiminished consumption. Prices have almost doubled, yet the people are buying more, rather than less, sugar. "For the first four months of the present year the home consumption of sugar came out at 596,500 tons, against 504,924 tons for the corresponding period last year," says the report.

* * *

¶ The interruption of sailings of many steamers from the Orient is likely to annoy tea users and importers in this country as well as in England. Members of the trade in this city say that the exporters in the Orient are troubled greatly by the fact that with the season now at hand, and, despite a scarcity of vessels in the Pacific, the shipping companies appear to be disinclined not only to dispatch their ships to Shimidzu, but also to spare much hold space for tea, even if it is shipped to Kobe or Yokohama. A record of the sailings of steamers from Oriental ports from May to November last year, compared with those on the program of the various shipping companies for the same period of the current year, which covers the tea exporting season, shows that the present period will have at least eighteen less sailings than the last. It is found that the total number of sailings scheduled for the tea export season from the Orient this year is sixty, compared with seventy-eight for 1914. This calculation allows seventeen sailings for the vessels of the Pacific Mail Line, which, it is now understood, will go out of business at the end of July this year. With the British lines out of the trade from the Orient, the only American line, the Pacific Mail, practically deciding to quit the service owing to the restrictions imposed under the new Seaman's law, and the Great Northern Railway's single steamer, Minnesota, laid up for extensive repairs, the field is practically held by the Japanese steamship lines.

* * *

¶ U. S. Commercial Attache Julean H. Arnold of Sca Shanghai has written the local branch of the Bureau of Foreign & Domestic Commerce, regarding the numerous complaints of Japanese pirating of American brands in the Chinese market and, while he doesn't claim that it can be wholly stopped, he suggets one very practical way to avoid trouble. Thus far the chief cause of complaint appears to have been with regard to dry goods, but now the food lines are being invaded. It all arises from the fact that the Chinese very generally buy goods on the reputation of the "chop" or trade mark. Japanese concerns are underselling standard articles in China by flooding the country with cheap imitations of protected American goods, particularly textile manufactures. This is being done in spite of the registration of trademarks, patents and designs with the Chinese authorities. An instance is mentioned where one large American manufacturer of a well known brand of underwear has suffered a loss in business from 5,000 cases a year to less than 400. Some of the largest concerns in the United States, Mr. Arnold notes, have been affected by this infringement. All American trademarks on goods sold in China, he continues, should be registered through the United States Consul General at Shanghai with the Chinese Commissioners of Customs. Such registration, he says, is only provisional pending the enactment of Chinese laws on the subject, but is effective in persuading the local authorities that American goods should be protected. To make the protection complete, the statement continues, registration should be entered at Tokyo, a matter which is generally neglected at present by American concerns. The Japanese laws, it is said, will adequately safeguard the interests of American companies against infringement by local manufacturers.

* * *

While their belief in fixed prices may not have been changed, the ardor of many well known manufacturers for enforcing them has very decidedly cooled in the light of the recent prosecutions of maunfacturers for insisting on the observance of their plans. It appears that the Riker-Hegeman Company has been slaughtering prices on soap in Philadelphia —notably Ivory, Fairy, Copco and Sapolia, which it sold at 7 cakes for 25 cents." The editor of a Philadelphia trade paper wrote the manufacturers about it, citing the fact that not only sold the goods cheaper than any other retailer could, but also involving others in a disastrous lot of explanation to their customers. In reply the manufacturers informed him that they were powerless to help it. Procter & Gamble are reported to have written in part: "Unfortunately there is no way in which we can prevent any dealer from offering our goods at any price that he may see fit to make —at least, so we are advised by counsel. We regret exceedingly that we are not in a position to meet this situation more satisfactorily, but the construction now being placed upon the present laws by the courts, seems to preclude the possibility of our taking any action that will result in the discontinuance of these unfair trade practices." Enoch Morgan's Sons wrote regarding Sapolio: "You are assuming that the retailer pays $9.50 per gross. It is not likely the Riker-Hegeman Company pays anything like this price, but as the law forbids our fixing the retail price, it is beyond our control, as the wholesaler can sell at a loss if he sees fit."

* * *

¶ The custom of holding joint common vacations for all the jobbing grocery salesmen of the city, tried last year by the Buffalo wholesalers, worked so successfully that it is to be tried again this year. The houses of Philip Becker & Co., A. Boeckel & Son, T. & E. Cumpson, the L. Doelman Company, S. M. Flickenger Co., C. J. Heinold & Son, Granger & Co., W. H. Granger & Co. and J. I. Prentiss & Co. have signed an agreement to quit soliciting during the ten days from July 2 to July 12 and to allow their salesmen a vacation at that time. Retailers generally have agreed not to make any purchases during the same period, as a safeguard against any invasion from outside jobbers.

* * *

¶ The Borden Condensed Milk Company is understood to be experimenting with a new product, which, while it has already been on the market in an experimental way, is now to be somewhat more widely introduced and may become a very important addition to the specialty world. It is a prepared condensed coffee, canned and presented in substantially the same form as condensed milk—in fact it is practically coffee flavored milk, ready for serving as coffee by merely adding boiling water. It is being made at the company's plant in Randolph, N. Y.

* * *

¶ The war has had interesting influences on England and her food supply, the latest having been in reference to raisins. It appears that England commonly has three sources of raisin supply; Turkey, Greece and the United States. Early in the war, Parliament passed a law that England and her colonies be prohibited from trading with countries with which they were at war. Immediately that put Turkey out of the running and the available surplus of Greece was not enough to make any appreciable effect on the situation. As a result, all this week there have been inquiries floating all about in the local market for California raisins for immediate shipment and several sales have taken place, with prospects of more in the immediate future. This will probably mean an advance in prices. It is said that shipments of nuts from Sicily has been stopped altogether, but as late as the middle of the week importers were confirming orders for July shipment. The fact in past rumors has been that the embargo was really on but was enforced with rather more care as a means of prevailing supplies getting to Germany, directly or by trans-shipment from Northern countries, than with regard to America. The right degree of pull on this side of the water has been bringing the goods thus far at any rate.

* * *

¶ Weights and measures have been very much to the fore as a live topic of public interest of late. First of all came Commissioner Joseph Hartigan's elaborate and cleverly conceived "Weight and Measure Week," an event so successful that it will probably be continued annually as a means of keeping interest in the subject alive. Hartigan is being praised everywhere for the intelligent way he has brought the subject forward, without "making goats" of the retailers as most official exploiters feel constrained to do. During the week of June 14 Hartigan had exercises planned everywhere—in the schools, in the churches, in the clubs and societies, in street parades and in the newspapers—and he had the co-operation of business men and consumers. The keynote was that "honesty is the best policy" and that most men and merchants are honest. The result was to show up the occasional dishonest one in a way that will help make crookedness in that direction more unpopular. The educational exhibits and the newspaper exploitation made everyone give attention and the results are sure to be helpful.

Notes from Field of Food Control

INVITATIONS have been issued to the Association of American Dairy, Food and Drug Officials, which will convene at Berkeley, Cal., August 2-5, by the Chamber of Commerce of San Jose, Cal., to visit the famous Santa Clara Valley and by the Food, Drug and Dairy Commissioner of Nebraska, J. B. Frisbie, to visit Omaha. J. B. Newman, of the Illinois State Food Commission, has issued a letter in which he offers his services in the matter of arranging a convenient and enjoyable route to and from California, for the annual convention, for all and any members desirous of making the trip in a party. Mr. Newman will be glad to devote his time and effort to this end from a purely disinterested standpoint. Members may secure all necessary information by communicating with Mr. Newman, 1627 Manhattan Building, Chicago.

* * *

¶ On June 12, at Dallas, Texas, a jury returned a verdict of not guilty in the case against L. Glazier, who was charged with using saccharin in making soda water, contrary to the ruling of the state commissioner, prohibiting its use.

* * *

¶ The Thirty-Seventh Annual Convention of the Ohio State Pharmaceutical Association will be held at Cedar Point on Lake Erie, Ohio, on the 13th, 14th, 15th and 16th of July, 1915. The Breakers Hotel will be headquarters.

* * *

¶ The North American Storage Company of Paynesville, Minn., charged with a violation of the law prohibiting the use of lime in cream, was found not guilty in district court. The state was unable to connect the lime that was found in the cream with employes of the company. Great interest had been displayed in the case by creamery men all over the state. The witnesses were employes of the dairy and food department.

* * *

¶ Regulation of Wisconsin cold storage plants as proposed in the Gruenwald bill failed for this session, the senate refusing to concur. A motion to reconsider, supported by Senators Bray, Jennings and Skogmo, failed, 14 to 16. The bill gave the dairy and food commission power to supervise management of cold storage plants, and specified that products stored must be dated and that no product remain in cold storage longer than one year, except by special permit.

* * *

¶ The Attorney General of Wisconsin has advised Assemblyman E. J. Poole that a proposed ordinance to be submitted to the Milwaukee health department would be valid if passed. The draft of the proposed ordinance is as follows: "It shall be unlawful for any person, firm or corporation to have in its possession within the city of ——— for the purpose of sale or to sell any unpasteurized milk, skimmed milk or cream, except such as has been drawn from cows which have been found free from tuberculosis under the tuberculin test."

* * *

¶ According to Senator Whitman of Wisconsin a cheese "is the sound, solid and ripened product made from milk or cream by coagulating the casein thereof with rennet or lactic acid with or without the addition of ripening ferments and seasoning or added coloring matter, and contains in the water free substance not less than 50 per cent of milk fat. There you are. Nothing could be more simple. But so as to give good measure, as it were, there is added "that Emmenthaler cheese, commonly known as domestic Swiss cheese, shall contain in the water free substance not less than 43 per cent of milk fat."

* * *

¶ W. B. Barney, state dairy and food commissioner of Iowa, is daily receiving inquiries from creameries located in Iowa regarding the new butter trademark. The law which establishes this trademark goes into effect July 4 and the creameries are waiting instructions regarding its use and the grades required. At the last semi-annual conference of the inspectors of the dairy and food commission the required standard for the use of the trademark was set at 93 per cent. All butter sold under the state trademark must meet that grade. Mr. Barney expects to receive the copyright from the attorney general's office within the next few days.

¶ Paul Strobach, food and sanitary inspector for the city health office of Spokane, Wash., said that the city would probably aid in the enforcement of a new state law aimed at Chinese eggs, although the enforcement of the law will primarily rest with the officers of the state. The new law requires that any dealer who offers eggs for sale without having the package containing them marked to show whether they are fresh, imported, cold storage, preserved or incubated will be guilty of a misdemeanor. Public dining rooms must make it known if they use imported eggs by posting a notice conspicuously, "We use foreign eggs."

* * *

¶ President Samuel H. Baer, of the Flavoring Extract Manufacturers' Association of the United States, has issued the call for the sixth annual meeting of the association at Hotel Statler, Cleveland, O., on July 8-10. Early indications are that it will be both large and enthusiastic. Among the papers to be read at the convention is one on the subject of the concentration of fruit juices by the freezing process by Dr. H. C. Gore, of the Bureau of Chemistry, United States Department of Agriculture. Also a full report of scientific research work on the subject of vanilla extract by Dr. J. R. Dean, of the University of Michigan, under the fellowship arranged for at the last convention. The results that have been obtained are important.

* * *

¶ United States deputy marshals confiscated 100 barrels of tomato pulp recently in the yards of the International and Great Northern Railroad. Assistant District Attorney A. N. Denton swore out a complaint against the shipment and the order of seizure was issued by the clerk of the federal court. The seizure was made as a result of the activities of United States Food Inspector John B. Hummer, who alleges that the tomato pulp, which is a fluid, is unfit for human consumption and adulterated in violation of the pure food and drug act of June 30, 1906. According to the label on the barrel, the pulp was prepared by D. E. Foote & Co., of Baltimore, Md., contains eight ounces of benzoate of soda and four pounds of table salt. It is being held awaiting the action of the federal court.

* * *

¶ Cream assembling and distributing stations over the state of Oklahoma either will observe sanitation regulations more generally and faithfully or be closed by court injunctions, according to a warning issued by President Frank M. Gault of the state board of agriculture. Mr. Gault said he will send out at least a dozen men from the state board of agriculture to assist the lone dairy inspector in coping with the situation. Failure on the part of the men operating these stations to comply with this latest order will be followed by action by the department in the courts, he declared. There are 1,500 stations of this kind in the state, approximately records of the board of agriculture show. Of this number, Mr. Gault asserted, only about half are observing the rules and regulations regarding cleanliness. "If necessary I'll have a hundred men working in this division until the cream stations are forced to clean up and observe the board's sanitation rules," Mr. Gault said.

* * *

¶ The Food and Drug Department of the Louisiana State Board of Health has issued the following circular letter: "To Dairymen and Dealers: There is a general practice among dairymen delivering milk in New Orleans to bottle milk on the wagon during delivery. This constitutes in sanitary handling of milk: 1. Because by this method the bottling is done in the presence of dust and insects. 2. Because the empty bottles, left open before filling, collect dust and other foreign material. 3. Because it is known that some dairymen use empty bottles not properly washed which have been picked up at places along the route. The bottling of milk on the street or in the delivery wagon is a violation of Regulation 222, Sanitary Code of the State of Louisiana. Dairymen are hereby warned that after June 1, 1915, the State Board of Health will file affidavits against all dairymen found violating this regulation.

"Food and Drug Department, Louisiana State Board of Health."

¶ The support and co-operation of the Wisconsin Wholesale Grocers' Association in the promotion of pure food was pledged to George J. Weigle, dairy and food commissioner, following an address given by Mr. Weigle at the annual meeting held in the Republican House recently. Charles J. Dexter, Milwaukee, was elected president. Other officers are: First vice president, William Hoffman, Milwaukee; second vice president, Mitchell Joannes, Green Bay; treasurer, August E. Inbusch, Milwaukee; secretary, Francis J. Rickert, Milwaukee. The directors, in addition to the officers, include T. F. Branham, Eau Claire; J. F. W. Inbusch, Milwaukee; A. C. Blackburn, Madison; Edward Dewey, Milwaukee. C. F. Louthain, Grand Rapids, Mich., delivered an address on The Profit System. Many wholesale grocers from over the state attended.

* * *

¶ Dr. I. K. Phelps and Patrick Cronin of the Bureau of Chemistry of the Department of Agriculture in Washington were in Chicago recently for a conference with Assistant United States District Attorney Frederick Dickinson preparatory to starting suit under the pure food and drugs act against a number of canning companies and wholesale grocers. Within the last month more than a dozen shipments of navy beans have been seized. Deputy Marshal Maurice Klein seized 400 cases of tomato pulp at the Griswold & Walker warehouse at 347 East North Water street, consigned to J. M. Paver from the Scottsburg Canning Company, Scottsburg, Ind. The 400 cases contained 9,600 cans of tomatoes and the Federal chemist's report on his investigation of a sample showed 34,000,000 bacteria to the cubic centimeter. Two hundred pounds of coumarin, valued at $5 a pound, used in the making of artificial vanilla compound, has also been seized. It is alleged to have been composed of 50 per cent of acetanilid.

* * *

¶ The supreme court of Montana has affirmed the validity of the Montana statutes for the regulation of the horticultural industry, and sustained the judgment in favor of Inspector Edwin Fox, who was sued in Missoula county by H. C. B. Colvill. Colvill brought apples to Missoula for shipment. They were seized, condemned and destroyed by Fox on the ground the fruit was affected with apple scab. Covill sued for damages and alleged the law under which the seizure was made was invalid on the following grounds: "They are not valid police regulations. They lodge in the officer judicial and executive powers. Thev permit private property to be taken for private use and for public use without compensation. Under their provisions the owner is deprived of his property without due process of law, and denied the equal protection of the laws." Justice Holloway wrote the decision, which holds the contentions raised are without merit. In another opinion the court affirms the judgment in favor of the defendants in a suit by the R. M. Cobban Realty Company against Edward Donlan, the Largey Lumber Company and others to quiet title to some standing timber growing on lands now owned by the plaintiff. The court holds the original titles transferring the timber were unlimited as to time in which the timber should be removed.

* * *

Numerous requests are being received by the Board of Agriculture of Oklahoma for information concerning an act of the last legislature which provides for certain sanitary regulations in the handling of empty dairy and creamery containers. The law is a non-emergency act, and did not become effective until June 22, but plans are now being made by those who are affected to comply with the provisions of the act. It provides that: "It shall be the duty of every person, firm or corporation within this state, upon receiving from any creamery or dairy company, either by wholesale or retail, any creamery can, bucket, bottle, or any utensil used for conveyance of ice creams, sherbets, or frozen dainties, sweet milk, buttermilk, sweet cream and all products thereof, as soon as said creamery cans, buckets, bottles or utensils are empty, to thoroughly cleanse same with hot water at a temperature of not less than 180 degrees Fahrenheit. Such bottles shall be thoroughly drained, and such cans, containers and buckets shall be washed and thoroughly dried immediately upon emptying same.

"Any person, firm or corporation receiving such articles, and upon failure to comply with all the provisions of this act shall be deemed guilty of a misdemeanor and, upon conviction, be fined not less than $25 nor more than $50 for each and every offense.

"It shall be the duty of the county commissioner of health and the county dairy commissioner and all other peace officers to enforce this act."

¶ The following ruling has been made in the state of Kansas relating to eggs. The ruling goes into effect July 1. It is hereby ruled: 1, That it shall be unlawful to ship in any kind of a container, or in any manner for food purposes, eggs known as "yolks stuck to the shell," "heavy blood rings," "partially hatched," "mouldy eggs," "black spots," "black rots," and all other eggs of an unwholesome nature. 2, That eggs known as "rejects" by the candling process and exclusive of the above named variety may be shipped when packed in cases sealed with identifying strips approved by the State Board of Health. Eggs when so shipped may be routed or consigned to a regular egg dealer or broker, but shall not leave the identified cases except in egg-breaking establishments, which are either licensed or operated under the approval of the Bureau of Chemistry of the Federal Government, or the Kansas State Board of Health. 3, Egg-breaking establishments located in the State of Kansas must be of an approved sanitary type, complying with the state sanitary food law and the rules and regulations of the State Board of Health, which approval shall be evidence by the issuance of a license of such form as may be hereafter adopted by the Secretary of the State Board of Health, and upon such conditions as may be hereafter provided by the said board. 4, Such egg-breaking establishments as desire inspection of products manufactured or packed therein may secure such inspection upon such terms and conditions as may be approved by the Standards Committee.

* * *

¶ The following communication from H. E. Barnard, State Food and Drug Commissioner of Indiana, will be of interest to readers of this paper:

Indiana State Board of Health, Department of Food and Drugs, Indianapolis.

June 18, 1915.

H. B. Meyers,
President The American Food Journal,
15-21 S. Market street,
Chicago, Illinois.

My Dear Mr. Meyers: I have just received the June issue of the American Food Journal, and have read with much interest what you have to say under the caption "Barnard Lifts Ban on Benzoate of Soda." I am afraid you have misinterpreted the order of the State Board of Health and my notice issued to the inspectors and grocery trade. Benzoate of soda is as damnable today as it was five years ago, and the action of the three secretaries in legalizing it is as strong a blow to pure food work today as the day it was issued. I thank you for the implied compliment, but I don't deserve it. I did not intend to reverse myself, nor do I think I have. I have graciously acknowledged the supremacy of the rulings of the United States Supreme Court when it comes to defining articles in interstate commerce. Since the Supreme Court has said that the state must accept goods in the original unbroken package in interstate trade, we are going to accept such goods. We don't like to. We are not at all certain that the states ought not to have some rights in saying what citizens should eat. Nevertheless the ban is lifted in so far as it applies to original package goods in interstate trade. The ban is just as pronounced as it ever was on all bulk goods, on goods which are made within the state and on goods which are sold from the broken package.

If any of your readers have reached the conclusion that I have reversed myself I hope you will set them right. I hope you will furthermore point out that to my mind benzoate of soda is wholly unnecessary, without any merit, that foods put up with it have an unnatural, acrid taste, and that we believe them to be injurious to health. The work of the Referee Board, so frequently pointed to with pride by those who wish an excuse for using benzoate of soda, is just as inaccurate now as it was the day it was made. The conclusions are just as illogical, and, as the courts in our benzoate of soda suit have said, "The testimony taken in this case does not show as a fact that benzoate of soda when used as a food preservative and ingested by children, aged persons, invalids, convalescents or persons suffering from chronic diseases is harmless even when the quantity of sodium benzoate ingested does not exceed one-tenth of one per cent. It cannot be said under the testimony in this case that it is yet established as a scientific fact that benzoate of soda used as a preservative in food products in amount not exceeding one-tenth of one per cent when ingested by persons in middle life and in normal health is harmless with respect to the health of such persons." And, furthermore, "It is not an accepted fact in the scientific world that benzoate of soda, even in limited quantities and when ingested in the food of human beings, is harmless."

With the exception of these trifling differences of opinion, your ideas and mine in reference to benzoate of soda coincide.

Yours very truly, H. E. BARNARD,
State Food and Drug Commissioner.

Illinois Law Upheld by U. S. Supreme Court.

Highest Tribunal Decides Against Manufacturer—Conviction of W. T. Price of Minneapolis in Chicago Municipal Court Held Entirely Proper—Important Ruling on Original Package—Limited to Original Bulk in Which It Left the Factory.

THE Supreme Court of the United States in a decision rendered June 22, sustained the declaration of the Illinois Legislature that boric acid is an unwholesome and deleterious food preservative. The case in question was taken up from the Municipal Court of Chicago by W. T. Price, a Minneapolis manufacturer, and the court, in an opinion by Justice Hughes, holds that the provision of the Illinois Food Law declaring boric acid an unwholesome food preservative and forbidding its sale for such purposes, is a proper exercise of legislative authority. The opinion further holds that the defendant failed to make a sufficient showing to bring the case within the doctrine with respect to sales in "original packages."

The prosecution was instituted several years ago by the food commissioner of Illinois, based on the sale of a food preservative known as "Mrs. Price's Canning Compound," composed almost entirely of boric acid. Upon conviction, the defendant appealed to the Supreme Court of Illinois where he was defeated, and he then took the case to the Federal Supreme Court.

The case has attracted considerable attention among manufacturers and others who are interested in the question of food preservatives. The importance of the decision lies in the fact that it very plainly defines the rights of the legislature as to their power to declare articles entering into food unwholesome and forbid their use. As the court says: "Unless this prohibition is palpably unreasonable and arbitrary we are not at liberty to say that it passes beyond the limits of the state's protective authority."

The defendant also sought to defend on the ground that the package sold, consisting of an envelope containing the "Compound," was an "original package," and exempt from interference by the state under the commerce clause of the Federal constitution. On this point the court holds that the defendant failed to make a sufficient showing of facts to avail himself of this doctrine.

From the early press reports it was at first thought that the court had modified its holding in the McDermott case, which concerned the labeling of corn syrup that had been shipped into Wisconsin, but a reading of the complete opinion shows that the decision of the court is expressly limited to the immediate case presented.

As to the effect of this decision on the general question of food preservatives, it may be pointed out, that the point in issue was the right of a legislature to declare an article unwholesome, and does not involve the question of the authority of food officials and boards to make similar prohibitions and regulations.

The case was prepared and tried by Charles F. McKinley, formerly attorney for the Illinois Food Commission, and who is now engaged in the private practice of law in Chicago. The victory of the state in the Supreme Court is due in a large measure to his careful preparation and handling of the case:

The opinion in full is as follows:

SUPREME COURT OF THE UNITED STATES.

No. 274.—October Term, 1914.

W. T. Price, Plaintiff, in Error, vs. The People of the State of Illinois. — In Error to the Supreme Court of the State of Illinois.

June 21, 1915.

Mr. Justice Hughes delivered the opinion of the Court.

This is a writ of error to review a judgment of the Supreme Court of Illinois, which affirmed a judgment of the Municipal Court of Chicago, finding the plaintiff in error guilty of a violation of the Pure Food statute of that state and imposing a fine. 257 Ill. 587.

The violation consisted of a sale in Chicago of a preservative compound known as "Mrs. Price's Canning Compound" alleged to be intended as a "preservative of food" and to be "unwholesome and injurious in that it contained boric acid."

The statute (Laws of Illinois, 1907, p. 543; Hurd's Rev. Statutes, Chapter 127b, sections 8 and 22) provides:

"Section 8. Defines Adulteration. That for the purpose of this act an article shall be deemed to be adulterated: . . .

"In case of food: . . .

"Fifth—If it contains any added poisonous or other added deleterious ingredient which may render such article injurious to health: Provided, that when in the preparation of food products for shipment they are preserved by an external application, applied in such a manner that the preservative is necessarily removed mechanically, or by maceration in water, or otherwise, and directions for the removal of said preservatives shall be printed on the covering of the package, the provisions of this act shall be construed as applying only when such products are ready for consumption; and formaldehyde, hydrofluoric acid, boric acid, salicylic acid and all compounds and derivatives thereof are hereby declared unwholesome and injurious.

"Section 22. Sale of Preservatives Prohibited. No person, firm or corporation shall manufacture for sale, advertise, offer or expose for sale, or sell, any mixture or compound intended for use as a preservative or other adulterant of milk, cream, butter or cheese, nor shall he manufacture for sale, advertise, offer or expose for sale, or sell any unwholesome or injurious preservative or any mixture or compound thereof intended as a preservative of any food: Provided, however, that this section shall not apply to pure salt added to butter and cheese."

A trial by jury was waived. There was a stipulation of facts setting forth, in substance, that the defendant had sold in Chicago two packages of the preservative in question; that the compound contained "boric acid"; that the label on the packages bore the following statement: "It is not claimed for this Compound that it contains anything of food value, but it is an antiseptic preparation, and among its many uses may be employed to prevent canned fruits and vegetables from souring and spoiling"; that the preservative was not offered for sale or sold in any food product, but only separately as a preservative; and that the defendant was accorded a hearing before the State Food Commission pursuant to the provisions of the food law.

There was also introduced in evidence on behalf of the state an envelope, used for enclosing the compound, upon which were statements as to its uses, prices, etc. It was thus stated that the preservative could be used "in canning all kinds of fruit," and was "especially valuable for corn, beans, peas," etc. There was also the statement on the envelope that the contents "of this package" were sufficient for "four quarts" and that the retail prices were from ten cents for one "package" to one dollar for fifteen "packages." That was the case for the state.

A motion to dismiss was denied. The plaintiff then made an offer of proof, and thereupon it was stipulated that a witness in court, if sworn, would testify that the "Price Canning Compound is an article of commerce, which has been sold under that distinct name for a period of years, with the ingredients and in the proportions contained in the sample taken by the Food Department, which is the subject of this suit; that it has acquired a wide reputation over a large number of states in the Union as a distinctive article, used for canning by the housewife"; that "it is not sold to manufacturers of food or canners of food for sale"; and that "boric acid is a constituent part of the compound and has been such during all the time that the compound has been sold."

Objection to evidence offered that "there is no added ingredient of any kind whatever, whether it be injurious, deleterious, or otherwise," was sustained as not being addressed to the charge made. The defendant (the plaintiff in error) also offered to prove "that boric acid is not injurious to health or to the human system" and that the "Price Canning Compound is not adulterated or mislabeled in any way." The offer was rejected, and the defendant excepted. In response to a further offer, it was conceded that the witness, if placed upon the stand, would testify that the compound "is an article of commerce, sold in Illinois in the original package manufactured in Minnesota."

Upon this state of the record, the contention of the plaintiff in error that the statute was inapplicable, or, if applicable, was repugnant to the constitution of the state, and to the Commerce Clause and the Fourteenth Amendment of the Federal Constitution, was overruled.

The Supreme Court of the state thus construed the statute:

"We will first notice the objection of plaintiff in error that Section 8 deals only with foods; that the declaration in that section that boric acid is injurious and unwholesome is limited to foods containing that substance as an added ingredient, and has no application to a preservative which is not, and does not purport to be a food.

"Both Sections 8 and 22 are parts of one act, and the act as a whole, should be so construed as to give effect to its manifest purpose and intent. Its main purpose is to protect health by preventing adulteration of food by any unwholesome and injurious ingredient. Boric acid is declared to be unwholesome and injurious, and the sale of any food to which it is an added ingredient is prohibited. It was well known to the legislature that various compounds are manufactured and sold for preserving foods of different kinds. If such preservatives contain unwholesome and injurious ingredients, their use by the housewife, or any one else, in preserving fruits or food, would be as injurious to the health as if they had been added by a dealer or manufacturer to fruits or other foods before placing them on the market. The object of the act is to protect the public health by preventing dealers from selling food to which had been added, for the purpose of preserving it, ingredients injurious to the health, or from selling any compound as a preservative which contained any such ingredients. The prohibition is not against the sale of all preservatives, but is against only unwholesome or injurious preservatives. . . . It is just as important to prohibit the sale to the housewife of a compound containing boric acid, to be used by her to preserve fruits and vegetables put up by her for family use, as it is to prohibit the sale of fruits and vegetables after such an ingredient has

been added. We think the reasonable construction of the act to be that the prohibition against boric acid is not limited to foods to which it is an added ingredient, but extends to compounds sold as a food preservative which contain boric acid. The danger to health is as great from one as the other, and the prohibition of both was necessary to effect the evident purpose of the legislature." 257 Ill. pp. 592, 593.

The plaintiff in error challenges the correctness of this construction, but this question is simply one of local law with which we are not concerned. We accept the decision of the Supreme Court of the state as to the meaning of the statute, and, in the light of this construction, the validity of the act under the Federal Constitution must be determined. Missouri Pacific Rwy. Co. v. Nebraska, 164 U. S. 403, 414; W. W. Cargill Co. v. Minnesota, 180 U. S. 452, 466; Lindsley v. Natural Carbonic Gas Co., 220 U. S. 61, 73; Purity Extract Co. v. Lynch, 226 U. S. 192, 198.

The first Federal question is presented by the contention that the statute, as applied, effects a deprivation of property without due process of law and a denial of the equal protection of the laws contrary to the Fourteenth Amendment.

The state has undoubted power to protect the health of its people and to impose restrictions having reasonable relation to that end. The nature and extent of restrictions of this character are matters for the legislative judgment in defining the policy of the state and the safeguards required. In the avowed exercise this power, the legislature of Illinois has enacted a prohibition—as the statute is construed—against the sale of food preservatives containing boric acid. And unless this prohibition is palpably unreasonable and arbitrary we are not at liberty to say that it passes beyond the limits of the state's protective authority. Powell v. Pennsylvania, 127 U. S. 678, 686; Crowley v. Christensen, 137 U. S. 86, 91; Holden v. Hardy, 169 U. S. 366, 395; Capital City Dairy Co. v. Ohio, 183 U. S. 238, 246; Jacobson v. Massachusetts, 197 U. S. 11, 25; Silz v. Hesterberg, 211 U. S. 31, 39; McLean v. Arkansas, 211 U. S. 539, 547; Chicago, Burlington & Quincy R. R. Co. v. McGuire, 219 U. S. 549, 569; Purity Extract Co. v. Lynch, supra; Hammond Packing Co. v. Montana, 233 U. S. 331, 333. The contention of the plaintiff in error could be granted only if it appeared that by a consensus of opinion the preservative was unquestionably harmless with respect to its contemplated uses, that is, that it indubitably must be classed as a wholesome article of commerce so innocuous in its designed use and so unrelated in any way to any possible danger to the public health that the enactment must be considered as a merely arbitrary interference with the property and liberty of the citizen. It is plainly not enough that the subject should be regarded as debatable. If it be debatable, the legislature is entitled to its own judgment, and that judgment is not to be superseded by the verdict of a jury upon the issue which the legislature has decided. It is not a case where the legislature has confined its action to the prohibition of that which is described in general terms as unwholesome or injurious, leaving the issue to be determined in each case as it arises. The legislature is not bound to content itself with general directions when it considers that more detailed measures are necessary to attain a legitimate object. Atlantic Coast Line v. Georgia, 234 U. S. 280, 288. Legislative particularization in the exercise of protective power has many familiar illustrations. The present case is one of such particularization, where the statute—read as the state court reads it—specially prohibits preservatives containing boric acid. The legislature thus expressed its judgment and it is sufficient to say, without passing upon the opinions of others adduced in argument, that the action of the legislature cannot be considered to be arbitrary. This judgment appears to have sufficient support to be taken out of that category. See Hipolite Egg Co. v. United States, 220 U. S. 45, 51; Circular No. 15 (June 23, 1904), Bureau of Chemistry; Food Inspection Decision 76 (July 13, 1907); Bulletin (December 31, 1914), Bureau of Chemistry; U. S. Department of Agriculture.

It is further urged that the enactment, as construed, contains an unconstitutional discrimination against the plaintiff in error, but in this aspect, again, the question is whether the classification made by the legislature can be said to be without any reasonable basis. The legislature is entitled to estimate degrees of evil and to adjust its legislation according to the exigency found to exist. And, applying familiar principle, it cannot be said that the legislature exceeded the bounds of reasonable discretion in classification when it enacted the prohibition in question relating to foods and compounds sold as food preservatives. Ozan Lumber Co. v. Union County Bank, 207 U. S. 251, 256; Heath & Milligan Co. v. Worst, 207 U. S. 338, 354; Lindsley v. Natural Carbonic Gas Co., 220 U. S. 61, 78; Mutual Loan Co. v. Martell, 222 U. S. 225, 235; Eberle v. Michigan, 232 U. S. 700, 706; Keokee Coke Co. v. Taylor, 234 U. S. 224, 227; Fidler v. Wilson, 236 U. S. 373, 383, 384. We find no ground for holding the statute to be repugnant to the Fourteenth Amendment.

The remaining contention is that the statute as applied violates the Commerce Clause. Treating the article as one on a footing with adulterated food, the power of the state to prohibit sales within its borders is broadly asserted on its behalf. On the other hand, the plaintiff in error insists that the compound is not an adulterated food, and was not charged to be such, but was an article of commerce manufactured in another state; and that whatever may be the power of the state of Illinois over manufacture and sale apart from interstate commerce, the state could not prohibit its introduction and sale in the course of interstate commerce. It is not necessary, however, to deal with the question in the scope thus suggested. The sole ground for invoking the Commerce Clause in order to escape the restrictions of the state law is sought to be found in the doctrine with respect to sales in original packages. Brown v. Maryland, 12 Wheat, 419; Leisy v. Hardin, 135 U. S. 100; Schollenberger v. Pennsylvania, 171 U. S. 1, 22, 23. The record, however, is wholly insufficient to support the contention. The stipulation of facts read in evidence by the state set forth that the defendant had sold in Chicago "two packages" of the compound. The state then introduced in evidence an envelope used for enclosing the compound." This, among other things, bore a statement that the content of "this package is sufficient for four quarts." And it set forth prices as follows: "Retail Price. 1 Package 10c. 3 Packages 25c. 7 Packages 50c. 15 Packages $1.00." The clear inference from this evidence was that the compound was offered for sale at retail in small packages (in envelopes) suitable for the consumer. The defendant made an offer of proof, and in lieu of the offered testimony it was conceded that the witness, if sworn, would testify that the compound mentioned in the statement of claim "is an article of commerce sold in Illinois, in the original package manufactured and made in Minnesota." As to the nature of the package, nothing more was shown. All that was admitted was entirely consistent with the view that the original package referred to was simply the small package in the envelope which the state had described, and no error can be charged to the state court in so regarding it. Nothing appeared as to the character of the shipment from Minnesota to Illinois, and it would be wholly unjustifiable to assume that, in commercial shipments into the state, the small package was segregated or separately introduced. If these small packages were associated in their shipment into the state, as they naturally would be, and were subsequently sold separately or in various lots, these separate packages although respectively in the original envelopes would not be classed as "original packages" within the rule invoked, so as to escape the local law governing domestic transactions. We have repeatedly so held, in cases not materially different in this respect. Austin v. Tennessee, 179 U. S. 343; Cook v. Marshall County, 196 U. S. 261; Purity Extract Co. v. Lynch, 226 U. S. 192, 199-201. The testimony offered by the plaintiff in error, and treated as received, taken in connection with what had already been proved as to the character of the packages put up for retail sale, fell far short of the proof required to constitute a defense upon the ground that the state law, otherwise valid, was applied in contravention of the Commerce Clause.

It should be added that no question is presented in the present case as to the power of Congress to make provision with respect to the immediate containers (as well as the larger receptacle in which the latter are shipped) of articles prepared in one state and transported to another, so as suitably to enforce its regulations as to interstate trade. McDermott v. Wisconsin, 228 U. S. 115, 135. It does not appear that the state law as here applied is in conflict with any Federal rule.

Judgment affirmed.

True copy.
Test: Clerk Supreme Court, U. S.

TRIUMPH OF THE ITALIAN TOMATO.

The tomato was given to the world by America, but Italy is today teaching the rest of the world by example how it should be raised and how it should be preserved. Italian canned tomatoes have practically pushed the American product out of the English market, and have gained an enormous market in the United States. The Italians raise a solid meaty tomato of fine color and it is so packed in the cans that the consumer is not obliged to pay for a large percentage of water.

Canned tomatoes, however, are put up principally for the export trade. The Italians themselves prefer their tomatoes in the form of sauce, or paste, which is nothing more nor less than boiled-down tomato pulp, minus the skins and seeds, as set forth in an interesting manner in a report by Commercial Agent J. Alexis Shriver, entitled "Canned-Tomato Industry in Italy," recently issued by the Bureau of Foreign and Domestic Commerce. This sauce is put up in cans and is used by the Italians in a great variety of dishes, of which spaghetti is perhaps the most familiar to Americans.

According to fairly accurate statistics the area planted in tomatoes in Italy is about 22,000 acres, producing about 385,000 tons. The exports to the United States amount to about 20,000,000 pounds of canned tomato and tomato sauce, and some 8,000,000 pounds of the product go to South America. The total value of the tomato exports from Italy is well over $6,000,000.

An order to destroy 27,000 pounds of almonds, valued at $4,000, shipped from Bordeaux, France, to the C. R. Hurd Commission Co. of Denver, Colo., has been carried out by the Department of Agriculture. The nuts, filled with hydrocyanic acid, were used for fuel by the janitor at the postoffice building. They were held up several months ago. Efforts to have them released failed. The shipment came from Morris Tuzelet, a Bordeaux dealer. The Hurd company finds itself helpless to recover, as the shipment has already been paid for, as well as the duty of 3 cents a pound at the Denver federal customs house. Tuzelet shipped 68,000 pounds of English walnuts to Omaha. They were also held up as unfit for the market. The Hurd company ordered 13½ tons of extra fancy Terragona almonds from Tuzelet. Instead of getting the goods ordered, the Denver firm received an African almond with 75 per cent of the weight in shell and but 25 per cent in kernel. When the agents of the federal pure food department examined the shipment they refused to permit them to go on the market because, in their opinion, of at least 20 per cent of the bitter almonds in them. The bitter almond is full of the deadly hydrocyanic acid. The Hurd company protested the seizure. It complained to the Denver Chamber of Commerce and to the officials of the Department of Agriculture at Washington. Colorado's delegation in Congress was asked to aid in releasing the almonds. The Department of Agriculture, however, held that the pure food agents were right in seizing the nuts and finally gave the order to destroy them.

What Tomato Pulp Should Be

Much Discussion Has Hitherto Taken Place on This Subject—Manufacturers and Wholesale Grocers Will Find in This Splendid Article a World of Valuable Information—Written by two of the Country's Foremost Food Experts.

By W. D. Bigelow and F. F. Fitzgerald

Continued from former issue.

PULP Intended for the Manufacture of Tomato Ketchup.—As stated above, it is believed that the commerce in tomato pulp would be fairer and more uniform if the composition and character of the pulp were standardized as far as is practicable without materially increasing the cost of its manufacture. It is believed that it will be advisable to adopt such a standard and to understand in the sale of tomato pulp that unless its composition be otherwise specified, it shall conform to this standard.

In the first place the pulp should be made from sound, ripe tomatoes, which have been carefully hand picked to exclude all rotting material and thoroughly washed. If made from trimming stock, much greater care in these particulars should be exercised than in the preparation of pulp from whole tomatoes. The pulp should then be evaporated to such a consistency that no further evaporation will be necessary in the manufacture of tomato ketchup, except such as occurs in the cooking of the pulp for the purpose of mixing the necessary sugar, salt and spices. It is believed that a specific gravity of 1.035 will give the pulp the desired density when made from whole tomatoes. This will yield a pulp with about 8.5 per cent total solids and weighing over 8 pounds 10 ounces per gallon when cold. The percentage of insoluble solids is also a very important factor in the preparation of pulp, but it is obviously impracticable to consider two standards which do not necessarily depend on each other. Moreover, it is believed that if the pulp be properly made and evaporated to the specific gravity suggested, its percentage of insoluble solids will be suitable for the preparation of ketchup.

In 1898 Dr. Bitting began the standardization of tomato pulp by determining its specific gravity, using flasks of capacity from 100 to 1,000 cubic centimeters. He finally adopted 500 cubic centimeter flasks as a convenient size. As a result of his suggestions many of the larger manufacturers are using these flasks. The method is satisfactory below a concentration of 45 per cent and fairly satisfactory below 50 per cent. The errors became greater with increasing concentration. Specific gravity spindles are totally unsuited for use with tomato pulp. A satisfactory device is made in the form of a conical-shaped cup about 5 inches in diameter at the base and 9 or 10 inches high, leaving an opening at the top 1 inch in diameter. If desired, a handle shaped like a coffee pot handle may be placed on the side and will facilitate the handling of the cup when filled with hot pulp. This cup may be made of sheet copper, preferably tinned on the inside and should be at least 16 gauge, in order to prevent denting.

This cup should be weighed accurately, then filled with boiling water and weighed again. The difference between these two weights gives the weight of the cup full of water at about the boiling point. The cup is then filled with boiling pulp and weighed. The weight of the dry empty cup, deducted from the last weight given, will of course give the weight of the cup full of the pulp in question, which may be divided by the weight of the cup full of hot water for the specific gravity of the pulp at about the same temperature.

In filling the cup some pulp will probably be spilled on the outside. If so, it is very important that the outside be washed clean and dried before weighing the cup full of pulp. This may be done in the following manner: The cup is filled exactly to the top from the boiling kettle, using dipper and funnel for that purpose. It may then be set in a shallow pan of cool water and any pulp that has run over to the outside carefully washed off. It is then removed from the water and the outside wiped dry with a towel. During this washing the contents of the cup will contract and the cup will not be full of pulp. This will make no difference in the weight. It should not be again filled, as the weight desired is that of the cup full of the pulp at practically the boiling temperature. As soon as the weight of the pulp is taken, the cup should be emptied and thoroughly washed. This can be done best by suspending it (inverted) over a pipe which throws a strong jet of water into the bottom of the cup.

Since it is desired to evaporate the pulp to a certain consistency rather than to determine the specific gravity of the pulp at any particular stage of its manufacture, the operation may be simplified by calculating the weight of the cup full of pulp of the desired specific gravity. All that will be necessary then will be to determine whether the cup full of pulp has reached this weight. This may be determined by simply weighing and no calculations will be necessary after this weight is once determined. After the weight of the cup full of hot pulp is calculated, it will probably be found convenient to prepare a counterpoise, using a bottle (stopped with a cork) and small shot, and thus avoid the use of a number of small weights. The dry cup and the counterpoise should be weighed carefully from time to time to safeguard against error due to change in weight.

The following illustration will make this clear. The specific gravity cup used in this laboratory weighs 386 grams. Full of hot water the cup weighs 1,600 grams. The cup then contains the difference or 1,214 grams of water slightly below the boiling point. Since it is desired to evaporate the pulp to a specific gravity of 1.035, the cup will contain 1.035 times 1214, or 1256.5 grams of pulp of the proper specific gravity. The cup full of this pulp just below the boiling point, therefore, will weigh 386 plus 1256.5, or 1642.5 grams. To determine whether a given run of pulp has reached the desired specific gravity, therefore, fill the cup with the hot pulp, carefully wash off any pulp that may have been spilled on the outside, dry and see if it weighs 1642.5 grams. If lighter than that, further evaporation is necessary.

For this purpose it is essential to use a more accurate balance than is commonly found in plants where pulp is manufactured. It is strongly advisable to secure a balance which is boxed in, and not exposed to the steam and atmosphere of the plant. Such a balance can be obtained from any dealer in chemical apparatus. For this purpose the balance should have a capacity of at least 3 pounds and in weighing that amount should be sensitive to 0.5 gram and it would be better to have it sensitive to 0.1 gram.

A balance and set of weights which will answer this purpose can be obtained for $7 or $8, although better results can be obtained and a balance that will last longer and give more satisfaction by paying somewhat more for it. It is suggested that perfectly satisfactory results can be obtained by the Roberwahl box scale balance, with a pan 7 inches in diameter and a capacity of 10 pounds. This balance is listed by most dealers in chemical apparatus at $14. It may be obtained from them by designating it as "E. and A., No. 338, with 7 inch pan." A balance of the same make but without a box enclosing the knife edges and arms, and with a 5¾-inch pan and capacity of 5 pounds is listed in the catalogues at $3.50. This balance can be used in determining specific gravity, but as stated above has the objection of not having the knife edges protected from the atmosphere and will not last as long. If desired it can be obtained by designating as "E. and A. No. 336, with 5¾-inch pan."

These balances are of French make and in the present unsettled condition it is possible that the supply in this country may be exhausted before long. If there is difficulty in obtaining them, a balance that will answer the purpose and which can be obtained from dealers in chemical apparatus is a Trip balance that may be designated as "S. M. Co., No. 340 with 8-inch pan." This is listed in the catalogues at $5. There are other balances not differing greatly from those mentioned, and of about the same sensibility. For instance the Harvard Trip scale with either square or round porcelain pan is listed at $6. Its capacity is less than that of the others mentioned and if it is employed a smaller cup, as for instance 5 inches in diameter and 6 inches high, is suggested. This is not as satisfactory as the larger one, as the error is increased. Moreover, the knife edges and arms of this balance are exposed.

Whatever type of balance is employed, a set of weights of the metric system should be obtained. It is entirely immaterial whether the user understands the metric system or not. It has the advantage of being a decimal system.

PROGRAM OF THE NINETEENTH ANNUAL CONVENTION OF THE ASSOCIATION OF AMERICAN DAIRY, FOOD AND DRUG OFFICIALS

At Berkeley, California, Aug. 2, 3, 4, 5, 1915.

Place of Meeting: University of California.

Convention Headquarters, Hotel Claremont, Oakland.

Monday, Auugust 2, 10 A. M.

Association convenes.

Announcements.

Words of Greeting, President Wheeler, University of California.

Response, Hon. R. M. Allen, Head Department Food and Drugs, Kentucky.

Appointment of Committees: (a) Credentials, (b) Auditing, (c) Resolutions.

Report of Secretary, Hon. W. M. Allen, Food and Oil Chemist, North Carolina.

Report of Treasurer, Hon. F. A. Jackson, Chairman, Rhode Island Board of Food and Drug Commissions.

Report of Executive Committee, Hon. W. M. Allen, Sec'y Convention.

Report Committee on Co-operation, Hon. J. S. Abbott, Chemist, in charge Co-operation, Bureau of Chemistry, Washington, D. C.

Discussion on Co-operation, by Collaborating Officials.

2:00 P. M.

Report Committee on False Advertising, Hon. Geo. L. Flanders, Chairman, Counsel, New York Dept. of Agriculture.

Discussion, Hon. R. H. Hoffman, Grain, Dairy and Food Commissioner, Texas.

President's Address, Dr. S. J. Crumbine, Sec'y., Kansas State Board of Health & Chief Food and Drug Inspr.

"It's a Long, Long Way" to Clean Milk, But Our Ideals Are Still There, Hon. J. D. Mickle, Dairy and Food Commissioner, Oregon.

Discussion, Hon. Frank Stadtmueller, Dairy and Food Commissioner, Connecticut.

The National Dairy Show, Hon. W. B. Barney, Dairy and Food Commissioner, Iowa.

The Physical Examination of Employes Handling Food Products: Necessity for Same, Progress Made and Outlook for Future, Hon. H. E. Barnard, Food and Drug Commissioner, Indiana.

Discussion, A. D. Melvin, M. D., Chief, Bureau of Animal Industry, Washington, D. C.

The Hotel Menu and the Misbranding Clause in the Law, Hon. Lucius Brown, Director of Food Inspection, New York City.

Discussion, Hon. A. M. G. Soule, Chief Food and Drug Inspector, Maine.

Tuesday, August 3, 10:00 A. M.

Report of the Association Members of the Committee on Standards, Chairman of Association Committee, Prof. E. F. Ladd, Food and Drug Commissioner, North Dakota.

Discussion: Hon. R. M. Allen, Head Food and Drugs Department, Kentucky.

Report of Special Committee on Eggs and Egg Products, Hon. J. B. Newman, Secretary, Committee, Illinois.

The Sanitary Problems of the Soft Drink Establishments, Prof. George B. Taylor, Chemist, Louisiana.

Discussion: Dr. W. F. Cogswell, in charge of Foods and Drugs, Montana.

The Country Slaughter House, Hon. W. S. Matthews, Food Commissioner, Illinois.

Discussion: Hon. John Lynch, in charge of foods, drugs and feeding Stuffs, Colorado.

How Should Food and Drug Standards Be Promulgated and Legalized, Prof. E. F. Ladd, Food and Drug Commissioner, North Dakota.

Report Committee on Credentials.

2 P. M.—Section Meetings.

The Most Important Thing in Food and Drug Control Work, Hon. Guy G. Frary, Food and Drug Commissioner, South Dakota.

Discussion: Hon. Heber C. Smith, Dairy and Food Commissioner, Utah.

Questionnaire and Editorial Comment, Hon. Herman C. Lythgoe, Analyst in Charge of Food and Drugs, Massachusetts.

Discussion, Hon. John J. Farrell, Dairy and Food Commissioner, Minnesota.

Looking Backward, Hon. Geo. P. McCabe, Ex-Solicitor, U. S. Department of Agriculture.

Factory Inspection, W. G. Campbell, Chief Eastern District, Department of Agriculture.

Discussion: L. M. Tolman, Chief, U. S. Food and Drug Inspection Laboratory.

Wednesday, August 4, 10:00 A. M.

Jobbers' Day.

The Conservation of the Shellfish Industry, Mr. W. H. Killian, President Oyster Growers' Association of North America, Baltimore, Md.

The "Bat the Rat" Campaign: Its Sanitary and Economic Significance, Mr. W. G. Sherer, Sherer-Gillette Company, Chicago, Ill.

The "Middleman": His Opportunity as Co-Worker With the Food and Drug Commissioners, Mr. J. H. McLaurin, President, Southern Wholesale Grocers' Association, Jacksonville, Fla.

The Problems of Raw Materials for the Manufacture of Food Products, Dr. F. L. Dunlap, Chemist, Victor Chemical Works, Chicago, Ill.

Feeding Stuffs Inspection Laws and Their Administration, F. L. Brown, Secretary, American Feed Manufacturers' Association, Milwaukee, Wis.

Smoke, Fog and Dust vs. Clear Vision in Food and Drug Control, Chas. Wesley Dunn, Counsel for American Specialty Manufacturers' Association, New York.

General Discussion: Suggestions, Kicks, Salve, Soap, Salt and Vinegar—Everybody.

Thursday, August 5, 10 A. M.

The More Common Adulterations in Drugs, Dr. Charles Caspari, Jr., Food and Drug Commissioner, Maryland.

Discussion, Hon. S. C. Dinsmore, Food and Drug Commissioner, Nevada.

The Artificial Ripening of Oranges and the Propaganda of Reform, Prof. M. E. Jaffa, Director, State Food and Drug Laboratory, California.

Discussion, Hon. R. E. Rose, Chief Chemist, Florida.

Sewage Purification in Its Relation to the Shell-Fish Industry, Hon. R. B. Fitz-Randolph, Chief, Division of Food and Drugs, New Jersey.

Discussion, Hon. Benjamin L. Purcell, Dairy and Food Commissioner, Virginia.

1:30 to 4 P. M.—Sectional Meetings. 4 P. M.—Report Committee on Resolutions, Place of Next Meeting, Election of Officers, Adjournment.

PROGRAM SECTION B.

Tuesday, August 3rd, 1915, 2 P. M.

1. President's Address.

2. Administrative Methods in Sanitary Control, R. M. Allen, Lexington, Ky.

3. Efficiency Through Co-Operative Control, J. R. Chittick, Chicago, Ill.

4. The Effect of Time Upon the Optical Rotation of Lemon Oil, A. F. Seeker, New York.

5. Analysis of a Prescription: Acidum Boricum, gr. II; Aqua Pura, oz. II, Geo. B. Taylor, New Orleans, La.

6. Determination of Chloroform in Cough Syrups, E. B. Putt, New York, N. Y.

7. The Examination of Commercial Saffron, J. F. Darling, New York, N. Y.

8. A Method to Differentiate Between Pasteurized and Raw Milk, J. P. Atkinson, New York, N. Y.

Thursday, August 5th, 2-4 P. M.

1. The Nutritive Value of the Avocado, M. E. Jaffa, Berkeley, Calif.

2. The Examination of Scallops, A. L. Sullivan, Boston, Mass.

3. The Estimation of Moisture in Dried Fruits, H. E. Barnard, Indianapolis, Ind.

4. The Analysis of Tomatoes and Tomato Pulp, W. D. Bigelow, Washington, D. C.

5. The Effect of Storage on the Moisture Content of Coffee, B. B. Wright, New York, N. Y.

6. The Effect of Storage on the Moisture Content of Cloves, A. W. Ogden, New York, N. Y.

7. Election of Officers.

THE WHOLESALE GROCERY FIELD

ALL THE MANUFACTURING AND JOBBING NEWS WORTH PRINTING

CABLED FOREIGN MARKETS.

Almonds: Spain has good crop, but prices new crop not opened yet.

Italy new crop doesn't appear so favorable.

Tarragone almonds offering at 44/—.

Mushrooms: Extremely scarce and almost not to be bought.

Glazed cherries, French: No offers to be got, owing to lack of help for harvest.

Caraway Seed: Prime Dutch, scarce and prices have risen considerably. Shippers say there was very little caraway planted as wheat is more necessary to the country now.

Exchange is extremely in favor of importers.

	Usually.	Today.
£	4.86	4.75½
Francs	5.15½	5.66
Lires	5.20	6.02

CANNED FOODS REVIEW.

By Canticle.

THE month of June is regarded as one of large consumption in the canned foods line, and about the last month of large consumption, of a general character, of canned foods until September rolls round, though June is a heavier month for actual consumption of canned foods than September, the latter month being a heavier distributive month than June.

In the month of June the stocks of canned foods in the hands of dealers begin to show breaks in the line of supplies, or the kinds and grades that are out of the market, the supply being exhausted, and it is a month wherein consumers are frequently compelled to turn to the fresh vegetables of the far South for the varieties that are no longer to be obtained in cans.

Canned Tomatoes. The carry over of canned tomatoes will not be nearly as large as was anticipated and it is found that the consumption has been stimulated by several causes.

The excellent quality of a large portion of the pack or output of 1914 incited the consuming public to eat it, and the poor quality of the output in some localities caused the wholesale and retail grocers to let it severely alone and it still remains in canners' hands, and is likely to remain so until food inspectors find it and condemn it for being packed with a large quantity of added water.

The depressed earning conditions which compelled general economy also caused a large use of canned tomatoes, for it is well known that in hard times canned tomatoes are found to be the cheapest wholesome diet to be found in all the list of staple foods.

The market is practically unchanged from last month and with the exception of size twos, which shows a five to ten per cent advance in first hands, the prices are as they have been for about four months.

Future canned tomatoes have declined somewhat during the month, however, as they were disproportionately higher than spot goods and canners could not induce wholesale gracers to contract for futures so long as goods for immediate delivery could be had for ten to fifteen per cent less.

The consequence is that being unable to advance the spot market, canners have been compelled to reduce their prices on future canned tomatoes in order to make any sales whatever.

Therefore, threes standard tomatoes are being sold in sanitary cans f. o. b. Maryland for 70c per dozen, the same price that is being asked for the same grade and style for immediate shipment, and Indiana tomatoes for threes in sanitary cans of standard quality can be had either for immediate or future shipment for 75c per dozen f. o. b. canneries.

The planting of this article is very late nearly everywhere and the season may suffer from frosts, at the latter end, of a destructive character. Government statistics show that the entire acreage planted in tomatoes for 1915 is ten per cent less than that of 1914.

of the Federal Government to have an increased acreage over last year of four per cent. The acreage last year was small, however, and the small increase will not affect the market, especially when it is considered that the cold, wet Spring nearly everywhere has caused a lot of replanting of corn to be done, and that replanted corn seldom makes a good crop unless the growing season is greatly protracted in the Fall.

The carry over of canned corn in first hands will be very small, and canners are almost cleaned up, but an unusually large quantity of canned corn of the 1914 pack has been bought up, at the low prevailing prices, by wholesale grocers and will be marketed by them in lieu of futures of which they have bought very sparingly.

Canned corn is a splendid keeper in cans, and though it is excellent for the output to go out of canners cleanly and completely, as will be the case at the close of this season, yet the prices for future canned corn seem to be acting like the prices of future tomatoes and to be gradually declining to a parity with the prices for spot canned corn.

In fact, I have heard of sales of extra standard canned corn for the new 1915 pack being sold as low as 62½ cents f. o. b. cars at Chicago and that is as low a price as the next lower grade standard corn can be had for prompt or immediately delivery.

Canned Peas. For a typical dullness in demand commend me to canned peas. Indiana has produced an output of the finest quality ever produced in that state and the early or Alaska grade is being offered at 60—65—and 72½ for fours, threes and twos sieve respectively, and yet the goods are attracting no interest or buying beyond a few cars, just to say "we have new canned peas in stock, etc."

The statistical report of the government recites that the acreage for canned peas in the United States is 18 per cent less than was the acreage for 1914, and yet there is no excitement.

It is reported that the wholesale grocers bought very heavy supplies of canned peas of the 1914 output, during March and April, 1915, at very low prices, and that being well fortified they are waiting for an opportunity to take their profits.

The outlook in Wisconsin is irregular and the reports very diverse. Packing in that state is beginning very late and, in fact, will not be well under way for the early crop before July 1st, about three weeks later than for 1914, and canners claim that if we have warm weather in July, which is more than probable, the output of canned peas will be ruined by too rapid maturing.

In the Eastern states the canning of peas is progressing satisfactorily with a good yield of good quality. New York State has a late pea crop this year and is apprehensive of being unable to harvest and can the crop in good condition.

The General Market. Canned apples are going out clear

and the outlook for a short crop in New York, Ohio, Michigan and Maine owing to injury by frost has sent the price of futures aviating. The crop of Baldwin apples is said to be undoubtedly badly frost killed and that variety is the most important of winter apples.

The salmon market is about as stated in our previous issue, though the price of standard Red Alaska No. 1 Tall has advanced from five to seven and a half cents per dozen during June in Chicago, which, however, is entirely attributable to local conditions.

The output of canned strawberries now on the market, of the 1915 pack, is said to be of good quality but small in quantity, and the prospects for raspberries and cherries in the Northern Central and Middle States are poor, most canners are already offering short deliveries on contracts.

DRIED FRUIT MARKET.

By Veritas.

Spot Prunes. Both California and Oregon varieties of all sizes are becoming very scarce. The Coast is practically cleaned up. Stocks in the Eastern markets are very light, and the probabilities are that we will go into the new crop with bare floors. The market is steadily advancing. The demand is good. Buying is necessarily limited by the smallness of the available supply. Some sizes of California Prunes are not quoted at all. Present holdings seem to be confined almost entirely to 30s, 40s and 50s. Smaller Prunes are practically cleaned up. There is no question but what the trade should anticipate requirements immediately for the months of July, August and September. While some sales of the new crop have been made for September shipment, it is the general opinion that very few will be shipped during the month of September, as all indications point to a late maturity of the Prune crop this year. The strength of the Spot Market on Prunes has affected Future Prices, especially on early shipments, and we would not be at all surprised to see some material strength on future prunes in spite of the fact that it is estimated that the coming crop will be around one hundred seventy-five to two hundred million pounds.

Some stimulus in the future prune market may be traced to the inquiries which are being received from Europe. There is no question but what a great many cars of Prunes, in spite of the fact that the war is on in Europe, will find their way into Europe this Fall.

We are also getting reports from California that the Santa Clara Prunes are beginning to show quite a little drop. There is always more or less of a drop during the months of June and July, but this year it is very pronounced. Some advices state that the drop to date has been so heavy in the Santa Clara valley that the crop will not be much larger than it was last year. Should the dropping from the trees continue during the month of July, you will without doubt see material advances on future prunes. Prices are on a very low level and it is the general opinion that future Prunes are a safe buy. There is little or no likelihood of lower prices, and there are a great many things that would advance the market. An increased demand from Europe, the continued dropping of the fruit, the increased consumption because of the low prevailing of prices, are all features to be considered.

California Seeded Raisins. California Seeded Raisins on the Spot are becoming very scarce. The demand is steady and there is a tendency for prices to advance with the increase which is noticeable in the demand.

Seedless Raisins especially are in very strong position. Spot stocks of California are practically exhausted. Supplies in the Eastern markets are light. The market has advanced during the last week or ten days, one half to three-quarters of a cent. There is also strength in the future Seedless situation. England has been a heavy buyer of future Seedless California Raisins owing to the uncertainty of supplies from Turkey, from which country England draws largely for its grants in Seedless Raisins.

Apricots. Reports on the Apricot crop are favorable. The crop will probably be as large as last year. The low prevailing prices have stimulated a big demand and future sales of Apricats have been very large. Spot Apricots are moving out freely. July and August are good consuming months on this item.

Peaches. There is no important change to report in the Peach situation. Low prices continue to prevail. The demand, both Spot and Future, is good.

SALT AND CANNED FISH MARKET.

Flat lake herring have stiffened up somewhat in price since our last letter. The trade during the next thirty days, should be at its height, on this item. There have been some stocks accumulated, but on account of the very low prices paid to the fishermen, a great many men who would have been fishing these goods, have given it up until they can get more returns for their efforts.

There has been various rumors as to price and prospects in regard to Iceland herring during the last week. From all indications and from foreign advice received, it would seem these herring will be much higher this year than they have been for a number of years. Prices are being quoted from $9.50 to $10.00 a barrel. This is none too high, considering the fact that other grades of herring are so very scarce, and perhaps will be most hard to secure, when they are most wanted later on.

Take for instance, the situation in England at the present time. Very few of the herring that are being caught, are being cured in salt, but are being sold fresh on the English market where they are badly needed for food. The number of vessels and the men employed at the present time that are following this industry, is about ten per cent of what it would be, if England was at peace instead of at war with Germany. If the submarines contines their annoyance of the fishing craft of England, it will be next to impossible to secure men to go out in search of these herring which are so much wanted from now on.

Inasmuch as the North Sea is the scene of so much submarine activity, it would mean that the Hollanders would hardly venture out into this area in quest of Holland herring. Still there will be some adventurous owners who will man their vessels and take them out into the forbidden area, and no doubt, will land some good catches of these herring.

It is a question, however, if Germany will not stand ready to buy about all of this class of goods that can be procured.

Herring in general, should be excellent property, and those people who are fortunate enough to have on hand any carried over stock, should be congratulated.

The writer in conversation with one of the large New York importing houses, was advised that they had two-thousand barrels of English herring carried over, and they said they would be perfectly willing to sell them for six thousand dollars, and then added—"profit." This is the feeling in the east on herring.

Norwegian mackerel.—From all indications, it seems that Norwegian mackerel will be high and possibly scarce, during the coming season. The catches to date, have been entirely unsatisfactory. In Ireland, the catch on Irish mackerel will be practically nil. There have been practically none cured to date. A few have been caught, which have been sold fresh. The same thing that is true of herring in this case, will be true of mackerel. Therefore it seems that mackerel of all grades will be high and scarce the coming season.

Along the American shores at the present time, there are immense quantities of mackerel, many of which are being secured, but a great many of these are being sold fresh, on account of the high price they are receiving for these goods in a fresh condition to go to the freezer. The enormous catches that were brought in last week, were sold at prices ranging from twelve to six cents a piece, according to the size, to be frozen. The salt mackerel on the other hands, were bringing eight dollars per barrel of two hundred pounds ex vessel. There is but small inducement for the fishermen to salt their mackerel under these conditions.

And then again, most of these mackerel are large in size; whereas, a medium size fish is most desirable throughout the United States. There is but one conclusion to draw, namely, that mackerel of good quality will be scarce and high in price, and people who have a good trade on this commodity, will make no mistake to buy early and while the market is reasonably low.

Norwegian canned sardines. During the last thirty days, there have been some quantities of bristlings packed, also musse, but the price, however, is not altered any, and the orders for continental Europe are understood to be very large. These goods in many cases will have preference over goods that have been ordered for the American market. A great many of the American buyers seem to feel, that prices are too high to warrant them to buy so early, but during the next thirty days there will be many thousands of cases of Norwegian sardines sold to the buyers on the American market.

David H. Lane Co.

Cocoa from Tree to Shipment

Interesting Story of a Highly Nutritive and Beneficial Food and Beverage—How the Cocoa Pods Are Grown and Harvested—Tremendous Growth of Cocoa and Chocolate Industry in the U. S.—Wholesomeness a Distinct Feature.

By John L. Hurlburt

IN the production of chocolate or cocoa for ready consumption, the average user can but vaguely realize what a long series of treatment the cocoa bean must undergo before it is ready for use.

This implies a rather interesting journey from the time the bean leaves its native clime in the raw state until it becomes a finished product ready for a million tongues to satisfy.

Cocoa and chocolate are made from the seeds of the fruit of a tree botanically called "Theobroma Cocoa Lin." Natural order *Sterculiaceae.*

The name "Theobroma" was given to the tree by the eminent botanist Linnaeus because of the delicious nature of the beverage made from the seeds, the word being derived from the Greek Theos (God) and Bromo (food), "Food fit for the gods."

The term "cocoa" is supposed to have been derived from the Mexican "choco" and also from the Portuguese "coco" (meaning an ugly or frightful mask to scare children with, because the nut at times exhibits monkey-like features at its base).

The name "chocolate," however, is purely of Mexican origin on account of a beverage made by Mexicans from the roasted shelled and powdered beans dissolved in water, namely, "choco," cocoa and "Latl," meaning fluid or water or cocoa in water, "chocolate."

The tree from which the fruit is taken that bears the seeds that produces all the cocoa and chocolate grows to a height of about eighteen to twenty feet when in cultivation, but if left to grow wild will assume twice this height.

The tree is slender, has a cinnamon red bark, with leaves three to four inches wide. The fruit which bears the seeds grows to about six to ten inches long, and from three to five inches in diameter.

The fruit requires four months to ripen. It consists of five cells of which each contains five to ten seeds, making a total of from twenty-five to fifty seeds to each pod. The seeds constitute the raw cocoa or cocoa beans from which all our cocoa and chocolate is derived.

While this tree was originally of Mexican birth, it has been successfully cultivated in all of the tropical countries, all about Mexico, in Honduras, Guatamala, Nicaragua, Brazil, Peru, Ecuador, New Granada, Venezuela, Guiana, and all of the Indies.

It is claimed Columbus introduced it into Europe about 1520, after his trip to this country.

The tree requires about four years before it bears fruit, reaching its best at about the eighth, when it will yield about two pounds on an average of dried beans every year for thirty to forty years.

The main collection of its yield is made in June and December, but may be collected throughout the year as the production occurs.

The best grade of beans are those from Venezuela called the Caracas cocoa. This is due, no doubt, to a process practiced by the natives called "sweating" or "curing," a sort of rotting or fermenting process. This is accomplished in from two to five days by placing the beans in covered baskets, which are then placed in holes dug in the ground and then covered with earth or clay as the case may be, which are soon after removed and dried in the sun. This is a practice that is slowly becoming universal amongst the natives and producing countries, owing to the virtue and science of the treatment.

This "sweating out" process improves the flavor of the seed and the aroma of the product and requires skillful attention to insure success.

Those that come in their order of value are many and as follows: Trinidad from the West Indies, Maracaibo and St. Martha from Colombia, Guayaquil from New Granada, Surinam from Dutch Guiana, Cayenne from French Guiana. The West Indian and Bourbon cocoas, Arriba's, Bahia's, Haiti's, and Java's are other well known varieties.

Each grade of bean has certain characteristics all its own, so that certain products usually convey the character of the bean from which it is made, usually aroma, color, nutrition and composition; the Caracas bean usually being distinctive owing to the careful treatment they receive prior to shipping to the producer of cocoa and chocolate. This is a condition that applies to other grades as well.

The principal constituents of coco beans in their order are: first, the fat (cocoa butter), which runs from forty-five to fifty-four per cent; albuminous substance from fifteen to twenty per cent; starch from ten to twenty per cent; and alkaloids from two to three per cent, the same being theobromine and caffeine, the former being the more important, which was discovered by Workresensky in 1841. It is upon theobromine that cocoa depends for its stimulating and invigorating qualities and upon the fat for its nutritive properties, which make it such a valuable food product to the young and sickly, the aged and infirm.

Nothing in the line of beverages can surpass that of cocoa for nutritive virtues when properly and carefully manufactured.

While most countries have their favorite beverage, cocoa is destined to become the beverage of all nations.

No other food beverage compares with it when placed in the balance of critical examination, since there is no drink as harmless and none so virtuous.

Cocoa in composition is the only substance that could replace the nutritive value of meat, if conditions should warrant it, since it has all the elements that meat has; and all in greater proportion.

It is particularly adapted for those subjected to hardship and exposure; a great reserve for the soldier or the traveler; even in the present great European conflict, tons and tons of chocolate and cocoa are being consumed at the present time, owing to its food value in condensed form.

The Swiss and Tyrolean mountain climbers are never without their chocolate cakes. It gives them power of endurance.

In Italy and Spain an infusion of the broken and roasted shells are set aside from the preparation of the best grades of chocolate and is then used as a cheap substitute for coffee, which bears the name of "Miserabile" (meaning poverty stricken).

In some of the countries where the tree grows the natives eat the pulp. They also make a sort of drink from the fermented fruit which is subsequently distilled and used as a beverage.

Most people seem confused when mention is made of chocolate and then cocoa. They seem to think that while there is a similarity of the two, there is, however, a difference. There is a difference, but that is only slight and is in the question of the amount of fat. Chocolate contains all of the natural fat "cocoa butter," while cocoa is only chocolate of which some of the fat has been removed and reduced to a fine powder. This is found advisable since many children and invalids have stomachs too weak to digest the fat which the cocoa bean originally contained, hence its removal to a large extent to meet all conditions of human nature.

In all probabilities there is no other substance that has such a wide range of usefulness as that of cocoa and chocolate. Aside from that of a food and beverage itself, there is the confectionery use, both as a body and as coatings. The same may be said of the pastry industry, the ice cream, the soda waters, the medicinal products, the pharmaceutical uses as coatings and vehicles.

In order to convey to the average mind magnitudiness of the productions and consumption of cocoa and chocolate in this country, a few interesting facts will not be amiss.

The figures here given are those obtained from the U. S Department of Agriculture, and while they seem large, they are small, however, when compared with those of our own production, the figures of which would be too vast for the human mind to comprehend.

There was imported into the United States last year over 148,785,846 pounds of cocoa and chocolate, being a value of over $16,590,400.

From this we deduct the facts that this vast amount would make something like 11,158,938.450 cups of cocoa ready for use at a selling price over the counter of $1,115,893,845.

In order to make up this gigantic decoction ready for use, it would require 178,543,015,200 pints of water or otherwise 22,317,876,900 gallons.

This would give the inhabitants of the Greater City of New York over 2,000 cups a piece or would supply each person with one cup a day for a period of six years.

Taking the cups that would be required to hold this amount and placing them side by side, they would be sufficient to climb the Washington Monument up and down over forty-one million times.

With these staggering facts, it is only in its infancy, since new and greater fields are daily presenting themselves.

In the fifth to sixth year the Cacao tree commences to bear, but the pods are at first very small and hardly repay the effort made to gather them. In the tenth year the tree reaches maturity; it then averages one pound of dry cocoa of good quality.

As soon as the pods begin to ripen, they are cut down with these long poles, which have either a knife fastened to the end or are forked. As the twigs are very tough, the men engaged in this work must be experienced, and of considerable strength, for their blows must be strong and well aimed.

Great physical endurance is required as well as skill to do this work successfully, for the task of handling these heavy and taken on the backs of donkeys to the place where it is to undergo the process of "sweating."

The mass of pulp and seeds is now poured into a barrel-like vat. The opening is then closed and the vat turned horizontally by means of a cog. An acid liquid or juice then drains off, and the beans are left to ferment.

This process of "sweating" destroys the mucilaginous pulp and separates the cocoa beans from it. After "sweating" the beans are taken out and go next to the drying floors.

After the "sweating" process the cocoa beans are spread out in thin layers on barbecues, or stone drying floors, where they are exposed to the sun to be dried and cured.

The roofs of these houses slide back and forth; in sunny weather they are pushed back as shown, but should a sudden shower come up the roofs can be pulled rapidly forward to entirely cover the cocoa beans.

During a long spell of inclement weather the house may be artificially heated and the beans dried by that method; the chimney of one of the houses is shown in the center of the photograph.

The final appearance of the beans may often be improved by adding to them a very slight coating of red earth or clay after they have been dried. When this is to be done, the beans are shoveled into an oblong wooden trough, and the



GATHERING THE CACAO PODS.

oles (they are sometimes thirty feet long), with the worker's ace continually upturned, is no easy one. The workmen are areful to cut down only the fully ripened pods, so as to ecure the greatest possible yield from each tree.

After the pods are cut to the ground the women gather hem in baskets and carry them to a central point, where hey are piled in a heap.

After the pods are cut from the trees and gathered into a ieap they are cut open and the gummy pulp and the seeds re extracted. A sharp pruning knife is used, but even then nany of the seeds are damaged through carelessness of the vorkers.

The pods are first cut in half, then the interior mass gouged ut with a spoon-shaped instrument; in Ecuador this is often nade of beef-rib.

The empty pods can be seen in the center foreground of he photograph. They are generally left to rot and fertilize he ground. The larger pile behind is that of the unopened ods.

To the left, in front of the woman sitting on the ground, s the pile of seeds and pulp. This is put into bags or baskets men mix clay with them with their hands, much as a housewife kneads her dough.

This is termed "claying" the cocoa.

After the beans have been "clayed" they are put through the "dancing" process on the drying floors; that is, they are polished by a squad of men who tread violently upon heaps of the beans with their bare feet.

The antics of these men much resemble an Indian war-dance. Hence the term "dancing" the cocoa. The man with the shovel heaps up the beans while the "dancers" trot around in a circle upon them.

After the beans are thoroughly dried, clayed and polished by the "dancing" process they are roughly sorted into grades, according to size, color and general quality, broken beans being taken out, etc.

After the cocoa is sorted on the various drying floors it is taken to the store-room, where it is heaped up according to its quality and left to await shipment.

It is finally shoveled into canvass bags, each one numbered and labeled with the name of the estate. The bags when full are then taken on hand-trucks to the weighing room.

Relation of Federal Reserve Bank to Jobber

Lucid Exposé of Difficult Subject Given Before Recent Annual Convention of Southern Wholesale Grocers' Association by Honorable James A. McCord, Governor of Atlanta Federal Reserve Bank—Of Importance to Wholesale Grocers.

By James A. McCord

THE subject to be discussed is one that cannot be handled in a very few minutes. It takes considerable time to lay the foundation, in order that one may understand the principles upon which a Federal Reserve Bank was organized, and upon which it operates. It is necessary to give the history of banking, in order to show the necessity for the new system. I therefore trust you will pardon me for giving in detail the history of banking in the United States before I attempt to show the cause of the establishment of the Federal Reserve Banks, their operations, the benefits coming therefrom, and what may be expected from them in the future. I therefore direct your attention:

First. The Bank of the United States. You no doubt know, and you can get a lot of this from encyclopedias that are now printed, giving you all this history, but I will only use a brief reference to these banks in order to show their bearing upon this new federal reserve law. The Bank of the United States was organized because we had just come out from being a colony of England. England had given to us the colonial money, which was paper money. It was once said this paper money became necessary because the ships did not come in time and the script had to be issued. The system of banking in the United States was crude, very crude indeed, yet it had correct principles underlying it and would have been all right. England is a monarchy, the United States a republic. England could control her conditions, while conditions in the United States were constantly changing.

Therefore, the trouble with our first Bank of the United States was the political influence exercised over it. This was passed aside. Feeling the necessity of banking arrangements, another bill was passed by congress, and that was known and called the "second" Bank of the United States. This bank was largely controlled by politics again. One party was in power, another party was elected, and it has been said (whether it be true or not I don't know) because Mr. Jackson wanted his friends accommodated and the bank authorities would not do it, he closed the bank. Whether that be true or not, I do not know. That particular period when the second Bank of the United States was closed, there was a riot in New York in 1837. The states claimed the right to issue currency and they organized their state banks. Some were organized on a certain percentage of gold, and conditions existing at that period were all right, but as the Union developed, and as the states traded with each other, they had to interchange their money, and there was set up at the border of each state a man who would buy Georgia bills and give you Alabama bills, crossing the Chattahoochee at Columbus, or over at the ferry at Hartwell, or Augusta, a man would give you South Carolina bills for Georgia bills, because it was necessary for you to trade with the people in that particular locality with that particular money. This went on until it became burdensome, and there was started in Suffolk, near Boston, what was known as the Suffolk system, that required that their bills were to be honored in Boston and Suffolk, that they must carry a deposit of a certain amount of gold with the Suffolk Bank and the Suffolk Bank would redeem their bills on presentation and send them back to these various banks and they would be required to make good that redemption fund with the Suffolk Bank. The Suffolk Bank was an excellent system.

I do not object to savings banks. I think they are the greatest institutions in the world. I wish that our Southland could see and know the advantage of savings banks; but the point I am trying to bring here is that a bank with a commercial deposit with each and every one of these accounts being checked on, with the officer of the bank recognizing the check is possible to come against them the next day, makes that a better bank in a commercial sense than one depending largely on deposits made there on which he is paying interest that he doesn't anticipate will be drawn out in the daily course of business. Therefore, you can watch it, that the institution whose checks are prompt in daily redemption, will be run better and on better business lines than one of slow deposits in a commercial way.

The Suffolk system went out of existence just prior to the Civil war. It was a good system. All of the state banks went down with the Civil war. A great many of them were good; a great many of them were run by men who had knowledge of banking and who had conservative ideas of operating a bank, but when the Civil war devastated this country and changed all conditions, no man could withstand what came upon us at that time. Therefore, in condemning state banks, I simply condemn those that are not properly organized and properly run. Now, when the Civil war started, it became apparent to those in charge of the funds of the government that something must be done to take care of the credit to the Union. The Southern states were hard to whip. The bonds of the Union had dropped to about sixty cents on the dollar. The greenback money was floated, soldiers were paid with it, and spent their money freely. Those in charge of the finances of the government realized that something must be done to protect the credit of the government, and it was for this that the national bank act was created. The national bank act was created primarily to take care of the credit of the United States government, but there was a wisdom in Mr. Chase and his associates that almost rises to an inspiration in the many good features that were incorporated in the national bank act. This is one of the greatest nations on the globe, but like the laws of the Medes and Persians, it could not be perfect. It had its defects. It took years of experience to try out where these defects were. One of the greatest defects was that of elasticity—being able to respond to the needs of the country at the time when the country needed it. By the system being based upon liabilities and not upon assets, currency and credits could not be expended, and if there was any change whatever, it was contraction, which was to the detriment of the whole country.

Now let me follow as to what the national bank system has done for this Union. When the act was created, there were three reserve cities named, which by law must have 25 per cent of deposits made with them as a reserve, and these deposits must consist either of gold coin, gold certificates, treasury notes, silver certificates or silver coin, saying this country should have one basis and only one basis upon which credit could be established. In the creation of these central reserve cities, it created a large amount of money in the banks of the central reserve cities. Now competition set up and as new banks were opened they would bid for the bonds, and they would pay banks interest in order that they might create a large deposit account. In paying this interest, they had to have an outlet for the money, because if they did not, they would simply lose the interest paid, thus decreasing the principal of their money. In getting an outlet they must have an outlet that would produce the money when they called for it. Therefore, there could be no loan except a demand loan that could be sold in the open market on any day of the year. Consequently the deposits in these national banks located in central reserve cities found an outlet by demand loans on the bonds of the leading railroads of the country. Take the New York Central, the Pennsylvania, the Baltimore and Ohio, the Atlantic Coast Line, and the various lines of railroads that run parallel and across this entire country, and their securities became the very best collateral against a demand loan. Why, of course, whenever the banks were called on to remit the money these banks had been carrying in the spring and summer, they wanted something they could demand for that money. The only thing they could invest that money in would be those bonds. That system went on until we have built the most magnificent system of railroads in the United States that there is in the world. The banks did good service; the money did good service. I do not want to condemn Wall street in every move, but there came a time when the enormous increase of the wealth of this country became so that the old standard railroad securities could not furnish sufficient volume of bonds to take care of this influx of money. That necessitated new railroad lines. People who had become interested in this flotation of credit became interested in furnishing and moving a new security to be offered to the banks

for the security of the money. This had its good effect until it became necessary to parallel an old line of railroad and interfere with its territory and its earnings. Then when that parallel line of railroad began to divide up the earnings of the old line, the banks began to look anxious as to what was going to become of its securities. They then devised a plan for national development that would take care of the money that came into their coffers, and that plan was the creation of large industrial corporations, such as Linseed Oil, Amalgamated Copper, the Standard Oil, and various other large industrial corporations. That line of securities were put out to take care of industrial development, and this industrial development has brought on what we have called the system of trusts that has been developed in the United States more than any place on the globe. These industrial developments were largely created by reason of fixing the tariff law. I am not one of those who believe that a tariff for revenue only is the thing. I believe there is a happy medium ground to take care of American labor.

I am diverging too much, but the foundation must be laid. The foundation now, I think, is laid to this extent: That all demand loans that these banks in the reserve cities carried were created by the deposits of the collateral of the kind just mentioned, and when the South and West began to feel the need for money to move the harvested crops of this country, it took an enormous amount of money out of these centers to meet the need of the people in handling the crops that were made on the farms. Just at the time the cotton crop comes in the South, the wheat crop is being marketed; corn is being gathered; even up in Maine the potatoes are being gathered. The citrus fruits and the tobacco industry come in about the same time. Part of the tobacco in the Middle West comes in January, February and March, but the margin of it comes about the same time as our cotton and other products of the farm. Now, in order to have the money necessary for the farmer in the moving of his crops at a certain season of the year, these banks in the center had been piling up their loans secured by these collaterals; the rates of interest immediately arose, and inasmuch as they could not meet the demand, they bid a higher rate of interest. Therefore, the banker could not get in the volume of currency necessary to move the crops and carry his reserve at home. At the time the Federal Reserve Banks opened, the banks of New York were forty million dollars below reserve requirements, though they had not issued clearing house certificates in open to the public; they had also carried part of their reserves in the national bank notes, which is not permitted to be carried as a reserve by law. To call upon them at that time for money to move the crops of this country, of course, meant disaster, especially when the city of New York had permitted its debt in Europe to mature just at the time war was declared in Europe. It became absolutely necessary to the bankers of the country that the credit of the city of New York should be sustained. Because if we could not sustain the credit of our largest city under these conditions, then we would be looked upon with a good deal of suspicion. It was necessary for the banks in the three reserve cities to carry 25 per cent gold in their vaults, and in addition to create a gold fund, and to transfer that gold fund from American soil to English soil. And therefore there was created a gold fund in the city of Ottawa in order that the Bank of England might be willing to exchange drafts drawn by citizens of this country to be approved by the Bank of Ottawa. Just before the opening of the war we had enormous travel in Europe, and it took a lot of money to liquidate our indebtedness on the other side, although against that we had something like five hundred or six hundred millions of trade balance, but we could not get that, because every country over there had stopped the payment of debt, but on the other hand we were required to pay what we owed them. Gold went to $6.00 for pound sterling. It only took one hundred and twenty-five millions gold in Ottawa to satisfy the demand, but there was the knowledge of the fact that there was behind it three hundred and seventy-five millions forthcoming when needed. Banking, if you will allow an old expression, is a little bit of gold and a great big barrel of confidence. Conditions that existed in this country were such as never confronted this country before. Now, when war was declared in Europe we could see at once "the handwriting on the wall." We could not get our payments due us, and we had to meet our payments due them. We had no money to handle the crops the farmer had been making. There had been a provision put in the federal reserve act with the rate of tax of 3 per cent to start with and 6 per cent to finish with, instead of 5 per cent to start with and 10 per cent. as under a previous law. So this new law incorporated in the new act with a reduced rate of interest from 5 to 3 per cent, makes it possible for the national banks of this country to organize themselves into the Currency Association, pledging the entire assistance to their banks for whatever currency the member banks should need, the member banks putting up notes as security and the very best paper that could be produced by these banks. The national bank currency was changed in 1908, in which the old bill stated "this bill is secured by a deposit of United States bonds." The new bill says, "this bill is secured by United States bonds or other securities." Our cotton dropped from 12 cents to 6 cents, and yet there were very few bankruptcies. It is a monument to the credit of the American citizens to hold up under such conditions—the complete splitting in half the price of the greatest product. Do you know it takes one-third of all the money in the United States to pay for one crop of cotton? If you split that value half in two with everybody owing money, see what a disastrous condition comes over the country, yet they have stood it, and very few forced into bankruptcy. It was the co-operation and spirit of American citizens to hold up the American citizen under such conditions.

Now in this district, of which I am the governor, we issued $22,500,000 of new currency, which was necessary in order to meet the demand of the people on the banks. A great many of the merchants had to call on the banks to help them, because they could not collect what was due them. The farmer was not willing to sell his cotton for 6 cents a pound until he was forced to. So it required an issue of $22,500,000 of money in this district, based on the assets of this country; not upon the liabilities, but this $22,500,000 was based upon the farmers to pay back by the real product of the farm. Their notes going to these banks was the basis on which that currency was issued, and that currency is being liquidated just as fast as it is possible to sell the crops. Now the amount of money outstanding in this district today: Georgia issued seven and one-half millions from the 4th day of August to the 30th of October, and has not issued any more since that time. I have the report from the association that all that currency has been redeemed. Think of it! The reduction of the volume of currency in that time without hurting the people.

The Federal Reserve Banks opened their doors on the 16th of November, 1914. Up to that time no man could put a price on cotton because he did not know what cotton was going to sell at next week. The mill spinning or making up cloth could not afford to bid because he had no basis to base the value. Just as soon as the reserve bank opened on the 16th day of November, the Cotton Exchange of New York and the Cotton Exchange of New Orleans opened thereafter, and cotton has never been lower since the 16th day of November. If nothing else was done, they have given us a basis on which to base the value of cotton. That, if nothing else, would justify the opening of the Federal Reserve Bank. What were the banks paying for money throughout the United States up to the time the Federal Reserve Bank opened? They were paying in the city of New York 6 per cent. St. Louis charged 7 per cent and in some instances 8 per cent. All of the money centers throughout this section were charging 6, 7 and 8 per cent for the accommodation of banks in the interior. Why? Because of enormous strains upon them. Because what they did have was being demanded to liquidate their debts, going into the interior, and it was their purpose to aid as far as they could. Their gold reserve in New York banks was $40,000,000 below requirements. Ultimately the reserves in the banks of New York went from $40,000,000 deficiency up to a credit balance of $146,000,000 excess. What was the result? The leading banks in three days were telegraphing all over this country offering money to the interior banks at 4½ per cent. It was a fact that there was a basis for credit established in this Union by a system of banking, wherein the reserves could be carried by the banks themselves at home and changed into currency. The New York banks knew that if a man's paper was good and sound and he needed the money he could get it at home, possibly have to pay a little more interest. The interest rate dropped to 4½ per cent.

been created ready for market and sale, and when that note falls due, it must be paid, and the statistics of this country show they are being paid.

An industrial loan is such a loan as arises out of the purchase of material with which to make a buggy, wagon, automobile or fertilizer, make any other product, into cotton, corn, or oats, or wheat, or any of these things are industrial loans.

A Federal Reserve Bank is not a government bank except in its operations. The United States government has not deposited one dollar in any of the Federal Reserve Banks. It has not contributed one dollar to the capital stock of any of the Federal Reserve Banks, and they are government banks only to the extent of their operation. They are controlled by a board. That board is similar to the Interstate Commerce Commission, looking after the financial conditions of the country the same as the Interstate Commerce Commission looks after the transportation of the country. The Federal Reserve Bank is created by stock taken by the national banks in the district to the extent of 6 per cent of their capital and surplus, which has been collected in by degrees: One-sixth in November, one-sixth in February and one-sixth on the 1st of May, and this must be paid in gold. The Federal Reserve Bank of Atlanta started out with $786,000 capital. On the 2d of February it was $1,570,000. On the 2d of May it was $2,300,000. Now its deposit is created out of the reserve that the national bank is required to carry in its own vault. The requirements of the reserve have been reduced from 15 per cent to 12 per cent. Only 2 per cent of the 12 per cent is required to be placed in the Federal Reserve Bank thus far. Therefore, the national bank has not been made to suffer by the organization of the reserve bank, because the reserve was reduced 2 per cent.

Now let us see the manner of operation of the Federal Reserve Bank. We have 383 members in Atlanta—381 are national banks and two state banks by voluntary subscription. That money there in the hands of these banks cannot be loaned out to anybody under any circumstances, because it is their legal reserve they must keep in their vault. Now, if that money is turned over to the Federal Reserve Bank, then that money must be invested in a certain character of loans. They must be paid back at the time they mature, and there must be no renewals of these loans so far as the Federal Reserve Bank is concerned. The member bank can renew the loan with its customer, but that note will be barred from coming back to the Federal Reserve Bank if it is a renewal of previous obligations. If the bank itself is not prepared to loan them money, then the law provides what we shall do. It says we may discount our member banks' notes arising out of commercial, industrial and agricultural transactions.

A commercial transaction is where a merchant has sold somebody a bill of goods and has taken over his note due within 90 days, or he may take the note for 4, 5 or 6 months, or the bank may discount and hold it, but when it comes within 90 days of maturity that note is eligible for discount in the Federal Reserve Bank. But should that same merchant go to that bank and borrow money with which to pay for a piece of ground, or for any investment he is going to make, then that note is not eligible for discount in the Federal Reserve Bank. It is an investment loan. It is a loan that must depend upon that piece of property being sold, but where a loan is going for products that have already note is eligible for discount in the Federal Reserve Bank, but if the manufacturer should borrow from the local bank to buy a piece of land, or pay off a mortgage, or buy a piece of machinery to put into his plant, that is an investment loan, and is not acceptable for discount in the Federal Reserve Bank, but the wagon he may make out of it, or the buggy, or the bale of yarn, or anything else he may have manufactured and produced, when sold to a purchaser and the purchaser gives his note, that note is an acceptable note for discount. It is given for a product already made, already in existence. Of course, we take credit rating. I am not treating on that subject, but I am trying to tell you the operation of the Federal Reserve Bank and what we pass on to the farmer. The farmer has made his cotton. He doesn't want to sell it for 6 cents a pound. He takes that cotton to a warehouse, he gets a warehouse receipt and insurance policy. Now, that farmer's note, putting a reasonable value of cotton at $30 a bale, when endorsed by one of our member banks, when that note is given by the farmer and cited in that note are so many bales of cotton, the bank endorses on the back, say, for only $30 or $35 a bale for a period of six months, is acceptable in the Federal Reserve Bank for discount, because the law says we may discount notes arising out of agricultural transactions. Therefore, a note on agricultural products can be taken for six months, or if that farmer goes to a local banker, who is a member of our system, makes him a statement, and the local bank loans him money to make his crop after giving notes, he can loan him money 6, 8, 9 or 10 months, and when that note comes within six months of maturity that note is acceptable for discount, it being used for fertilizers, pay for seed, for chopping or hoeing cotton, or any other avenue it would go into, just so long as it keeps away from investment; but if that farmer should come in and want $1,000 to pay on his land, or his purchase money note, or to build a house, that note would be debarred from discount in the Federal Reserve Bank.

Here is the whole thing in a nutshell: Just at the time of year when you want to move your crop you cannot get the money for that purpose. Just at that time of the year the demand was made on the stock secured by loans in New York and ran up the rates of interest, which correspondingly ran up the rate of interest on banks all over the country.

I want to show wherein this law is beneficial to the country. It permeates through every avenue of life, it helps the school out, it helps the citizen, it helps the merchant, it helps the professional man, because it brings to him money at the time of year he most needs it. You never saw a panic in your life that didn't come in the fall when the crops were ready for market. Now, the object of this law is to give to the people a currency that is absolutely safe and sound at the time of the year when they need it. It is secured by 100 cents on the dollar by the paper we have just described. What is the cause of the other security? That the governor of the bank and the chairman of the board must put in gold—$40 in gold or its equivalent—for every $100 worth of bills paid out. The endorsement of the reserve of the bank, endorsement by member bank, by the maker of the paper himself if loaned to him direct, the endorsement of the merchant or manufacturer, if it happens to be something sold to their customer. Can you imagine any stronger money than that? That money cannot go out and will not go out in any volume in the spring of the year. We cannot put these bills out in January, February and March in any great volume. Now, of course, there was $22,500,000 emergency currency in this district, and to withdraw that money we must do it by adding a certain amount of these federal reserve notes secured in the way I have described. These notes go out to take care of what we have been paying in, but the paper upon which these bills were issued are maturing, getting out of the way. You know out of 16,000,000 bales of cotton only about 8,000,000 have been sold, yet the price has gone up. The whole world needs the product. When these banks come to us in August and September with these notes we will discount the notes and give them in bills our federal reserve notes, and that money goes out to pay John Smith for 10 bales of cotton, etc. He gets $440. The next thing he does is to go across the street and pay a grocery bill, next he settles a dentist's bill, next he hunts up the doctor who has been treating his family all the year, then he pays for a horse or a mule. That money goes right out into the avenue of trade and liquidates these obligations between these men, and they are satisfied with it. It is a government bill. That merchant does not want to keep it in his store. He takes his bank book and rushes over to the bank in order to get rid of the responsibility of keeping it. That doctor is not going to carry that money. He deposits it in the bank, and the dentist deposits his money. This money having gone out on discount of notes, goes back into the bank, and day after day pays Bill Jones for cotton, or tobacco crop, or citrus crop. When the crops have been marketed we cannot keep these bills out. They will come home in spite of everything we can do. They have performed their service, they have liquidated the debt, and they must be redeemed. In the redemption of these bills all enter. We buy cotton bills where merchants are shipping their cotton to Europe and converting these bills into gold, and I buy the coastwise bills. We buy the tobacco bills in Tennessee and West Florida and convert them into money. We buy the rosin and turpentine bills and convert them into money. We buy the citrus crop bills and convert them into money. I hope that when July and August come that $22,500,000 will take care of this district. Certain it ought to do it, but if it goes over that we will be able to take care of it. Let us see what $25,000,000 with discounted notes at 4 per cent per annum would be. One-fourth of 4 per cent is 1 per cent. One per cent on $25,000,000 is $250,000 profit. The dividend due member banks will be something like $90,000 or $100,000 a year, so we will be able to make earnings to pay the expense of the institution and to pay the dividend on the stock. We started the 16th day of November. We have made in discounts $95,990.81. The running expenses of our bank up to this moment are $35,857.66. The organization expenses are $33,927.25 for the services of the Federal Reserve Board, the bond of our officers and the vault; thus there is a net profit of $26,205.90

Art of Canning Foods in China

Growing Popularity of Canned Foods Among the Celestials—Many Opportunities for American Enterprise—First Hand Information of Great Value to Yankee Manufacturers—Modern Cannery Organized and Operated Solely by Chinese.

By J. Alexis Shriver

THAT the Chinese already appreciate and use canned foods is evident. Along the lines of the railways coolies sell not only cigarettes and sweetmeats, but such articles as canned pineapple and other goods put up in China suited to Chinese taste.

It is a distinct surprise to find a Chinese canning establishment, organized and operated solely by Chinese, run in the up-to-date and efficient manner of the Tai Foong Canned Goods Co. (Ltd.), of Shanghai, China. Much has been written about the peculiarities of Chinese food and the impression has been created that anything and everything is eaten by the Chinese. There is some foundation for much that has been said, but there is another side to the subject. At the canning establishment of the Tai Foong Canned Goods Co. at Shanghai little was found that could be criticized and there were some features that could well be copied by western canners.

The Tai Foong company has a capital of approximately $75,000, American currency. It has been in existence for seven years and is owned and operated by progressive Chinese who live in the inter-national settlement of Shanghai, where the factory is located. The managing director is Wong Pat Yue, and the active manager at the factory is L. S. Chuck. The latter speaks English remarkably well, although he has never been out of China. He received his early training in the industry at the older canning establishments of Canton. The successful development of the Tai Foong company seems to be due largely to his progressive spirit. He states that for the first four years the factory was run at a loss, but as a result of improvements in machinery and methods and the development of a sales department there has been a profit for the last three years. The net profit during the past season was 10 per cent, of which 3½ per cent was declared as the first dividend, and the remainder was put into improved machinery and extensions to plant.

The factory is located on Soochow Creek, at the outer edge of the residential district of the international settlement. The impression of substantial construction given by the arched brick gateway with its wrought-iron gates is not lessened upon entering and inspecting the factory buildings themselves. The main building is of brick, 60 by 30 feet, with a wing of the same material, 130 by 60 feet. It is a one-story structure with ample provision for light and ventilation. An addition to the main structure, 30 by 100 feet, was under construction in 1913. Along the water side of the buildings shade trees have been planted to keep off the heat of the afternoon sun, while benches along the retaining wall of the creek afford a cool resting place for employes during meal hours or after work, for many of them live at the factory.

There is a second set of three buildings about 200 feet from the main factory buildings. They are of brick, stuccoed, are two stories in height, and contain storage room, sleeping and living quarters for the workmen, and the offices and apartments of the manager. Everything is astonishingly cleanly and comfortable; there are even iron beds, fitted with mosquito nets, and electric ceiling fans. Such features for Chinese workmen are very unusual. The offices are furnished in good taste, including a large directors' room, with the familiar long table and chairs made in European style.

In the factory itself one is impressed by the uniform cleanness. Even the bare skin of the workmen (who in summer are not burdened with more than a pair of white trousers) seems cleaner than much of the greasy clothing found in establishments where white suits are not furnished or required. Electric lights are used throughout the building, and electric ceiling and portable fans are so arranged as to insure good circulation of air. The floors are all cement and are frequently flushed; an ample supply of water from the city waterworks is available, supplemented by a tank on the top of the building and a large covered cistern. Many of the preparation tables have marble tops, and those with wooden tops are frequently scrubbed. The copper cooking caldrons, of German manufacture, are kept shining. The two processing retorts were made in Shanghai after German models.

The plant employs about 80 men regularly 365 days in the year (Sunday not being observed by the Chinese). A few women are employed occasionally. The men are used to all sorts of work, and it is unusual to find women doing the work that falls to the lot of western women; for example, all the cooks in restaurants, tea houses, and street cookshops are men, as are the room servants in hotels. There seems to be no class of work with which the Chinese man is not familiar; he even sews and embroiders, and his ability to do laundry work is well known to Americans. The average wage paid these men is about $10 gold per month, with board, which the manager stated costs about $2.50 gold per month per man.

There is a remarkable atmosphere of satisfaction and cheerfulness among the men, and although that is one of the prominent Chinese characteristics it must be remembered that the wages of these men and the treatment accorded them are decidedly above the standard in China. Many of the men must be expert in several lines of work and willing to go from one character of work to another, as occasion requires, yet they have steady employment and better than the usual conditions. It is possible to keep this force at work all the year by packing a great variety of products, by putting the men to work in the can-making department during the slack periods, and by using them in the biscuit department. In fact, about 18 of the 80 men employed are now kept at work in this new biscuit department. The activities of the factory are supplemented by a wholesale and retail store situated in Nanking Road, the principal business street of the international settlement of Shanghai, from which goods are distributed to all parts of China and to the Straits Settlements, the Philippines, and even to the United States.

The products of the canning factory include all sorts of fruits, vegetables, fish, and shellfish, and a great variety of meats, fowl and game. Material is abundant and is delivered at the factory at very low prices, the country surrounding Shanghai and that along the great Yangtze River being among the most fertile sections of China, with a moderate climate and long growing seasons. The total output during 1912 was about 1,100,000 cans of all sorts, the principal products being meat, fowl and fruits. There was a daily average pack of over 3,000 cans, and the capacity of the plant will be much increased when the new addition has been completed.

Only a few of the fruits packed are familiar to Americans—pears, plums, peaches, apricots and apples. Among the purely Chinese fruits may be mentioned lychees, loquats, myricas, carambolas, rose apples, kumquats, ginger, bitter melon, and a number of others. Of the familiar fruits, the pears and the apricots are more nearly like the American products, although they are lacking in flavor and size and can not compare with the California fruits. The cans are smaller than usual in America, a 1-pound can being the standard size. The pears seemed entirely too hard, but it was explained by the manager that American pears were too soft for the Chinese palate; in his own words, the Chinese "like to chew what they eat." He cooks his fruit at a low temperature in order to retain as much of the hardness as possible. Fruits are put up in two styles—one with sirup and the other with a very light sirup or entirely without sirup. The receipt for sirup calls for 10 pounds of sugar to 100 pounds of water, although for very green fruit as much as 12 to 15 pounds of sugar are used.

After receipt at the factory the fruit is washed in hot water and then peeled and pitted if necessary. Desire was expressed to find machinery for this work as well as for other processes of canning and can making. So far all purchases have been made through the German representatives of a Berlin house, who, being on the ground at Shanghai, have kept in touch with the requirements. After peeling, the cans are filled by hand, sirup added, and cans capped. The processing is done in the closed steam retort at about 225° F. for 8 minutes. The cans are then vented, resoldered, and after a second processing for a slightly longer period at the same temperature are cooled either in cold water or in a cold-storage room installed for that purpose. This cold-

storage plant is the usual ammonia apparatus of German manufacture.

One of the fruits not generally known in America, but which makes a rather attractive canned fruit, somewhat resembling the plum in appearance and flavor, is the loquat. Thirty thousand cans of this fruit were packed in 1912, the packing period lasting from three to four weeks, beginning about the middle of June. This fruit is found in many parts of China and is a favorite with the Chinese. The cost of raw material delivered at the factory is $2 gold per 100 pounds for the best quality. The completed product sells at $5.10 gold per case of 48 one-pound cans at the company's salesrooms in Shanghai.

The lychee is slightly smaller than the ordinary plum and as canned has a whitish transparent flesh, with a slightly acid yet insipid taste. Although a favorite with the Chinese, foreigners must acquire a taste for it.

The myricas are small round fruits, somewhat larger than a large strawberry, with a rough surface and a small pit. The flavor is not unlike that of the raspberry, and the berry and juice have a purplish tinge. Foreigners have difficulty in acquiring a taste for this fruit; in fact, few of the fresh and cooked fruits eaten by the Chinese are liked by the foreigners living in the East.

The meats, fowl, and game packed are largely put up in sauces or with vegetables, and many such preparations are very good. The price list on page 22 gives an idea of the great variety of products packed by this company. Nearly all the meat is put up packed in small (approximately 1-pound) cans, while the fowl is packed whole in oval cans large enough to hold whole fowl. The very best of the products of this character is the golden pheasant, which is really excellent in spite of the lard in which it is cooked. It is remarkable that the natural flavor of this delicious game has been retained to such a degree and that the appearance and texture should be so pleasing. This and other varieties of game, such as woodcock, snipe, quail and rice birds are abundant and cheap in China.

The manager was particularly anxious to learn the proper method of packing these products to please the foreign palate. Golden pheasants cost 15 to 20 cents, American currency, each at the factory, and snipe and woodcock 5 to 10 cents. Last season 10,000 golden pheasants were packed at this factory, and a much larger number could have been put up had there been a demand outside of the Chinese market.

In processing fowl and game in the larger oval cans, a temperature of about 250° F. is maintained for 70 minutes for the first treatment; then after venting and resoldering, a second processing follows at the same temperature for 20 minutes. For the smaller (1-pound) meat and game cans, the first processing is done at 240° F. for 40 minutes, and the second cooking, after venting, takes 20 minutes at the same temperature. The ducks put up with various sauces or vegetables are sold over a large area, many going to Singapore.

At the rear of the property are arranged large sheds in which the poultry is kept and fattened. A large brick-lined pond adjoins the duck sheds. Duck and goose livers, both whole and chopped, are also packed in special sauces and find quick sale.

The variety of fish canned is large, but not of particularly good quality. The abalone is much liked by both the Chinese and Japanese. A product of good flavor is the scallop in chicken sauce. The scallop is apparently similar to that found in America and the flavor is well preserved by the addition of the chicken sauce, which is in reality chicken broth. Crab meat is also canned, but not very successfully. The Chinese crab is similar to the American crab found along the Atlantic Coast, and is not so large as the Japanese crab. No lacquer is used on the interior of the cans and there has been, therefore, much discoloration of the crab meat.

The most interesting of the fish products are sharks' fins, one of the best known of Chinese delicacies. One-pound cans sell for $1.85 to $1.10, American currency, per can retail, according to quality. This product has been packed by the Tai Foong Co. for three years. One thousand cans were packed the first year, and there has been an annual increase of 1,000 cans. There are good prospects of a still more rapid growth in the future as the people inland find that this highly prized delicacy can be purchased in cans. The sale of canned shark fins indicates that there are some Chinese who can afford to purchase canned food when it suits their taste. The shark fin is a gelatinous substance requiring considerable preparation for the table. The first boiling alone requires 10 hours. As served by the Chinese it resembles tough strings of gelatin and has no very distinctive flavor. Foreigners can not understand the esteem in which this food is held by the Chinese.

All the cans used at the Tai Foong factory—1,100,000 a year—are made by the ordinary force at convenient times. The portion of the building given to this department is overcrowded and not so arranged as to save labor or time in handling. This space will be rearranged when the new building is completed, and the manager is desirous of purchasing as much automatic machinery as he can find. This should be an opportunity for the sale of some can-making machinery. Correspondence may be carried on in English with L. S. Chuck, in care of the Tai Foong Canned Goods Co. (Ltd.), 515 Nanking Road, Shanghai. The present machinery was furnished by a Berlin house through its Shanghai representative.

The electric motors, one 8 horsepower and one 10 horsepower, are rented from the Shanghai Electric Co. They are both of English manufacture. The power is transmitted through countershafting affixed to the ceiling, operating 18 machines in the can-making department and 3 machines in the biscut department, as well as the lathe and small tools in the repair shop.

There is a separate machine for each step in making the cans, and there are few modern labor or time saving attachments. A catalogue of an improved American rubberring press was shown the manager and aroused great enthusiasm and a determination to improve on the slow method now used in the factory by the purchase of an American machine.

The machine shop adjacent to the can-making section contains a very complete outfit of German tools, including a lathe, drill, emery wheel and other necessary tools. Cupboards around the room contain dies of all sorts in good order and carefully greased. All steel used in repairs or otherwise is purchased from Germany, as the steel to be had in Shanghai is said to be too soft. All tin used in the manufacture of cans is purchased in England at the following prices: Best quality No. 1 coke, per box of 112 sheets, 20 by 28, 200 pounds, delivered at Shanghai factory, $9.25, American currency; a poorer quality of lighter tin, per box of 112 sheets, 14 by 200, 90 pounds, delivered at the factory at Shanghai, costs approximately $3.

The biscuit department occupies three large rooms and the space required by the ovens. It has been in existence three years and in that short time has far outgrown the equipment with which it started. One thousand pounds of biscuits are manufactured daily, but as this does not meet the demand, a new and much larger oven is being constructed. After obtaining bids and plans from Germany the manager decided that the oven could be constructed at half the estimated cost if Chinese iron made at Hankow and worked up in Shanghai were used. The original plans were used, but the work has been carried on without outside aid. It is an automatic oven, 45 by 10 feet and 20 feet high. It has two fire boxes at the base. The iron chimney, on which bids had been received from Germany, was also built under the supervision of the factory manager.

The biscuits are made in about 10 different sizes and are packed in tin boxes, round, square, and oblong, the most popular size being the round one-pound can, 5½ inches high and 4 inches in diameter. These boxes are lined with parchment paper and are neatly labeled. The flour used is half American and half Chinese. The butter used is Australian.

The machinery is German, and consists of a dough mixer, one cutting machine, and one rolling machine. These are all power-operated machines. The dough mixer is much too small and the company desires to replace it with a larger and more modern type.

The store and sales department, while not large, is well located and compares favorably with first-class grocery stores in western cities. The signs and window display are calculated to attract attention, and the arrangement of the shelves and show cases inside the store is effective. The clerks are, of course, all Chinese, but many of them speak English, and all are neat, attentive, and accommodating. That the foreign trade is catered to is evidenced by the use of English on the signs, labels and price lists. The labels also bear an illustration of the product in each case, and each article is assigned a number, which is printed on the can and corresponds to the number on the price list.

The sale of the Tai Foong products in China need not necessarily injure the prospects of increasing the sales of American canned goods; in fact, it may result in broadening the field for canned goods of all kinds.

Gleanings from the World of Foods

THOSE who would like to have all the statistics of pack or output of canned foods for many years past, the comparative production and carefully written and indexed description of qualities of canned foods and how to judge them as well as practical talks in salesmanship sales methods, etc., should order J. A. Lees' book, How to Buy and Sell Canned Foods. It is a book of 224 pages written by an expert and is the world's standard on the subject and so accepted everywhere. Send check for $2.15 to this office with order and book will be sent by express prepaid.

* * *

¶ H. A. Crossland & Co., Inc., Indianapolis. $1,000. To deal in wholesale groceries. Harvey A. Crossland, C. M. Eastes, L. M. Rappaport.

* * *

¶ The Garfield Wholesale Grocery Company, Chicago; capital, $15,000; incorporators, John E. Peterson, Charles W. Fuller, Albert Bobb, John Wendell.

* * *

¶ Bloomington Wholesale Grocery Company, Bloomington, Ind.; capital, $50,000; mercantile business; directors, C. C. Smallwood, H. T. Smallwood, R. E. Myers.

* * *

¶ Rex Grape Juice Company, Chicago; capital, $2,500; manufacture and deal in grape juice; incorporators, Thomas D. Huff, Samuel C. Wood, Joseph Slottow.

* * *

¶ J. H. Calvin has withdrawn from the wholesale grocery firm of Brock-Spight Company of Nashville, Tenn., and will at an early date open a wholesale grocery store of his own.

* * *

¶ Ready-Cocoa Company, Chicago; capital, $2,000; manufacture and deal in cocoa and all kinds of food products; incorporators, Sydney Stein, Ernest Peacock, Sydney J. Frank.

* * *

¶ Old Homestead Manufacturing Company, Incorporated, Richmond, Va. Maximum, $20,000; minimum, $500; par, $100. Manufacturing preserves, etc. L. O. Miller, president; W. Edwin Miller, secretary, both of Richmond, Va.

* * *

¶ The South Texas Wholesale Grocers' Association held the fourth annual convention of the organization at Galvez Hotel, Galveston, June 18 and 19. A splendid program was provided and the meeting was pronounced a great success by all present.

* * *

¶ The Hutchinson Wholesale Grocery Company of Hutchinson, Kan., which was reorganized May 1, when a group of out-of-town men purchased the house, was granted a state charter at Topeka recently. The new officials are now in Hutchinson and have charge of the firm.

* * *

¶ The nineteenth annual outing of the Dahl-Millikan Branch, Washington, C. H., Ohio, of the Midland Grocery Company of Ohio, will be given by this thriving concern July 12-16. For twenty years this branch has conducted these outings for the pleasure of its friends and customers.

* * *

¶ The Estermann-Verkamp-Murphy Company, wholesale grocers, now at Front and Main streets, Cincinnati, O., has leased, through Brokers Reehl & Gould, the five-story brick building of 46 by 100 feet at the southwest corner of Second and Main streets. The lease, which gives the tenant larger quarters, is for seven years at a total rental of $8,400.

* * *

¶ Berdan & Co., Toledo's (O.) large wholesale grocery, tea and coffee house, has opened a Detroit branch from which a corps of employes will serve the local market. Berdan & Co. was founded in 1836, and has the distinction of remaining in the ownership of the Berdan family exclusively from the first. Although but sixty miles separate Detroit from Toledo, the concern has found the freight service between the two cities prevents the full development of its business in Detroit, and it is partly to overcome this disadvantage, and partly the tremendous growth of Detroit which has determined them to open a branch in this city. C. J. Austin has been appointed Detroit manager.

¶ Robert J. Roulston, manager and buyer of canned foods for McNeil & Higgins Company, Chicago, has been requested by President Theo. F. Whitmarsh of the National Wholesale Grocers' Association to accept the appointment to the chairmanship of the Cash for Discount Committee of that organization. Mr. Roulston has informed this publication that he will accept the appointment.

* * *

¶ All of the tomato acreage contracts in Southern Indiana, 1,200 acres, to be used at the Van Camp canning plant at Columbus, Ind., were ordered canceled recently, and the plant will not be operated the coming season. The Van Camp company will cancel all of its tomato acreage contracts in the state, it is said, with the exception of those for its plant at Martinsville. Oversupply and the European war are given as causes for the cancellations.

* * *

¶ Amendments to the charter of the H. G. Hill Grocery & Baking Company of Nashville, Tenn., were filed in the office of the county register recently, increasing the capital to $300,000 from $150,000 and changing the name of the big cash grocery firm to the H. G. Hill Grocery Company. The incorporators are H. G. Hill, John Coode, G. M. Hill, Sam A. High and T. G. Parham. The company will continue the product of their bakeries and also sell to other firms of the city.

* * *

¶ The National Co-operative Grocery Company, a new Cincinnati wholesale concern, is considering a number of locations in the bottoms. The company plans to rent its Cincinnati warehouse and begin business here early in July. The company is in operation at Dayton, Ohio, and will open a branch house at Columbus after the Cincinnati one is in operation. George W. Platt, secretary and organizer of the company, stated recently that the headquarters of the new company will be established here. The stock of the company is principally held by retail grocers.

* * *

¶ During the present year the William Tackaberry company, Sioux City, Ia., will erect one of the finest jobbing houses in the northwest, according to announcement made by that concern. The company recently purchased a site near Third and Wall streets for the new building. It is considered an ideal location for a grocery warehouse because of good trackage and facilities for prompt and efficient handling of freight. The rapid growth of the business, with increasing necessity for greater floor space is given as the reason for the Tackaberry company seeking new quarters.

* * *

¶ The J. H. Calvin Grocery Company of New Decatur, Ala., was incorporated there with a capital stock of $100,000, and will take over the Morgan County Grocery Company, a wholesale concern. The new company will do a wholesale grocery business, with their main offices here, and with branch houses at a number of other north Alabama towns. J. H. Calvin, until recently connected with the Brock & Spight Company, wholesale grocers, becomes president of the new firm, while J. H. Cunningham becomes vice president, and B. J. Calvin, secretary and treasurer. The directors are: J. W. Cunningham, J. H. McNeil, J. W. Montgomery and J. H. Calvin.

* * *

¶ On the eve of his retirement from business after forty-one years' continuous service in the wholesale grocery house of Schmidt & Zeigler, New Orleans, La., James J. Schmidt was presented a magnificent loving cup by employes of the firm. Mr. Schmidt is the eldest son of the late W. E. Schmidt, who with F. M. Zeigler founded the firm of Schmidt & Zeigler in New Orleans sixty-five years ago. The firm is now the oldest grocery house in the South. Mr. Schmidt was born in New Orleans and is a graduate of the boys' high school here. After leaving school he was sent by his father to study the wholesale grocery business in Germany. Returning to New Orleans in 1874, he entered the service of Schmidt & Zeigler, where he remained continuously until his retirement Friday. Mr. Schmidt is widely known in grocery circles throughout the South, and is considered one of the best posted men in the business. He has been a prominent figure in New Orleans business circles during his forty-one years of active business life.

¶ Special attention has been directed by the Department of Commerce to the imports of tomato paste from Italy. The Department announced: "American canners are taking an interest in the rapidly growing imports of tomato paste, or sauce, from Italy, and it is not unlikely that efforts will soon be made to keep at least a part of this business at home. The total imports of the paste in 1913 were valued at $2,801,974, and weighed approximately 13,000 tons. So far the imports have been confined almost entirely to the sauce, but it is not unlikely that continued success in that line will lead to the introduction of Italian canned tomatoes, which have already become very popular in England."

* * *

¶ An increase of $143,551,535 in the bread, meat and dairy exports of the United States since the outbreak of the war is shown by a statement issued by the Department of Commerce. The total amount of exports during the past ten months was $1,093,336,029, as compared with the corresponding ten months of the previous year, which showed a total of $949,784,694. Exports during April aggregated $136,613,637, while last April showed only $58,286,782. As evidence of the increased shipments of articles that go to make up these foodstuffs the report shows the value of corn shipments in foreign commerce increased from $5,598,595 to $34,437,582 during the ten months that the war has been in progress.

* * *

¶ A new wholesale grocery company, capitalized at $100,000 or $150,000, is now being organized at Fond du Lac, Wis., and will begin active operations within a month or six weeks. According to J. J. Carberry, who will be a member of the new company, temporary quarters will be secured for the company's stock until the new company can erect a permanent building of its own. It is understood that many prominent local residents are to be interested in the new enterprise. As a result of the plans for the formation of the new company, Mr. Carberry has resigned his position as traveling salesman for E. R. Godfrey & Sons Company of Milwaukee, wholesale grocers, with whom he has been connected since resigning his position with the Zinke Mercantile Company, with which he had been connected for twenty-one years.

* * *

¶ A building representing an investment of approximately 50,000 is to be erected by the Grocers' Wholesale Company of Des Moines, Ia., to take care of the growth of the business. This action was decided on at a meeting of the directors. The question of location has been left to the executive committee. It is announced that the size of the building will also be left to the committee. It is not fully determined whether to have a building 60x132 or to have a frontage of double this size. This would increase the estimated cost from $10,000 to $15,000. The building is to be three stories and have a basement. It is the desire to have the building ready for occupancy by next fall. The company at present has quarters at 1317-19 Locust street. The expanding business has made larger quarters imperative and it was decided to build.

* * *

¶ The National Coffee Roasters' Association has started its active campaign for "coffee week" this fall, and in the preliminary circular letter announces the dates for the event as October 18 to 23. While most of the early activities have to do with the preparation of literature for the event, to be distributed by grocers and other dealers in coffee, the committees are already framing plans for detailed activity in connection with the week. The following extracts from the circular explain how the committee feels about it: "Our objective is not only to sell more coffee this year than ever before—to make this and each succeeding year the biggest in coffee history, but to fundamentally educate the people to the high appreciation of coffee it justly deserves. Last year the 'coffee week' movement accomplished effective results. It acted as a hearty stimulant to the coffee-roasting business and was responsible for improved conditions all over the country. A thorough investigation of the retail stores showed that the grocer willingly offered his co-operation. This year's program, therefore, is not based on theory. It has not been developed on the strength of mere hopes. Each detail has been worked out on sound, hard, logical facts. The experience gained has made it possible for the coming campaign to be made bigger and broader and more efficient. Remember: This campaign is not for the benefit of any one or any one number of coffee roasters. It is not simply an advertisement for any one brand or make of coffee. 'Coffee week' is a big, broad movement, instituted for the promotion of big and broad results—results that will inject the right spirit into the coffee roasing business."

¶ A Texas steer should be given a bath every eighteen days, according to W. A. Wallace of Fort Worth, Tex., in an address before the United States Live Stock Sanitary Association in the Hotel La Salle recently. These frequent ablutions are necessary to rid the animal of ticks, Mr. Wallace said. In past years these diseases have cost Texas cattlemen millions of dollars. The cattle are bathed in an arsenical solution.

* * *

¶ The 1914-15 coffee crop of Brazil is estimated at 9,000,000 sacks of 60 kilos, or 132 pounds. The crop of 1913-14 was approximately 11,400,000 sacks, and exports amounted to 11,291,784 sacks. The season is reckoned from July 1 to June 30. Of the crop of 1913-14 the United States took 4,256,691 sacks, and Germany, France, the Netherlands, Austria-Hungary, Italy and Sweden took most of the remainder. Of the crop of 1914-15, 2,253,159 sacks have been shipped up to date, of which more than half has gone to the United States. Exports of coffee during the last ten years were as follows: 1904-5, 7,174,557 sacks; 1905-6, 7,280,162 sacks; 1906-7, 13,874,113 sacks; 1907-8, 8,515,244 sacks; 1908-9, 9,381,867 sacks; 1909-10, 10,278,215 sacks; 1910-11, 9,440,495 sacks; 1911-12, 9,143,685 sacks; 1912-13, 8,820,392 sacks; 1913-14, 11,308,345 sacks (including 16,561 sacks in the coasting trade).

* * *

¶ The New York State Canners' Association at a special meeting in Syracuse a few days ago adopted a standard grading for string beans which is recommended to all members and non-members of their government in packing the 1916 pack. The following size of screen sifting will govern:

No. 1, through a 10/64-inch screen.
No. 2, through a 14/64-inch screen.
No. 3, through a 17/64-inch screen.
No. 4, through a 20/64-inch screen.

At a meeting of the association in Rochester in March the committee was appointed to look into the standarizing of of the grades of string beans. R. M. Decker was appointed chairman and made an exhaustive study of the subject and collected statistics regarding the different sieves that the packers in the state use and their different gradings of this item. The committee, after giving the matter careful consideration, made the above recommendation at the meeting in Syracuse. After some discussion this was unanimously passed by the association as being the standards for string beans in New York state, to take effect on the pack of 1916. Another motion was made and carried directing the secretary to advise the trade of this recommendation.

* * *

¶ A four-story structure covering seven building lots is to be erected for the Scudders-Gale Grocer Company of St. Louis at the northwest corner of Twelfth and Poplar streets. The company last week closed a fifteen-year lease on the building, which is to be put up by the Northern Investment Company. The building will cover a lot having a frontage of 180 feet on Twelfth by a depth of 155 feet. A representative of the grocer firm recently visited the newest and most modern eastern grocery plants before plans were fixed upon for the new building. The structure is to be built exclusively for the use of a jobbing grocery and importing business. Scudders-Gale have been in Cupples Station since it was erected and opened in 1891. They have been at 714 to 724 Spruce street and 425 to 429 South Seventh street. Some of the new ideas to be embodied in the building are a modern cold storage plant for taking care of items through the summer months, an automatic sprinkler system for fire protection, and electric platform elevators. A large spiral chute with three wing tracks for lowering merchandise from the upper floors to the shipping departments will be installed. Incoming carloads of case goods will be handled over gravity roller carriers and a self-feeding automatic elevator delivering automatically to different stock piles in any part of the building. The company owns and operates its own printing and label plant, and ample provisions are made for this in the new quarters. An up-to-date factory will be installed for the packing of all grocery sundries. Provisions are made for a complete coffee roasting and packing department within the new building. A private switch is provided for along the west side of the building to take care of four cars at a time. All papers, orders, etc., will be handled from one department to the other through automatic tube carriers. Offices will be along the east side of the building, with entrance from the viaduct, and will be 180x30 feet. A large cigar humidor is to be installed to take care of the entire stock of cigars and keep them in proper condition at all times. One floor in this building will be equal in floor space to five in the old building.

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DAIRY, FOOD, AND OIL DEPARTMENT.
Maurice Groshon, Commissioner.
G. W. Brower, Deputy Commissioner.
R. B. Moudy, M. S., State Chemist.

WRAPPED HAMS AND BACON.

The net weight case involving the selling of wrapped hams and bacon in New York, without the weight of the meat being marked on the wrapper, was tried on Monday, June 14, before Judge Beall sitting in the Court of Special Sessions at Yonkers, N. Y. This is a test case and is the result of considerable controversy between the packers and the State Superintendent of Weights and Measures covering a period of three years; in fact, since the law was passed in the Spring of 1912.

The Federal Board of Food and Drug Inspection ruled that wrapped hams and bacon were not in packages within the meaning of the Federal Pure Food Law, and, therefore, need not be marked with the weight. This ruling has been followed by the different states having net weight laws, and particularly in Montana, California and Florida, where the question was considered, the attorney-general ruled that an article not of a fixed and uniform size simply wrapped in paper could not be regarded in package form or in a container within the meaning of the net weight laws.

The New York statute is similar in purport, that is, it seeks to require the weight to be shown upon all commodities in containers, and describes a container as "any carton, box, jar, pail, can, wrapper or package." The state contends that the word "wrapper" means any paper put around any commodity. As the law does not refer alone to foods, such construction would mean that every piece of drygoods, or an article of hardware, purchased at a retail store and wrapped in a paper would have to have the quantity expressed thereon in terms of weight, measure or numerical count.

The contention of the packers is that even though the legislature did use the term "wrapper" it did not mean to include every paper placed around any commodity whatsoever, but only those wrappers which are designed to envelop a certain fixed quantity intended to pass from wholesaler to retailer and from retailer to consumer without any breaking of such wrapper, or without further re-weighing or re-measuring. Any other construction would lead to absurd results.

Wrapped hams and bacon are always sold by scale weight at the time of sale and by reason of shrinkage a marked weight would not remain accurate any length of time.

The case in New York was not a short weight case in any sense, the real point involved being whether the weight should be marked on the wrapper surrounding hams and bacon. This wrapper is composed of two sheets of paper, the inner one being absorbent and the outer one parchment, the average weight being about 3½ or 4 ounces on an ordinary sized ham or slab of bacon.

The case attracted a good deal of attention because of the novelty of it. Judge Beall reserved his decision, asking the respective parties to file briefs. A decision will probably be given about the first of August. Only the case against Armour & Company was tried. A similar suit pending against Swift & Company was postponed indefinitely. The Armour case is a test case and will probably find it way to the Court of Appeals.

MAY PROSECUTE FOR FALSE "ADS."

Whether dishonest advertising is a form of unfair competition is a question that the trade commission had taken under advisement.

Several complaints have been filed with the commission in which business concerns allege that they are suffering a loss of trade as a result of misleading advertising by their competitors. The charge is that the advertising presents false claims concerning identical articles sold by the competitors.

If the trade commission decides that dishonest advertising is unfair competition, it will be able to strike a staggering blow at fake publicity.

Nathan B. Williams, a Washington attorney, who assisted the house judiciary committee in the framing of anti-trust legislation in the last congress has submitted a brief holding that deceptive advertising constitutes a large proportion of the unfair competition which the trade commission is directed to suppress.

"Dishonest or unfair competition, or, as expressed in the trade commission law, unfair methods of competition is mainly promoted by untrue, deceptive, or misleading advertising," Mr. Williams said. "Fundamentally, unfair competition is dishonest advertising."

Illinois Correspondence

(From Our Staff Correspondent.)

THE following bill, which is here given in full and has become a law in the state of Illinois, was presented before the 1915 session of the legislature of that state:

Introduced by Mr. Keller, April 14, 1915. Read by title, ordered printed and referred to committee on agriculture, live stock and dairying. April 22, first reading, ordered second reading. April 28, second reading, ordered third reading. May 11, recalled, amended, ordered third reading.

A BILL for an act to amend sections 1, 5, 6, 8, 9, 10, 17, 21, 39, 39A, 40 and 40A of an Act entitled, "An Act to prevent fraud in the sale of dairy products, their imitation or substitutes, to prohibit and prevent the manufacture and sale of unhealthful, adulterated or misbranded foods, liquors or dairy products, to provide for the appointment of a State Food Commissioner and his assistants, to define their powers and duties and to repeal all Acts relating to the production, manufacture and sale of dairy and food products and liquors in conflict herewith," approved May 14, 1907, and in force July 1, 1907, as amended by subsequent Acts.

SECTION 1. *Be it enacted by the People of the State of Illinois, represented in the General Assembly:* That sections 1, 5, 6, 8, 9, 10, 17, 21, 39, 39A, 40 and 40A of an Act entitled "An Act to prevent fraud in the sale of dairy products, their imitation or substitutes, to prohibit and prevent the manufacture and sale of unhealthful, adulterated or misbranded food, liquors or dairy products, to provide for the appointment of a State Food Commissioner and his assistants, to define their powers and duties and to repeal all Acts relating to the production, manufacture and sale of dairy and food products and liquors in conflict herewith," approved May 14, 1907, in force July 1, 1907, as amended by subsequent Acts, be and the same are hereby amended so as to read as follows:

Sec. 1. That the Governor shall appoint a commissioner who shall be known as the State Food Commissioner, who shall be a citizen of the state of Illinois, and who shall hold his office for a term of four years and until his successor is appointed and qualified, and who shall receive a salary of thirty-six hundred dollars per annum, and his necessary expenses incurred by him in the discharge of his official duties, and who shall be charged with the enforcement of all laws that now exist or that hereafter may be enacted in this state regarding the production, manufacture, sale and labeling of food as herein defined, and to prosecute or cause to be prosecuted any person, firm or corporation, or agent thereof, engaged in the manufacture or sale of any article manufactured or sold in violation of the provisions of any such law or laws. *The Commissioner shall provide himself with a seal for the authentication of his orders, records or other proceedings, upon which shall be inscribed the words, STATE FOOD COMMISSIONER, ILLINOIS—SEAL.*

The governor shall also appoint from time to time, as required, a Food Standard Commission, for the purpose of determining and adopting standards of quality, purity or strength, for food products, for the state of Illinois, to consist of three members, one of whom shall be the State Food Commissioner, or his representative, who shall serve without extra pay; one of whom shall be a representative of the Illinois food manufacturing industries, and one of whom shall be an expert food chemist of known reputation; all to be citizens of the state of Illinois, who shall receive fifteen (15.00) dollars per day for a period not exceeding thirty (30) days in one year, and necessary expenses incurred during the time employed in the discharge of their duties. *The Food commission shall provide itself with a seal for the authentication of its standards, records or other proceedings, upon which shall be inscribed the words, FOOD STANDARD COMMISSION—ILLINOIS—SEAL. A certified copy of the records of Food Standard Commision, showing the standard of quality, purity and strength adopted and promulgated by it for food products shall be received in all courts as evidence that such standard was adopted.*

A certificate in the following form shall be sufficient:

I, ..., secretary (or member) of the Food Standard Commission of Illinois, and the custodian of the records thereof, do hereby certify that the attached is a true, correct and complete copy of the standard for adopted and promulgated by the Food Standard Commission on the day of....., 19...., and published at

Given under my hand and the seal of said Commission this day of

.....*"*

The said commissioner is hereby authorized to appoint, with the advice and consent of the Governor, one assistant commissioner, who shall be a practical dairyman, whose salary shall be three thousand dollars ($3,000.00) per annum and expenses incurred in official duties. One chief chemist, who shall be known as State Analyst, whose salary shall be twenty-five hundred dollars ($2,500.00) per annum and expense incurred in the discharge of official duties. One attorney, whose salary shall be twenty-five hundred dollars ($2,500.00) per annum and expenses incurred in the discharge of official duties. One chief clerk, whose salary shall be eighteen hundred dollars ($1,800.00) per annum and expenses incurred in the discharge of official duties. One assistant clerk, whose salary shall be twelve hundred dollars ($1,200.00) per annum and expenses incurred in the discharge of official duties. Three stenographers at one thousand ($1,000.00) each per annum. Twelve inspectors, whose salaries shall be as follows: For the first two years of service, twelve hundred dollars each annually; for the third year of service, fourteen hundred dollars each annually, and for each succeeding year of service an additional increase of one hundred dollars per year each until the maximum of eighteen hundred dollars a year each is attained, and expenses incurred in the discharge of their official duties. Said commissioner shall also have authority to appoint one bacteriologist at eighteen hundred dollars ($1,800.00) per annum and expenses incurred in the discharge of his official duties, and seven analytical chemists whose salaries shall be as follows: For the first two years of service, twelve hundred dollars each annually; for the third year of service, fourteen hundred dollars each annually; for the fourth year of service, fifteen hundred dollars each annually, and for each succeeding year of service an additional increase of one hundred dollars per year each, until the maximum of eighteen hundred dollars per year is attained, and expenses incurred in the discharge of their official duties, and one laboratory janitor at seven hundred and twenty ($720.00) dollars per annum.

The said commission shall make annual reports to the Governor not later than the 15th of January of his work and proceedings, and shall report in detail the number of inspectors he has appointed and employed, with their expenses and disbursements and the amount of salary paid the same, as he may from time to time issue bulletins of information when, in his judgment, the interest of the state would be promoted thereby.

The said commissioner shall maintain an office and laboratory, where the business of said department may be conducted. This section shall not effect (affect) the term of office of the present commissioner, and he shall be regarded as having been appointed under the provisions of this Act.

The food commissioner shall make analyses and examinations for the state charitable institutions of foods, drugs and such other supplies as the laboratory of the State Food Commission is equipped and prepared to examine and analyze.

Sec. 5. MANUFACTURING ADULTERATED OR MISBRANDED FOOD MISDEMEANOR. It shall be unlawful for any person to manufacture for sale within the state of Illinois any article of food or drink which is adulterated and misbranded within the meaning of this Act. *It shall be unlawful for any person to use filthy, decomposed, putrid, rotten, deleterious or poisonous substances as a constituent part of manufactured food, or in the manufacture of any food.* Any person who shall violate any of the provisions of this section shall be guilty of a misdemeanor, and, on conviction thereof, shall be punished according to the provisions of this Act: *Provided*, that no article of food shall be deemed misbranded or adulterated within the provisions of this Act when intended for export to any foreign country or purchaser, and prepared or packed according to the specifications or directions of the foreign country to which said article is intended to be shipped; but if said article shall be in fact sold or offered for sale for domestic use or consumption, then this proviso shall not except said article from the operations of any of the other provisions of this Act.

Sec. 6. *The having in possession or control of any food which violates any of the provisions of this Act with intent to sell the same or to use the same in violation of this Act is hereby prohibited; and whoever shall have in his possession*

or control with intent to sell or offer for sale any food which violates any of the provisions of this Act or with intent to use any such food in violation of the provisions of this Act shall be guilty of a misdemeanor and punished as herein provided. The possession or control of any food which violates any of the provisions of this Act shall be held to be prima facie evidence that such possession or control is or was with intent to sell or use such food in violation of this Act.

Whoever shall have possession or control of any food which violates any of the provisions of this Act shall be held to have known the true character, quality and name of such food.

Sec. 8. DEFINES ADULTERATION. That for the purpose of this Act, an article shall be deemed to be adulterated—

In case of confectionery:

First—If it contains terra alba, barytes, talc, chrome yellow, paraffin, mineral fillers or poisonous substances, or poisonous color or flavor.

Second—If it contains any ingredient deleterious or detrimental to health, or any vinous, malt or spirituous liquor or compound, or narcotic drug.

In case of food:

First—If any substance has been mixed or packed with it so as to reduce or lower or injuriously affect its quality, strength or purity.

Second—If any substance has been substituted wholly or in part for the article.

Third—If any valuable constituent of the article has been wholly or in part abstracted *or left out: Provided,* that in the manufacture of skim or separated cheese the whole or part of the butter fats in the milk may be abstracted.

Fourth—If it be mixed, colored, powdered, coated, polished or stained in any manner whereby damage or inferiority is concealed, or it is made to appear better or of greater value than it really is.

Fifth—If it contains any added poisonous or other added deleterious ingredient which may render such article injurious to health: *Provided,* that when in the preparation of food products for shipment they are preserved by an external application, applied in such manner that the preservative is necessarily removed mechanically, or by maceration in water, or otherwise, and directions for the removal of said preservatives shall be printed on the covering of the package, the provisions of this Act shall be construed as applying only when such products are ready for consumption; and formaldehyde, hydrofluoric acid, boric acid, salicylic acid and all compounds and derivatives thereof are hereby declared unwholesome and injurious.

Sixth—If it consists in whole or in part of a filthy, decomposed or putrid, infected, tainted or rotten animal or vegetable substance or article, or any portion of an animal unfit for food, whether manufactured or not, or if it is the product of a diseased animal, or one that has died otherwise than by slaughter.

Sec. 9. MISBRANDED DEFINED. The term "misbranded," as used herein, shall apply to all articles of food or drink, or articles which enter into the composition of food or drink, the packages or label (s) of which shall bear any statement, design or device regarding such article, or the ingredients or substance contained therein which shall be false or misleading in any particular; and to any such products which are falsely branded as to manufacture, packer or dealer who sells the same or as to the state, territory or country in which it is manufactured or produced. That for the purpose of this Act an article shall also be deemed to be misbranded—

In case of food:

First—If it be an imitation of or offered for sale under the distinctive name of another article, *or if it does not conform to the standards set forth in this Act.*

Second—If it be labeled or branded so as to deceive or mislead the purchaser, or purports to be a foreign product when not so, or if the contents of a package as originally put up shall have been removed in whole or in part and other contents shall have been placed in such package, or if it shall fail to bear a statement on the label of the quantity or proportion of any morphine, opium, cocaine, heroin, alpha or beta eucaine, chloroform, canabis indica, chloral hydrate, or acetanilid or any derivative or preparation of any such substances contained therein.

Third—If in package form, the quantity of the contents be not plainly and conspicuously marked on the outside of the package in terms of weight, measure, or numerical count: *Provided, however,* that reasonable variation shall be permitted and tolerances and also exemptions as to small packages shall be established by rules and regulations made in accordance with the provisions of section 38 of this Act.

Fourth—If it be a manufactured article of food or food sold in package form, and is not distinctly labeled, marked or branded with the true name of the article and with either the name of the manufacturer and place of manufacture, or the name and address of the packer or dealer who sells the same, *or if its label does not conform to the regulations set forth in this Act.*

Fifth—If the package containing it or its label shall bear any statement, design or device regarding the ingredients of the substance contained therein, which statement, design or device shall be false or misleading in any particular: *Provided,* that an article of food which does not contain any added poisonous or deleterious ingredients shall not be deemed to be adulterated or misbranded in following cases:

1st. In case of mixture or compounds which may be now or from time to time hereafter known as articles of food under their own distinctive names, and not an imitation of or offered for sale under the distinctive name of another article, if the name be accompanied on the same label or brand with a statement of the place where the article has been manufactured or produced.

2nd. In case of articles labeled, branded or tagged so as to plainly indicate that they are compounds, imitations or blends and the word "compound," "imitation" or "blend," as the case may be, is plainly stated on the package in which it is offered for sale: *Provided,* that the term "blend," as used herein, shall be construed to mean a mixture of like substance, not excluding harmless coloring or flavoring ingredients used for the purpose of coloring and flavoring only; and as applied to alcoholic beverages, only those distilled spirits shall be regarded as "like substances" which are distilled from the fermented mash of grain and are of the same alcoholic strength: *And, provided further,* that nothing in this Act shall be construed as requiring or compelling proprietors or manufacturers of proprietary foods, which contain no unwholesome added ingredients to disclose their trade formulas, except in so far as the provisions of this Act may require to secure freedom from adulteration or misbranding.

3rd. In the case of mixtures of corn syrup (glucose) or corn sugar (dextrose) or corn sugar syrup, with cane or beet sugar (sucrose) or cane or beet sugar syrup, in food, if the maximum percentage of corn syrup (glucose), or corn sugar (dextrose), or corn sugar syrup, in such article of food be plainly stated on the label.

Sec. 10. CONDEMNATION AND CONFISCATION OF ILLEGAL FOODS. Any article of food or drink or liquor that is adulterated or misbranded within the meaning of this Act, or that is made, labeled or branded contrary to the provisions of this Act, or that does not conform to the definition or analytical requirements provided in this Act, shall be liable to be proceeded against in any court of record or before any judge thereof, or before any justice of the peace within whose jurisdiction the same may be found, and seized for condemnation and confiscation; and authority and jurisdiction are hereby vested in the several courts of record, the judges thereof in vacation, and the several justices of the peace, to issue the warrant and to hear and determine the proceedings herein provided for. Such proceedings shall be by complaint, verified by affidavit, and in the name of the People of the state of Illinois against the article or articles proceeded against, particularly describing the same, the place where they are located, the name of the person, firm or corporation in whose possession they are found, and wherein they violate the provisions of this Act. Thereupon said court, judge or justice of the peace shall issue a warrant directed to the sheriff, bailiff or any constable of the county, commanding such officer to seize and take into his possession the article or articles described in the complaint, and bring the same before the court, judge or justice or the peace who issued the warrant, and to summon the person, firm or corporation named in the warrant, and any other person who may be found in possession of the said articles to appear at the time and place therein specified, which service shall be made in the same manner as service of process in civil cases in such court or before such justice of the peace. *The warrant shall be returnable not less than five (5) days nor more than fifteen (15) days from the date of issuing the same, and may be executed and served at any time before the return day thereof; and the hearing shall be at the time and place therein specified unless good cause is shown for continuance.* Upon the hearing the complaint may be amended, and any person, firm or corporation that appears and claims the said article or articles shall be required to file its claim in writing. *The hearing shall be summary in its nature, and except as herein otherwise provided, shall conform, as near as ma*

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

The Food Commissioner of the State of Tennessee declared in a recent statement, that "all soft drinks containing as they do, sugar, are bad for the stomach, etc."

This is a strong argument for SACCHARIN. In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

be, to the proceedings in civil cases before such court, judge or justice of the peace: Provided, that either party may demand a trial by jury, and an appeal or writ of error shall lie at the instance of either party to the proper court and no bond shall be required of the people. And if such article is condemned as being adulterated or misbranded, or of a poisonous or deleterious character within the meaning of this Act, or as made, labeled, or branded contrary to the provisions of this Act, or as not conforming to the definition or analytical requirements provided in this Act, the same shall be confiscated and disposed of by destruction or sale, as the court, judge or justice of the peace may direct, and the proceeds thereof, if sold, less the legal costs and charges, shall be paid into the treasury of the state of Illinois, but such article shall in no instance be sold contrary to the provisions of this Act: *Provided, however, if the food seized consists of a number of separate and distinct articles assembled together in containers, or in lots, or otherwise, and it shall appear to the court that certain of said articles violate the provisions of this Act and certain other of said articles do not violate the provisions of this Act, then in such cases, if the articles can be conveniently separated the court may order that such articles be separated and the costs of such separation shall be taxed as other costs of suit. The court may order such articles as are not in violation of this Act be released to the claimant or owner thereof, and in cases where the claimant or owner does not appear or refuses to accept such articles the court shall order such articles sold, and the proceeds thereof, after the payment of all costs and charges shall be held subject to the order of the court, and if the claimant or owner thereof do not appear and demand the same within thirty days after said order, the court may at any time thereafter order the proceeds of said sale forfeited and confiscated and paid into the treasury of the state of Illinois, but that part of the articles which violated the provisions of this Act shall be disposed of or destroyed as herein directed: Provided, further,* that upon the payment of the costs of such proceedings and the execution and delivery of a good and sufficient bond to the State Food Commissioner for the use of the People of the state of Illinois, to the effect that such articles shall not be *used,* sold or otherwise disposed of contrary to the provisions of this Act, *and under such other conditions or supervision as may appear necessary,* the court may, by order, direct that such articles be delivered to the owner thereof.

Section 17. PERSONS RECEIVING MILK TO WASH CANS. Any person, firm or corporation who receives from any other person, firm or corporation, any milk or cream, *or ice cream,* in cans, bottles or vessels which have been transported over any railroad or boat line, where such can, bottles or vessels are to be returned, shall cause the said cans, bottles or vessels to be emptied before the said milk or cream, *or ice cream,* contained therein shall become sour, and shall cause said cans, bottles or vessels to be immediately washed and thoroughly cleansed and aired.

Sec. 21. FALSE READING OF BABCOCK TEST PROHIBITED. It shall be unlawful for the owner, manager, agent or any employe of a creamery or cheese factory to manipulate, underread or *overread* the Babcock test, or any other contrivance used for determining the quality or value of milk or cream or to falsify the record thereof, or to pay for such milk or cream on the basis of any measurement except the true measurement as thereby determined.

Sec. 39. STANDARD OF PURITY AND STRENGTH. In the enforcement of this Act, and in the construction thereof, the following named articles of foodstuffs, when offered for sale or exposed for sale, or sold, shall conform to the analytical requirements set opposite each respectively:

MILK shall contain not less than three (3) per cent of milk fat and not less than eight and one-half (8½) per cent of solids, not fat.

CREAM shall not contain less than eighteen (18) per cent of milk fat.

MAPLE SUGAR shall contain not less than sixty-five one hundredths (0.65) per cent of maple ash in the water-free substance.

HONEY is laevo-rotatory, contains not more than twenty-five (25) per cent of water, not more than twenty-five hundredths (0.25) per cent of ash, and not more than eight (8) per cent of sucrose.

CLOVES shall contain not more than five (5) per cent of clove stems, not less than ten (10) per cent of volatile ether extract, not less than twelve (12) per cent of quercitannic acid, not more than eight (8) per cent of total ash, not more than five-tenths (0.5) per cent of ash insoluble in hydrochloric acid, and not more than ten (10) per cent of crude fiber.

BLACK PEPPER shall contain not less than six (6) per cent of nonvolatile ether extract, not less than twenty-five (25) per cent of pepper starch, nor more than seven (7) per cent of total ash, not more than two (2) per cent of ash insoluble in hydrochloric acid, and not more than fifteen (15) per cent of crude fiber.

LEMON EXTRACT shall contain not less than five (5) per cent of oil of lemon by volume.

ORANGE EXTRACT shall contain not less than five (5) per cent of oil of orange by volume.

VANILLA EXTRACT shall contain one hundred (100) cubic centimeters the soluble matters from not less than ten (10) grams of vanilla bean.

OLIVE OIL has a refractive index (25° C.) not less than one and forty-six hundred and sixty ten thousandths (1.4660) and not exceeding one and forty-six hundred and eighty ten-thousandths (1.4680), and an iodin number not less than seventy-nine (79) and not exceeding ninety (90).

ALL VINEGARS shall contain four (4) grams of acetic acid in one hundred (100) cubic centimeters (20° C.).

CIDER VINEGAR shall contain not less than one and six-tenths (1.6) grams of apple solids, and not less than twenty-five hundredths (0.25) grams of apple ash in one hundred (100) cubic centimeters (20° C.).

MALT VINEGAR shall contain in one hundred (100) cubic centimeters (20° C.) not less than two (2) grams of solids and not less than two-tenths (0.2) gram of ash.

WINE VINEGAR shall contain not less than one (1) gram of grape solids and not less than thirteen-hundredths (0.13) gram of grape ash in one hundred cubic centimeters (20° C.).

Sec. 39. Ice Cream is a frozen substance, made from cream, or milk and cream, and sugar, with or without the additions of such other wholesome substances as have customarily been used in making ice cream, and contains not less than eight per cent (8%) milk fat, and manufactured, stored, distributed and dispensed in a sanitary manner. * * * The following other substances have customarily been used in making ice cream: Eggs, flours, starches, butter, gelatin, flavoring, harmless colors, nuts, fruits, pastries, and condensed milks.

In the enforcement of this Act and in the construction of all articles of food not defined in this Act, when offered for sale or exposed for sale, or sold, shall conform to the definition and analytical requirements of the standard adopted and promulgated from time to time by the Food Standards Commission: *Provided,* that standards of quality, purity or strength, for food products, adopted from time to time by the Food Standards Commission and the regulations concerning the labeling of food products, adopted from time to time by the State Food Commissioner, shall constitute *prima facie* evidence in the trial of all cases in court of the proper standard or of the proper labeling: *Provided,* that nothing in this section shall be construed to prevent the sale of any wholesome food product which is below such standard, if such article of food be labeled so as to clearly vindicate such variations: *Provided, further,* that in all places where foods below such standards are sold in bulk or have been removed from its original package, there shall be placed in a prominent position a placard in large letters of not less than one inch in length which shall clearly indicate such variation so as to be easily read by customers.

Sec. 39A. THE SALE OF ILLEGAL FOOD PROHIBITED. *The sale of food which violates any of the provisions of this Act is hereby prohibited;* and whoever offers for sale, exposes for sale or sells any food that violates *any of the provisions of this Act* shall be guilty of a misdemeanor and punished as herein provided.

Sec. 39b. It shall be unlawful to ship or otherwise dispose of in any kind of a container, or in any other manner any collection of eggs or any eggs known as "yolks stuck to the shell," "heavy blood rings," "partially hatched," "mold eggs," "black spots," "black rots" or any other eggs of a unwholesome nature, unless the same are broken in the shell and then denatured, so as to render the same unfit for human food.

Eggs exclusive of the above named varieties which are not intended for sale to the trade in shell form are hereby declared "Breaking Stock."

"Breaking Stock" when packed in cases sealed with proper identifying strips, that have been approved by the State Food Commissioner, may be shipped, from within or without the

10% More for Your Money

The 25-cent package of Quaker Oats is nearly three times larger than the 10-cent size. By saving in packing it offers more for your money.



The Love of Activity

A Delicious Food Creates It

From its earliest days a healthy child shows love of activity. And most folks in these days never live to lose it.

But activity feeds on an energy food. And the greatest of all is oats. For ages, oats have stood unique in their spirit-giving power.

Your problem, like our problem, is to make oat food delightful. We have done our part by making Quaker Oats. Won't you do yours by getting it?

Quaker Oats

The Cream-Flakes

Oats are not alike. Some grains are starved and puny. Some are rich and plump.

We pick the big grains—those with flavor and aroma. There are only ten pounds per bushel. Then, by a long heat process, we make them doubly delicious.

Millions of oat lovers, all the world over, have been won by these luscious flakes.

Get them when you order oats. They cost no extra price. They will do what you want done—make vim-food inviting. Quaker Oats is a delicacy which one never outgrows.

10c and 25c per package
Except in Far West and South

Quaker Cooker

Each package of Quaker Oats contains an offer on a perfect double cooker, made of pure aluminum. It is made to cook Quaker in the ideal way. This present cooker offer applies only to the United States.

(915)

Doesn't this thought tempt you?

A fresh, sweet cooking fat made of cottonseed oil as pure and healthful as the finest salad oil—skillfully combined with beef-stearine from selected, high-grade, leaf beef suet. It is

Cottolene

You do not experiment when you use it—we have been making it for over a quarter of a century.

You save money when you use it—you use one-third less than of any ordinary shortening or frying fat.

You make better food when you use it—its purity and high quality contribute deliciousness and digestibility to the food.



You get sureness of results with it—the instructions for its use are simple.

Tell your grocer you want a pail now; arrange with him for your regular weekly supply.

Write to our General Offices, Chicago, for our free cook book—a *real* cook book"—HOME HELPS."

THE N.K. FAIRBANK COMPANY

"Cottolene makes good cooking better"

There Is

CLEANLINESS, HEALTH INSURANCE, ECONOMY AND CONVENIENCE IN



Our **PET**

BRAND

Evaporated Milk

The Standard of the World

WINS AND HOLDS TRADE

on account of its Superior Quality.

Prepared by

HELVETIA MILK CONDENSING CO.

Highland, Illinois

ORIGINATORS OF EVAPORATED MILK

state of Illinois, either directly or otherwise, to licensed egg breaking establishments in Illinois.

All persons, firms or corporations that engage in the state of Illinois in the business of removing eggs from their shells in the manufacture of frozen, liquid, dessicated, or any other form of whole egg, yolks, whites, or any mixture of yolks and whites with or without the additions of any other ingredients, shall before engaging in such business, apply to the State Food Commissioner for a license. Thereupon, the State Food Commissioner, or his agents, shall inspect the establishment and equipment of said egg breaking establishment, and he shall also ascertain, if the said establishment complies in method and equipment with the sanitary law and the rules and regulations that shall from time to time be established by the State Food Commissioner, for the governing of these establishments. If after such inspection it shall appear that the said establishment complies with the provisions of the sanitary law and the rules and regulations governing egg breaking establishments, then the said food commissioner shall certify to the State Treasurer that the said establishment is entitled to a license.

Every person, firm or corporation engaged in the breaking of eggs and whose establishment has been inspected and approved, as above described, shall pay annually during the month of December of each year a license fee of three hundred dollars ($300.00) for each establishment to the Treasurer of the state of Illinois. Said Treasurer shall in each case at once certify to the State Food Commissioner the payment of such fee, and thereupon the State Food Commissioner shall issue a license to such establishment.

It shall be unlawful for any one to have in his possession eggs known as "yolks stuck to the shell," "heavy blood rings," "partially hatched," "moldy eggs," "black spots," "black rots," or any other unwholesome eggs, unless the same are broken in the shell, and then denatured, so as to render the same unfit for human food.

Every egg breaking establishment, when it has received its license, shall be furnished with an identifying establishment number. Said number shall be included as part of the proper labeling of all cases or other receptacles in which frozen or dessicated egg products are offered for sale. The form and manner of placing said number on containers shall be under the rules and regulations promulgated by the State Food Commissioner.

Brokers, commission men, or ordinary receivers of eggs who have eggs shipped to them in these "breaking stock" identified cases may break the seal and examine the stock, but they must reseal the strip where it is cut, with another identifying strip which carries their name and address and the date on which they inspected the eggs. They will be held responsible for any tampering of the contents of the identified cases.

Whoever shall violate any of the provisions of this section shall be guilty of a misdemeanor and shall be punished as provided in this Act, and in addition thereto the State Food Commissioner shall at once revoke such offender's license.

Sec. 40. PRELIMINARY HEARING BY THE COMMISSIONER. When it appears from the examination or analysis that the provisions of this Act have been violated, the Food Commissioner shall cause notice of such fact, together with a copy of the findings, to be given to the party or parties from whom the sample was obtained; and to the party, if any, whose name appears upon the label as manufacturer, packer, wholesaler, retailer, or other dealer by registered mail. The party or parties so notified shall be given an opportunity to be heard under such rules and regulations as may be prescribed as aforesaid. Notices shall specify the date, hour and place of the hearing. The hearing shall be private and the parties interested therein may appear in person or by attorney. If, after such hearing, the commissioner shall believe this Act has been violated, he shall cause the party or parties whom he believes to be guilty, to be prosecuted forthwith, under the provisions of this Act.

In all proceedings or prosecutions brought under this Act, it shall not be necessary to allege in the pleadings that a hearing was had before the commissioner. A certified copy of the records of the State Food Commissioner's office, showing that notice of hearing was sent by registered mail, together with a copy of such notice of hearing and the receipt of the post office department for such registered notice shall be received as evidence that such notice of hearing was given.

A certificate in the following form shall be sufficient:

"I, ..., Chief Clerk (or other employe) in State Food Commissioner's office, do hereby certify that the attached is a true, correct and complete copy or copies of the notice of hearing on Inspector's Sample No.....

"That the said notice of hearing was enclosed by me in an envelope, properly stamped and addressed to..... of and was deposited and registered in the post office department, at Chicago, Illinois, on the.....day of....., A. D. 19...., and that the attached receipt of the post office department is the receipt received by this office for the said notice.

....."

.....

I hereby certify that..... is the chief clerk (or clerk) having custody of the records of Inspector's Sample No..... in the State Food Commissioner's office and that the above, and the attached papers are a true, correct and complete record of the matters therein certified as appears by the records of my office.

Given under my hand and seal this.....day of.....

.....

State Food Commissioner.

Sec. 40A. *No action or prosecution shall be instituted against any person for a violation of the provisions of this Act, unless the same shall have been commenced within six months from the taking of said sample, nor unless begun by and with the advice and consent of the State's Attorney of the proper county, first had and obtained therefor; and such prosecution shall at all times be under and within the control of said State's Attorney.*

In no previous session of the General Assembly of the State of Illinois has there been so much legislation passed of a constructive character pertaining to public health as in that of the session just closed. Many measures long desired and earnestly worked for, but which have failed in former sessions, have been enacted into law during the late sitting of the Assembly.

Notably among these are: A comprehensive and very excellent vital statistics law based upon the model law recommended by the U. S. Bureau of the Census; a tuberculin test law providing for the better protection of the people of Illinois against the dangers of tuberculous cattle; a school sanitation law; a law designed for the prevention of blindness from ophthalmia neonatorum; a strong anti-narcotic law aimed at the suppression of the rapidly growing drug habits; a law providing for the confinement of dangerous feeble minded persons; a law restoring power to the State Board of Health to revoke the license of illegal practitioners; a law providing for the establishment of tuberculosis sanatoria by counties; a revised occupational disease law, and others quite too numerous to mention in this brief review.

To the untiring efforts of the State Board of Health, to the State Live Stock Commission, to the State Board of Pharmacy, the State Tuberculosis Association and to certain enthusiastic members of the medical profession and some distinguished private citizens, the successful promotion of most of this constructive legislation belongs.

Among the Senators very active in promoting legislation of this character, special mention should be made of Senators Cornwell, Glackin and Dailey, while in the House the following Representatives rendered invaluable service: Hon. Edward J. Smejkal, the Speaker, Hon. David E. Shanahan, Dr. Burres and Wm. G. Thon.

CHICAGO, June 30.—The following ordinance of the utmost importance to public health and welfare, has been passed by the City Council of the City of Chicago. To Health Commissioner John Dill Robertson is due the credit for the success of the measure:

"It shall be unlawful for any person, firm or corporation to store or keep for the purpose of selling, or to expose or offer for sale, any food for human consumption, or to transport, convey or carry from one place to another, any such food sold or for the purpose of selling, offering or exposing for sale, or procured for the purposes of selling, offering or exposing the same for sale in the City of Chicago, unless such food is protected from dust, dirt, flies, vermin, rats, mice, dogs, cats, promiscuous handling and other contamination.

The term "food" as used in this section shall be interpreted to mean any article of food, confection, condiment or drink used for human consumption, including raw cut meats, but not including raw vegetables and other articles of food which are usually peeled, shelled or cooked after such sale and before consumption. For the purposes of this

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MARGARINE

is eaten with satisfaction at every meal. Always the same fine flavor—the same delicious taste, the relish and enjoyment there is to a pure, wholesome appetizing food.



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CHICAGO



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MAJESTIC

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Deliciously Different

Every piece is mild, juicy and tender. Carefully selected —carefully cured and thoroughly smoked.

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The Wholesome

Baking Powder

A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

Dietetically speaking, Rumford is without fault; as a leavening agent it is perfect; as a keeper it has no superior.

DOES NOT CONTAIN ALUM

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section fresh fruit, such as apricots, pears, peaches, plums, cherries, grapes and fruit of a similar character, shall be classed as food not commonly peeled or cooked before consumption. Dried figs, dates and raisins shall be classed as foods, which are not usually cooked before consumption. Sausage, ham and boiled, smoked, dried or pickled meats or fish, unless the same are entirely enclosed by a permanent protecting covering or casing, shall be classed as foods which are required to be protected.

The protection which shall be considered adequate for food kept in rooms of buildings which are free from flies shall be an enclosure consisting of a front and a top covering extending not less than twelve (12) inches back from such front, which front and top shall be made of glass, wood, sheet metal or material of a similar character, which is impervious to dust, and sides of impervious material or twenty-mesh screen or material of a similar character, protecting against promiscuous handling; like protection shall be used where food is exposed in show windows or upon show stands; provided, however, that where food is exposed in such manner, the front and entire top may be made of twenty-mesh screen or material of a similar character. By "front" as used in this section is meant the side of a case or container facing towards that part of the store or place to which the general public has access.

The protection which shall be considered adequate for food kept on sidewalks, in doorways, open windows, on street stands, push carts or other places in the open air, or in rooms of buildings which are not free from flies, shall be a complete enclosure of a fixed or permanent character, consisting of glass, wood, or sheet metal, or material of a similar character, which is impermeable so as to protect against flies, dust and promiscuous handling, provided, however, that in the case of fruits, bakery goods or other foods subject to sweating when completely enclosed, openings may be allowed on two sides of the enclosure required, which openings shall not exceed ten per cent of the area of such side, and which openings shall be completely covered with twenty mesh screen or material of a similar character and provided, further, that covering the top and all sides with paper, cloth, canvas, tarpaulin or material of a similar character shall be considered an adequate covering for food while being conveyed or transported in vehicles or conveyances of a similar character.

Fresh cut meats in smaller portions than a quarter of a carcass shall be protected, at all seasons of the year, as required aforesaid, and carcasses, either halved or quartered, and raw smoked ham and bacon shall be adequately protected from flies from June 1st to October 1st.

The original box, crate, or container and the usual cover for such containers, left in place and intact, shall be considered adequate protection for fruits sold or offered for sale in such original containers, and provided further that a complete enclosure in a box, carton, wrapper or package of a similar character shall be considered adequate protection for all food required to be protected.

All food kept or exposed for sale outside of buildings or in a part of a store, restaurant or lunch room to which the public has access, shall be kept at least eighteen (18) inches above the floor or sidewalk, unless such food is contained in tight containers or in containers the opening of which is at least eighteen (18) inches above the level of such floor or sidewalk.

Nothing in this section shall be construed to prohibit the necessary exposure of food during the immediate processes of preparation, cooling, assortment or packing, in a building or place screened and free from flies, or during loading or unloading or during the actual procedure of serving or selling.

Section 2. This ordinance shall take effect and be in force from and after its approval and due publication.

Indiana Correspondence

(From Our Staff Correspondent.)

INDIANAPOLIS, June 30.—Developments of divers sorts in the food situation in Indiana have followed each other with almost startling rapidity during the month that has just come to a close. Perhaps the most important development—outside of the various entanglements into which the benzoate of soda order of Harry E. Barnard, state food and drug commissioner plunged many—is the beginning of negotiations which will end, in all probability, in the establishment in Indiana of the second government laboratory for making commercial cider out of the refuse products of fruit, and the waste fruits that heretofore have not been marketed in Indiana. If the project goes through, Indiana farmers, it is believed, will find a new market for the hundreds of thousands of bushels of apples that go to waste on the ground or trees every year in Indiana.

H. C. Gore, chemist in charge of the fruit and vegetable utilization laboratory, of the federal bureau of chemistry, stayed in the state for some time, and, following his visit, it seemed definitely assured that the government would establish such a laboratory as had been planned. Meanwhile state officials, including Mr. Barnard, have been interviewing the big storage house proprietors of the state with a view to ascertaining the best place for the establishment of such an experimental laboratory. As is well known the government already has completed experiments, which prove that splendid cider may be made from such refuses as have been suggested.

It now seems probable that historic Vincennes may be the city where the new laboratory will be established. Its sponsors are urging that it is just midway between the great fruit belts of southern Illinois and Indiana. Mr. Barnard formerly had an idea that Seymour might be a better location for the laboratory. Developments are expected in the situation at once.

Another of the outstanding features just at this time in Indiana's pure food history is the anniversary, July 1, of the birth of the state's pure food and drug laboratories. On July 1, 1905, they were established and H. E. Barnard and H. E. Bishop were the only employes the state board of health saw fit to place in charge of the new experiment. Today there are twenty assistants in the laboratory and the work of this department of Indiana's state board of health not only is known the state across, but has attained a national significance in more ways than one. A celebration of the event was staged at the state house.

It has become known that Bessire & Company, of Indianapolis, will build an enormous fruit canning establishment at Marengo, Ind. This will be practically the first fruit canning establishment in the state, although canneries for vegetables have been operating in this state for years. One of the largest strawberry-crop regions in the world, is located in southern Indiana near Borden and this fruit, raspberries, blackberries, cherries and the larger fruits will be canned by the new establishment, it is said.

And, apropos of that announcement it is well to record that the Indiana canners this year have just completed putting up the finest and largest pack of peas of any year in history.

Michigan Correspondence

(From Our Staff Correspondent)

THE Michigan Food Department came through the present session of the legislature still intact and with many of their bills enacted into law. The road was often dark and stormy and at times beset with ruffians; the confirmation of the dairy and food commissioner being held up until the last minute, along with the bill introduced for the purpose of abolishing the present department—altogether kept the political pot boiling during the entire session.

The legislature looked with favor upon the "state brand" butter bill, the "soft drink bill," the "milk bottle law," a bill for standard Babcock glassware, a renovated butter act, an oleomargarine act, and act providing for pasteurization of creamery by-products, and a number of amendments that strengthen the existing laws.

The law passed at the instigation of the sugar companies at the last legislature has been repealed by the present legis-

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The discussion about using starch in Compressed Yeast has reached the point in the United States of a decision forcing those who used it to declare the fact on the wrapper or label.

That is how we administer the Food Laws in this country.

In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

We Do Not Use Starch in Yeast

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lature. The law provided for the inspection, taring and testing of sugar beets. The law was passed for the purpose of prosecuting fraudulent methods being used in the taring and testing of sugar beets. At that time all sugar beets were bought on a sugar test. The sugar companies have since changed their methods of buying, to the flat ton basis. After two years of operation the law was found to be difficult of enforcement and since the flat-ton basis method of buying has been inaugurated there is no need of the law, hence the bill repealing it.

The state brand butter act is a result of the work of the dairy manufacturing division of the food department, coupled with a demand from high class creameries. The bill provides for a commission composed of the dairy and food commissioner, the president of the dairymen's association and the president of the butter makers' association. All creameries that comply with the sanitary and other requirements promulgated by the above commission may apply for a license, the creamery may stamp its butter "Michigan Butter," "License No.," "State Butter Control." The type of trade-mark bearing this designation is to be copyrighted under the United States laws and all butter bearing this trademark will have been made under the requirements promulgated by the commission. The object to be attained is to improve the quality of the butter manufactured in the state, and at the same time give the consumer a means by which he will know he is purchasing this improved product.

The renovated butter bill was passed to prevent fraud in the sale of this class of goods. Under the old law the manufacturer had the privilege of labeling his product, Renovated or Process Butter. As a result all renovated butter that was sold was called "Process Butter," and many times the consumer was lead to believe that it was butter made by some new process. Everybody knows what the word "renovated" means, so it was thought that a product made by a process of renovation should be designated by its proper name. The new law permits the use of only one name, "Renovated Butter," and requires that each package shall be so labeled. It also requires that a placard bearing the words "Renovated Butter used here" shall be placed in every hotel dining room and restaurant when it is used.

The Department's experience with the Hoof and Mouth disease caused them to introduce a bill requiring that all by-products coming from a creamery, cheese factory, skimming station, etc., shall be pasteurized before it can be sent back to the patrons. It is contended that the epidemic of Hoof and Mouth disease that recently cost the state thousands of dollars was started and spread through infected milk being delivered to the creameries, there mixed with other milk and then returned to the patrons. After the epidemic was started, however, Commissioner Helme compelled all creameries, cheese factories, etc., to pasteurize their by-products before returning them. But he believes in the old doctrine of "An ounce of prevention," etc., hence the law compelling all factories to pasteurize at all times.

The oleomargarine law relative to the stamping or labeling of the package was materially strengthened. At present food inspectors complain that many stores dealing in oleomargarine stamp the wrapping paper with a rubber stamp often in such a way that it is barely legible. This is then easily palmed off on the unsuspecting consumer as choice butter. The new law is aimed to do away with the practice, as it requires that each package shall be labeled in bold-faced type, in black print of a specified size. The aim is to compel the dealer to always label the product when selling in bulk, so that the consumer can determine whether he is getting what he asks for or not.

The Weights and Measures Division is responsible for a law requiring that all Babcock glassware shall be standard. The law gives the specifications of the U. S. Bureau of Standards for test bottles, pipettes, weights and scales, as the specifications of the Department. The Department has installed apparatus for the testing of all Babcock glassware, and now does this work for Michigan creameries, gratis.

Probably the most important piece of legislation passed affecting the Food Commission is the "Soft Drink Bill." This act is a result of an agitation started by the Michigan Bottlers' Association to regulate the manufacture and sale of soft drinks. Commissioner Helme says this is the first bill of its kind in the United States. The bill provides that all manufacturers or bottlers of carbonated beverages, etc., shall take out a license with the Department, paying a fee of $10.00. All syrup and extract manufacturers who do business in the state must pay a license fee of $5.00 for each brand and file a sample of the syrup or extract with the Department. The bill provides for certain sanitary requirements in the plant itself and requires all bottles to be soaked in a hot caustic solution containing not less than 5 per cent caustic, for a period of 5 minutes. A standard for beverages is promulgated which reads as follows: "For the purpose of this act a bottled carbonated beverage, soda water, grape juice, cider or other soft drink, except pure fruit juices, shall consist of a beverage made from a pure cane or beet sugar syrup, containing pure flavoring materials, with or without added fruit acid, with or without added color and shall contain in the finished product not less than eight per cent sugar: Provided, That nothing in this act shall prohibit the use of any other harmless ingredient in the manufacture of carbonated beverages: And Provided Further, That whenever artificial coal tar colors are used nothing but the certified colors as approved by the Federal government are permissible." The bill does away with a certain kind of bottle by prohibiting the use of any bottle in which the rubber or metal part of the stopper comes in contact with the beverage. In addition to paying a fine for the violation of the act the Commissioner is given the authority to revoke the license of the guilty manufacturer. It is contended that the bill will do away with a class of undesirables in the bottling business, who through lax methods and the use of the cheaper materials, lower the standard of the whole bottling industry. Reputable manufacturers who do a bottling business the year around cannot compete with these fly-by-night concerns who work only during the summer months.

The control of the stock foods passed from the hands of the Dairy and Food Commissioner to the Agricultural College. Commissioner Helme in his paper, the "Michigan Patron," says of this:

"For years the regulation of foods for stock has been with the Dairy and Food Department. When the editor took control of the department two years ago he found on the statute books a law that the supreme court had knocked out a part of it, and the attorney general said nobody could be prosecuted under it on account of a defective penalty clause. But the editor went at things just as if the law was good. Using his regular force, not appointing a single extra man, he enforced the law, collected over $5,000 in license fees from stock food sellers, which was turned into the state treasury to help out the taxpayers.

New Jersey Correspondence

(From Our Staff Correspondent.)

JUNE 29.—More than 1,100 head of cattle, the first export shipment of live beef since the war in Europe began, arrived in the Central Union Stockyards in Jersey City a few days ago. The work of loading them aboard the steamer Shenandoah of the Chesapeake and Ohio Railroad was started at once. The vessel, when loaded, was to start for Bordeaux, France, where the cattle will be taken ashore for the use of the troops at the front. It took 80 cars to bring the cattle from Chicago and other points in the middle west.

All butcher shops in Jersey City were closed one Sunday recently by an order of the Chief of Police. The butchers were forced by the police to obey the old blue law of the state, which prohibits any act on Sunday except going to church, attending the sick, the preparation of food or carriage riding for pleasure. The penalty for selling goods on Sunday is a fine of $2.

In sustaining a verdict of $750 recovered by B. Henry Jones against the Mount Holly Water Co., the supreme court has upheld the obligation of a water company to furnish its patrons with pure and wholesome water. "Water is a necessity of life," said the court, "and one who undertakes to trade in it and supply customers stands in no different position from a dealer in foodstuffs. He is bound to use reasonable care that whatever is supplied for food or drink shall be ordinarily and reasonably pure."

The House has passed the bill regarding the shell-fishery departments of the state by merging the various bills affecting this industry and putting them in a Department of Shell Fisheries with an advisory board of eight members.



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Use it whenever the recipe calls for milk or cream—in pastries, puddings, soups and gravies. All these good things you cook with milk will be better if you use

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According to Department of Agriculture Bulletin No. 118: Apply 0.62 Borax to every 10 cubic feet of manure. Apply Borax particularly around edges; sprinkle with 2 or 3 gallons of water. This treatment should be repeated with each addition of fresh manure. Flies lay their eggs in fresh manure. Borax prevents their hatching.

Don't use more Borax than recommended above.

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The Original Alum Baking Powder

Never surpassed in wholesomeness, leavening or keeping qualities. Immense output. Low price.

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CHICAGO, ILL.

MANUFACTURERS OF HIGH GRADE

DISTILLED VINEGAR

New York City Correspondence

(From Our Staff Correspondent)

NEW YORK CITY, June 29. Twelve members of the Poultry Trust, whose conviction for conspiracy to control poultry prices, was affirmed by the court of appeals, were committed to the penitentiary recently to serve sentences of three months each, and also to pay a fine of $500 each.

The New York Diet Kitchen Association is carrying on some excellent educational work for children between the ages of 2 and 6. The mothers will be able to consult with nurses and doctors concerning diet and home conditions for the children, and when necessary dispensary and hospital treatment can be administered.

Conditions caused by the prevalence of unemployment in this city have so materially improved that Nathan Straus has found it necessary to continue to supply meals for one cent each at his pasteurized milk depots. At some of the stations this work ceased on April 15, and it was discontinued in City Hall Park last week. At each of the stations a glass of milk and a large roll, or a cup of coffee and a roll, or a large cheese sandwich was served for one cent. The idea was to help to sustain men who were seeking work, without pampering them, and none were supplied free, but indirect ways were found to provide with pennies those who were without means to pay. The extent of the work is shown by these totals:

Milk and rolls served to	245,491
Coffee and Rolls	485,737
Cheese sandwiches	404,503
Total	1,135,731

A warning was sent out a few days ago from Albany to all liquor dealers to conform to the new State law, which requires that every bottle of whiskey, wine or beer must state on its label the quantity it contains. The statute which took effect June 1st, affects many other beverages, including all carbonated waters and soft drinks. Heretofore, it has been a custom in the trade to sell whiskey or wines in "quart" bottles which actually contained one-fifth of a gallon. Kegs of beer are excepted. The brewers say the kegs have to be retarred so often it is impossible to state the contents very accurately.

Jacob Ruppert, Jr., president of the New York State Brewers' Association, said recently that the new Excise Tax bill means the closing of 2,000 saloons in New York City between no wand October 1st, when the law adding 25 per cent to the license fee will take effect. There are 27,000 saloons in the state; 12,000 in this city. But because of the $1,200 license in Manhattan and Kings, New York City will pay 70 per cent of the burden.

In their review of the coffee situation, Henry Nordlinger and Company, of this city, say in part: "The statistical position has again undergone an unusual improvement. The reduction of the world's visible supply during May amounted to 743,000 bags, and it is now less than at any time since the Autumn of 1901, when the first of the two bumped crops was being marketed. Nevertheless, this improvement in the position of the article has not as yet caused trade activity to revive. Prices ruling now are about one-half of what they were a few years ago when stocks were millions of bags heavier, and it stands to reason that there will be a universal demand for the article when it moves freely to shipping ports. Brazil's financial conditions will be improved thereby, and an improvement in these conditions implies an improvement in coffee values. The world's production for 1915-16 is now estimated at about 20,000,000 bags, the second largest on record; nevertheless, it is only slightly in excess of the world's increased consumption."

Reports here indicate that stocks of tea in this country are expected to increase now that the first shipment from the new Japanese crop this season has arrived on the Pacific Coast. Russian buying is the feature of the primary markets. This demand has made itself felt in the Congous, Hankow and Foochow grades. The heavy purchases by the Russians are attributed to the fact that tea has replaced vodka in that country, both at home and in the trenches.

An investigation conducted by inspectors of the Health Department last year disclosed the fact that more than one-third of the toilet preparations sold in this city contained wood alcohol. The use of wood alcohol in all preparations for human use, either externally or internally, is forbidden by the Sanitary Code, and manufacturers have been warned repeatedly through their trade papers concerning this provision of the law. During the past two months about three hundred samples of toilet preparations were taken from barber shops and barber supply houses throughout the city, and it is gratifying to know that only a very small portion of these were found to contain wood alcohol.

The Health Department's food inspectors have been instructed as follows:

1. All spoiled canned goods found by inspectors shall be condemned and destroyed at the point where so found.

2. Whenever canned goods are condemned, the cans will be opened individually, the contents dumped and denatured and the cans stamped "D. of H. Condemned" with a rubber stamp. Containers may be held by the retailer for return, if necessary, to the jobber or manufacturer, in order that each can may be inspected by the manufacturer, who may thus ascertain whether it belongs to or has been packed by him and the date of said packing.

The fluctuations of wholesale commodities prices for the past week were more spread out than in the week preceding, but there were not many more of them, and all of the additions were advances. There were seventy-three changes in all, of which forty-four were upward. A notable feature was a solid decline in flour prices for the third successive week as a result of the continued dropping off in the price of wheat. Last week these declines ranged from 25 cents a barrel on the Spring patent grade to 80 cents a barrel on Winter clear. The figures represent a marked falling off from the high prices reached some months ago as a result of the war, and the heavy exports of wheat. In addition to the decline of flour, all of the leading provisions at Chicago declined save mess pork, which was unchanged. In the dairy products the price of butter was steady to firmer, but fancy nearby eggs were easier in price. The withdrawal of the speculative element and a falling off in the export demand resulted in declines in the cheese market. Fresh and dried fruits showed no change either way, but the few changes that were shown in vegetables were upward. None of the sugars showed change, nor did coffee, but the tea market showed an advance on the fair Formosa grade. There was a little uneasiness in spices, with the changes about equally divided up and down.

A general falling off in imports of alcoholic liquors at the port of New York is shown for May of this year, when compared with receipts during May of 1914. Only two items showed gains of more than 200 cases last month, they being champagne and cordials. The champagne increase was 2,100 cases, while cordials gained more than 6,000 cases. Slight gains were shown in imports of sherry and Jamaica rum. Madeira also showed a small gain, but the other wines all fell off. Brandy, Holland and British gin, and Scotch and Irish whiskies all showed losses for the month. Imports of ginger ale and mineral waters declined, as did receipts of British ale and porter. There was a marked decline in imports of German beer. Receipts of California wines by sea showed a lower total than in May, 1914, but the loss in imports of foreign brandy was more than made up by the increased receipts of the California product.

A firm here raised the question whether the correct gauge of dried olives was taken, they being dutiable under the tariff by the gallon. The Government official gauged the olives by determining the cubical contents of the cases. The importer claimed that the olives should have been measured and weighed, giving a certain weight to a gallon of fruit. Judge Waite said it was the opinion of the board that the proper way would be to measure them, but, assuming that the number of gallons may be determined by weight, the tribunal held that the importers had not sustained their proposition. Both methods were tested by the Government gauger, and the result obtained by weighing a gallon of olives is different from that arrived at by the protestants. It was decided that the firm failed to make out a case, the Collector being affirmed.

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Ohio Correspondence

(From Our Staff Correspondent)

COLUMBUS, O., June 29—After over four years' service, Commissioner Sylvanus E. Strode will retire as head of the Ohio pure food work on July 20. During his incumbency the department has made the greatest progress in its history, and Mr. Strode has gained national prominence in this sphere of usefulness. Not being under civil service, he gives way to a successor who will be in political accord with the new appointing power. Mr. Strode's plans for the future are not known, but he will likely remain in Columbus, where he has business interests. To what extent the change will affect the office and inspection staff is uncertain. The name of the new commissioner has not yet been announced.

A new bulletin of Ohio creamery establishments, with location and classification, has just been issued by the department, as compiled by Harry S. Mesloh, chief dairy inspector. It shows 183 creameries, 24 chudder cheese factories, 12 condensaries, 83 creamery stations, 365 milk plants, 3 brick cheese factories, 67 Swiss cheese factories, 1 milk sugar factory, 1 Ohio state standard cheese factory, and 1 Italian cheese factory, a total of 740 plants under inspection.

A very advanced move has been made in Ohio creamery circles which is made the subject of another bulletin by Mr. Mesloh, now in press. Encouraged by the progress of their industry under intelligent state inspection, the creamery men are taking the initiative in the matter of a rigid sanitary code and a new system of grading. This bulletin is an outline for the guidance of the creamery men's state association in preparing their code and grading system, which must come up to the department for approval.

With respect to sanitation features, it is advised that premises must be kept clean of rubbish in any form; that there shall be one square foot of glass exposed to unimpeded natural light for each 10 square feet of floor space in work rooms; ceilings and walls must be of smooth, hard surface so that they can be cleaned, and the floors of impervious material, to permit of daily flushing; cleaning and sterilizing of utensils are provided for, also the most modern regulations found in other codes with respect to separate, sanitary toilets, the wearing of clean clothing by employes, and the non-use of tobacco, etc. The grading suggested is: Extra grade, first grade and second grade. Illegal cream is clearly defined and penalty imposed for its use.

The department is looking forward to state-wide compulsory pasteurization. Cleveland and Toledo have both passed ordinances within the past two weeks requiring this in a municipal way, and Columbus is about to take steps. This start will help pave the way for bringing about this reform throughout Ohio.

J. S. Abbott, Washington, D. C., head of the state co-operative food and dairy control, and Lucius M. Tolman, chief of the central food and dairy inspection district, paid a recent visit to Columbus for a conference with Commissioner Strode. Preliminary work was laid out for dealing with shipped-in products subject to penalty under Ohio laws. A plan just adopted by the government in co-operating with state food departments provides for effectively dealing with this class of offenders.

F. C. Albrecht, head of the weights and measures departments of the food inspection service, who has been in bad health for some time, returned from the national weights and measures convention, held in Washington, May 26-28, in a collapsed condition. He is now at Bagnetic Springs, O., taking treatment, and is showing improvement.

Limited appropriation is interfering with the work of analysis, and this department will remain in a crippled condition until emergency relief is provided in some form. During the month 76 samples, embracing 22 articles were passed upon by the chemists, 31 of the samples failing to come up to legal test. There were 84 samples taken outside of those reported upon by the chemist, making a total of 160 samples. Some prosecutions are to follow the use of preservatives in milk.

Several bills introduced into the recent session of the legislature relative to the narcotic work all failed to pass but one, and the veto power was used in this single instance by the Governor. Chief Drug Inspector Hower is gratified that the effort to take his branch of the service away from the food department and hook it up with one more foreign to it, has failed. The fight against morphine and cocaine will thus go on with vigor. Just now the force of inspectors are at work in important cases in Southern Ohio.

Large interest is being shown by pure food people both in and out of the state over an electrical-process pasteurizing plant now under commercial operation here. It is claimed to be the only enterprise of the kind in the country. The process is the invention of a Columbus man. Repeated tests were made by the state food department of samples of cream and milk taken at the plant, with the result of a better standard than that of products from ordinary pasteurizing concerns.

Dennis Kelly, president of the Capital City Dairy Company of this city, said to be the largest buttering plant in the United States, was placed on trial, together with other officials of the concern, this week for defrauding the government in the matter of internal revenue. There is a large array of legal talent on both sides, and it is expected that the trial will last two weeks or more. Mention was made a month ago of the company having settled with the government on the civil phase of the trouble by the payment of $400,000. It is announced by the federal attorneys that such settlement will have no bearing on the criminal proceedings now in progress. Mr. Kelly is a prominent Columbus capitalist, and is interested in a number of local enterprises.

Pennsylvania Correspondence

(From our Staff Correspondent.)

HARRISBURG, PA., June 28.—Pennsylvania's cold storage law will stand as it is for the next two years at least. Governor Brumbaugh has vetoed the bills to repeal the act of 1913, and to make a number of changes, including discretionary powers for the commissioner in extending periods of storage and abolishing the labeling requirement. The governor in his veto of the proposed new code suggested that the remedies for the drastic features were so coupled with provisions which he did not think would make for the protection of the public that he thought an effort should be made to have people in the trade and state officials agree upon changes in advance of the legislature of 1917 and push through a bill.

The governor's action on the proposed code was among the last to be announced and it is now announced that there will be no change in the matter of enforcement. The dairy and food commissioner has declared that he has received earnest co-operation from the cold storage men, but that his difficulties were with the retail trade. He opposed the proposed code and his position was referred to in the governor's veto.

Now that the cold storage law operation is to go on as it has been for the last two years, the next point in interest in this state is the manner in which the Department of Agriculture, which is superior to the dairy and food division, is to be reorganized. The governor has named a commission of seven to have charge. It has plenary powers and a secretary of agriculture, who will be executive officer, will be chosen. The personnel of the new commission emphasizes the agricultural feature as practically all of the members are farmers, owners of farms or directly interested in them. One is a cereal expert, H. V. White, of Bloomsburg, and others have been connected with produce business in Lancaster and other agricultural counties. Upbuilding of agricultural resources and a great home food supply is to be the keynote of the new administration and efforts to popularize the agricultural business will be taken, including reclamation of farms and extension of cattle, sheep, hog and poultry raising as well as greater attention to fruit culture in which the state has made strides.

The belief is that Commissioner James Foust will be retained in charge of the dairy and food bureau of which h

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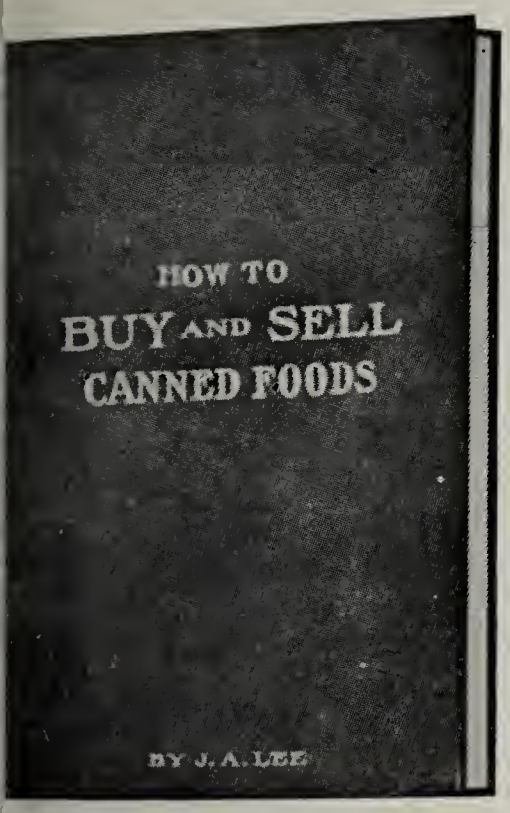
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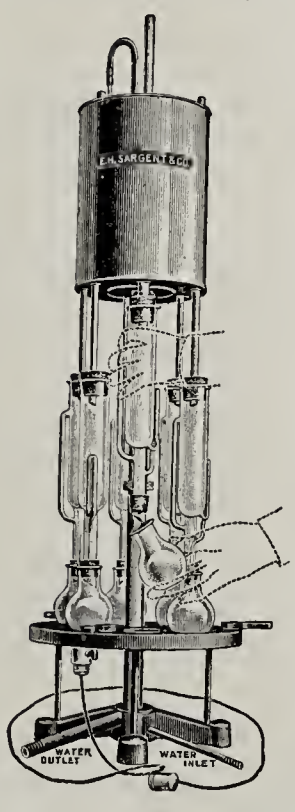
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has been the active and energetic head since 1907. The appointment will be announced in July and no opposition to Mr. Foust has appeared.

A combination of rainy and cold weather, together with fire blight, Hessian fly and other pests, may materially cut down Pennsylvania's crops this year. State estimates on wheat are 20,000,000 bushels. The acreage is less than a year ago, oats and rye being also less, although the corn area is two per cent larger than in 1914. The blight has affected thirty-five counties, including the apple belt and State Zoologist, H. A. Surface, estimates that the apple crop will be affected fifty per cent and the pear crop seventy per cent. The peach crop has been affected by cold weather.

The State Industrial Board is taking testimony in applications for modifications of the women's employment law relative to hotels and will be an administrative board to pass upon the provisions of the child labor law, which becomes effective on January 1 next. This phase bids fair to be important and to relieve much of the dissatisfaction with present laws.

The workmen's compensation act, affecting canneries and all other establishments, except farms and households, becomes effective on January 1 and steps for a state insurance fund are being taken.

A survey of legislation affecting food shows very few changes. One act approved makes clauses of the storage law exempting imports for eighteen months effective from a date six months later than originally provided and changes in standard bushels of a few commodities have been made. Standard fruit baskets are now provided by law.

Under a ruling by the attorney general's department hams and other meat products covered with canvas or cloth are not required to have net weight stamped upon them.

Exhaustive inquiries into the prices charged for the transportation of milk in the vicinity of Philadelphia and Pittsburgh are being made by the Public Service Commission with a view to affording relief to shippers. The Department has been working on it for months.

Prohibition of employment of any one affected by a contagious or infectious disease in any place where meals are prepared or served to the public is now in effect and the Department of Health is charged with inspections which include hotels, cafes, boarding houses and dining cars.

It is probable that the inspection of summer hotels this year, both as to sanitary and safety precautions, will be the most thorough ever made. Additional factory inspectors have been provided and it is the intention to send them into the canning districts, where the new canning plant code is now operative.

Prosecutions for violation of the pure food, milk, soft drink and ice cream acts will probably reach 400 for June. This will establish a new high mark. Last month they numbered 322 against 170 in the previous month. Most of the prosecutions lately have been for violations of milk and cream acts, 254 being entered in May.

In cutting appropriations the governor took very little, comparatively, from the dairy and food division. The cold storage fund was not touched, although the attorneys' fees fund was reduced. Much of this business will hereafter be handled by the attorney general's department instead of by special counsel.

The dairy and food division turned in $5,908 in fees, licenses and fines in May, making its total receipts for five months $239,880.20. By the end of July the quarter million mark will be passed.

Announcement made a few days ago from the State Food Bureau of Pennsylvania, concerning cereal food preparations having called forth many inquiries, Dairy and Food Commissioner Foust thinks it is timely to make a frank statement of the evils discovered by the bureau in connection with this particular trade, and to warn dealers of the measures that will be taken to stop the existing abuses.

There is no criticism, the Commissioner remarks, of the food quality of the average breakfast cereal when it is sold in a fresh condition to the consumer, but it is well known to all dealers that these preparations are very liable to insect attack unless the greatest care be taken to keep the stock fresh and to store in places where the danger of such attack is least. Past examinations by the Bureau have revealed numerous cases in which the contents of packages were simply alive with vermin and cob-webbed with the tissues woven by the insect larvae they contained.

The Commissioner recognizes the conditions confronting the retailer in keeping his stock of breakfast foods fresh; and wholesalers who make a careful comparison of the 100 to 150 brands of such foods on sale in the state will find that in reality there are only 12 to 15 types of breakfast foods that differ at all distinctly one from the other, and yet nearly every week sees community after community canvassed by agents presenting samples of some new breakfast food, taking orders for the same and turning them over to the local grocers supplying these several families, with the demand that he add this new name to his stock, despite the fact that his shelves are already crowded with the one hundred other brands. And immediately thereafter the same merchants are induced to stock largely with this new named variety by reason of quantity discounts. The demand for the goods earlier in stock temporarily, or permanently, stops, but the goods remain on the shelves and are held there for months, or even for years, with the vain hope that the breakfast food fashions may turn and the old stock become salable. Under this condition of affairs "every bug has his day."

The difficulties of the retailer under these conditions are recognized, but the rights of the consumer for protection against this evil cannot be overlooked. The Commissioner wants every retailer handling cereal goods to understand that the retail stocks in every part of the state are to be thoroughly sampled and sent to State College for a scientific examination and that whenever contamination by bugs, slugs and the like is detected prosecutions will be instituted in every case and vigorously pressed. This frank note of warning is given so that the retailer may have a fair opportunity to clean up his stock and consign to the dump every package of cereal that is in condition to bring him into trouble because of its lack of freshness or its location near wevilly goods, since even fresh goods may quickly become wevilly if stored in the neighborhood of old packages containing these insects. Despite the difficulties of these conditions the retailers have a remedy in their own hands, and that is to buy in small quantities, turn the stock often and so have little left long enough upon their shelves to be in serious danger of insect attack. If the retailers, aided by judicious co-operation of manufacturers and jobbers to remedy existing conditions, do not get rid of this evil it is possible that the people may feel it necessary to adopt a remedy proposed in other states against the sale of stale stocks of perishable goods such as these cereal preparation, namely that of requiring that the package shall bear a stamp indicating the date of manufacture of the goods.

The Commissioner earnestly hopes that the retailers of the State will examine their own stocks and protect their own customers before the Food Agents reach their stores, and by so doing avoid trouble of a more serious character for themselves.

San Francisco, Special Correspondence.—Prices for meals and lunches are the same inside the grounds at the Panama-Pacific International Exposition as prevails in the city of San Francisco in the moderate-priced restaurants and cafes. No extortion is permitted by the exposition management. This feature is making the exposition extremely popular with those who have visited other big fairs where prices have been "boosted" by those having concessions, and the remark frequently is heard that it is just as cheap to partake of a hot meal or lunch on the grounds as to go to the bother and expense of bringing a lunch. Rest rooms and cafes, tea parlors and lunch stands are to be found in all of the large buildings and the prices are more than moderate. Almost anywhere on the exposition grounds an excellent sandwich and hot coffee may be had for ten cents. Tea and tea cakes daintily served, is one form of popular refreshment with many visitors. Others who desire a more substantial form of food may have a chop suey or other Chinese dishes for the same price as charged in down-town Chinese restaurants. A stroll down the Joy Zone is a new and original form of appetizer. For more than a mile gaily decorated amusement palaces line this thoroughfare, and many places where hunger may be appeased are found. If one wishes a real German feast, prepared by famous German chefs, with either domestic or imported beer or wine, as one may wish, the German Village affords the opportunity. If the stroller is of Yankee persuasion a genuine New England boiled dinner is an appetizing offering for 35 cents, or a New England clam bake for the same price. Spanish, Mexican, Italian and other cafes offer excellently prepared foods for the hungry visitor. When the immense exhibit palaces close and the throng seeks recreation on the Zone the "dansant" is popular. Cafes where dinner is served and where dancing may be enjoyed

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during the dinner hour are many, and each evening thousands refresh themselves in this manner, afterward "doing" the various amusement features found on the Zone. If one desires only a light form of refreshment "hot dog" and coffee or beer, if desired, may be had for ten cents, and other kinds of sandwiches at comparative prices. To sum up the food features of the Panama-Pacific International Exposition it may be said that there is no excuse for any one going hungry within the grounds, and no excuse for leaving the grounds to find a place where hunger may be appeased. The walk about the beautiful exposition grounds gives one an appetite. The exposition management and department of concessions has anticipated this fact and arrangements for the accommodations of "Das Wanderer" are complete.

The recent activity of President Ross W. Weir of the National Coffee Roasters' Association on the Pacific Coast has given the organization a notable increase in both membership and in organized representation. The dinner given by Mr. Weir to the California roasters on March 31 has resulted in the formation of the "California Branch of the National Coffee Roasters' Association," with a dozen charter members and the following officers: President, J. A. Folger, of J. A. Folger & Co., San Francisco; secretary, Webster Jones, of Jones-Thierbach Co., San Francisco; treasurer, S. M. Newmark, of Newmark Bros., Los Angeles, these officers to constitute an Executive Committee. Through the formation of the California branch the following named firms are added to the list of members of the National Association, and it is expected that others will be added: Joanness Bros. Co., Newmark Bros. & Haas, Baruch & Co. of Los Angeles, J. A. Folger & Co., Hills Bros., A. Schilling & Co., the Wm. Cluff Co., Tillmann & Bendel, Geo. W. Caswell & Co. and Jones-Thierbach Co. of San Francisco, Klauber-Wangenheim Co. and Adams-Henry Co. of San Diego. It is proposed to have three separate branch associations on the coast, to be known as the California Branch, the Oregon Branch and the Washington Branch, the three to work in harmony as a Pacific Coast organization. Before starting on his trip to the coast, Mr. Weir was in communication with all these coast roasters, and on his return trip to the East he will stop off at both Portland and Seattle, when it is expected the other two branches will be established.

A. L. Mazro, one of the largest importers of Italian products on the Pacific Coast, makes the definite claim that California cannot only produce the best ripe olives in the world, but could also produce the best olive oil if the manufacturers and growers would only apply themselves to improving the product and quit considering it a mere secondary incident of their business. "It would be rather startling for many people to realize that numerous concerns in Southern California are buying cheap African and Italian olive oil and bottling or canning it here and sometimes selling it for the home-produced article," he said. "Only last week a wholesale company received ten huge puncheons, each containing 100 gallons of cheap French oil, through Los Angeles harbor." Outside of this low-grade oil which comes here for redistribution, Mr. Mazro estimates the importation of Italian olive oil of finest grade at about 35,000 gallons a yea while there is an additional importation of high-class Frenc and Spanish oil to Los Angeles. "There is no question b that the California olive people could readily make a fir grade of oil, probably as good as that made in Italy, b owing to the fact that they place the oil business as secon ary, they are not giving it the needed attention," he sai "Only the little olives, fruit that is not fit for canning pickling, and the bruised fruit, is used in California f pressing purposes. In Italy the finest olives are employed f this purpose."

Oysters now being shipped from northern oyster beds interstate commerce are safer than ever before, according the bacteriological specialists of the United States Depa ment of Agriculture; fully as safe a food as milk. This co dition has been brought about through the sanitary surve of oyster beds conducted co-operatively by the Public Hea Service and the Department of Agriculture, through the c operation of the State shellfish authorities with the Fede authorities, and also by the oyster men. As a result of t survey, every oyster bed polluted by sewage or other caus from Virginia to Massachusetts, has been closed and ma beds placed under such restrictions as to make it practica impossible for oysters subject to pollution to be shipped. the oyster beds in the States mentioned have been chart In certain cases these restrictions have compelled the tra planting of oysters for time long enough to make them ab lutely free from danger of pollution. In this work the Sta have co-operated actively and the oyster men are seeing it that no oysters from the prohibited sources enter markets.

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A Word about Xanthin —and Caffeine

As you well know, it is xanthin in the bodies of the young that gives them their characteristic vivacity, agility, and enthusiasm. And it is because age lessens this supply that age is sedate and conservative.

In this connection it is interesting to note that xanthin belongs to the same family or chemical group as caffeine. Both are known to the chemist as dioxypurins. Xanthin is found in the bodies of animals, including man, while caffeine is found only in plants such as coffee, tea, cocoa, mate, also in Coca-Cola. To make this family relationship closer and more interesting, the scientists now tell us that caffeine, after being digested and assimilated, is converted into a substance called paraxanthin, which is a twin brother of xanthin.

But more interesting still is the similarity between the twins, xanthin and caffeine, in their effects upon the human body. If xanthin is in reality the substance which gives to youth its vivacity and alertness, then caffeine, its twin brother, may be regarded as a vegetable substitute for xanthin, and we thus have a logical explanation of why the caffeine-containing beverages refresh and invigorate the body. In old age, when the fire of youth is burning low and the supply of xanthin nearly exhausted, may it not be that caffeine, as contained in Coca-Cola, tea, coffee, etc., serves a useful purpose in refreshing the nerves and muscles, and renewing the vitality as well as the sensation of youth?

Coca-Cola belongs to the same class of food products as tea and coffee, viz., the caffeine-beverages. Though they differ in flavor they are similar in effect, for caffeine is their common and only active principle. It is the caffeine that relieves fatigue and refreshes mind and body, not by *artificial* stimulation, but by a *natural* process analogous to that produced by the xanthin of the human body. Xanthin is a normal ingredient of the blood and flesh of all animals (including man) and is a refreshing principle of meat extracts, such as beef tea. Its action is similar to that of caffeine; in fact, when caffeine enters the body it becomes a xanthin. The caffeine beverages, therefore, have their counterpart in the *normal* human body, in the form of xanthin, and hence some scientists have classed them as "*natural*" stimulants in contradistinction to the "*artificial*" stimulants such as alcohol, nitroglycerine, strychnine, etc.

Other Matter for the Asking.

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THE COCA-COLA CO.
Atlanta, Ga.

Consular Trade Notes and Brevities

THE Department of Commerce is extending to all persons interested an opportunity to submit proposals for furnishing supplies for use during the coming fiscal year on the Pribilof Islands, Alaska. The supplies embrace practically all the necessities of life for about 300 native inhabitants of those islands and include special items for the administration of the department's business thereon. The supplies are divided into about 30 schedules for the purpose of affording homogeneous groups, thus enabling persons to bid upon such classes of items as they may individually be able to furnish.

* * *

¶ Wine production in the United States in 1914 is reported as 42,500,000 gallons, of which California had 36,000,000 gallons, New York 2,500,000 gallons, and Ohio 2,000,000 gallons.

* * *

¶ A copy in English of the new currency law of Cuba, approved October 26, 1914, is on file in the Bureau of Foreign and Domestic Commerce, and will be loaned to those interested on request.

* * *

¶ From the present indications the pineapple crop of Cuba promises to be about the same as that of last year, which aggregated 1,218,250 crates. Shipments at present amount to some 500 crates weekly.

* * *

¶ Consul E. M. Lawton, at Tegucigalpa, has forwarded the names and addresses of the leading cattle growers of Honduras, which may be obtained from the Bureau of Foreign and Domestic Commerce or its branch offices.

* * *

¶ A presidential decree of January 29, 1915, in effect the following day, removes, until further notice, the duties and surtaxes on lard imported into Salvador, regularly dutiable at 0.10 peso per kilo ($4.06 per 100 pounds, inclusive of surtaxes).

* * *

¶ British Columbia is the banner province of the Dominion in fisheries production. Official figures for the fiscal year ending March 31, 1914, place the value of the Province's catch as $13,891,398, or almost one-half of the total value of the entire production of Canada.

* * *

¶ The fruit growers in the Province of Mendoza, Argentina, have formed a co-operative society for the sale of fruit in Mendoza and other large cities, so as to give an outlet to the large fruit crop of the Andine regions and at the same time create a market for grapes.

* * *

¶ American Minister Nicolay A. Grevstad, at Montevideo, reports that the customs revenue of Uruguay for the nine months January-September, 1914, was $10.427,566, against $13,720,189 for the corresponding period of 1913 and $14,162-109 for the corresponding period of 1912.

* * *

¶ The exports to the United States as invoiced at the American consulate general at Berlin during 1914 were valued at $16,200,000 compared with $19,700,000 for the previous year. Exports to the Philippine Islands, Porto Rico, and Hawaii amounted to $205,000, or $81,000 less than for 1913.

* * *

¶ The Standard Oil Co. of New York is installing the machinery (American) in its new candle factory, situated near its tinning plant at Tientsin. The new plant when completed will have 32 candle machines, and will have a daily capacity of about 400,000 candles, but provision has been made for extensions, should the trade later require an increased output. The stearin and wax used in the manufacture of candles will be imported chiefly from the United States.

* * *

¶ A large demand for cattle has arisen in Russia and Siberia, in consequence of which large exportations from Chosen are taking place. The latest order is for 50,000 head, 20,000 of which are to be Korean cattle, the balance to be supplied by Shantung Province in China. If this venture proves successful, it is rumored that the regular exportation of cattle to Vladivostock and Japan will be undertaken. The firm engaged in the business is Okura & Co., of Tokyo, Japan.

¶ During the month of December, 1914, over 2,000 bags o Korean rice were shipped from Kobe to the United State This is the first reported shipment to America of this ric and is a sign of the expanding export trade in this produc Despite the low prevailing prices of this cereal, exportatio is being pushed, as the farmers must get rid of the last sea son's crop. Kunsan, the southern rice center, is reported t be receiving some 7,000 or 8,000 bags per day.

* * *

¶ The present condition of the 1914-15 winter crop of citru fruit in the consular district of Palermo, comprising th Provinces of Palermo, Trapani, Girgenti, and Caltanissett is as follows: Lemons—Quantity medium, being 25 per cen shorter than last year, which was abundant. Fruit normal size, but affected with insect pests, due to dampness durin the fall. Oranges and mandarins.—Quantity medium. Com pared with last year 50 per cent shorter, but full crops a usually gathered every other year. Quality good; better tha last year.

* * *

¶ The Civil and Military Gazette, published in Tahore, Indi in an article on excise administration in the Punjab, state Beer is growing in popularity, the quantity consumed bazaar shops having risen from 47,758 to 130,142 gallon There appears no reason to suppose that these figures indica a new outbreak of drinking habits. They only mean the su stitution of beer for spirits, which is on every ground to welcomed. The spiced country spirit, on the other hand, seem to be ousting the imported article, owing to its attractive col and the labels on the bottles.

* * *

¶ Owing to trade freight depression on the Great Lakes, t Canada Steamship Co. the coming summer intends to transf some of its largest boats to Atlantic routes. It is understo that there are about 10 grain carriers of sufficient size to ent Atlantic trade, all of which will be used for carrying ocea going cargoes of grain and flour, as soon as the lakes a canals are sufficiently clear of ice to permit their being broug to Montreal Harbor. The above steamers will return to t lakes in the fall when the new grain crop begins to mo from the Upper Lake ports.

* * *

¶ On account of the recent increase in the price of mater the directors of Jönköping and Vulcan Match factories Sweden have decided to increase the price of matches t the home market 2 crowns ($0.536) per thousand boxes. justification of this increase they state that in the forei trade such increase has existed for some time. The boa states that they have desisted as long as possible from m ing this advance in price, but that they were finally compel to do it in order to stop the export of matches to fore countries, business men claiming that a scarcity of matc may be expected in this country.

* * *

¶ With a view to keeping down food prices and check speculation in foodstuffs the Hellenic Government, act through the National Bank of Greece, is purchasing Ameri wheat, which in turn is distributed to millers at the low price possible. The amount of these purchases varies fr 25,000 to 40,000 tons per month, representing a value at c rent prices of $2,000,000 to $3,000,000. Within the past days some 18,000 tons have been bought at a price in neighborhood of $7.10 per kilos (220.46 pounds) c. i. f. Pira This is for March delivery. In general the Governm specification is for Hard Winter No. 2.

* * *

¶ The Canadian Government put into effect provisionally February 12, 1915, a general increase in the rates of imp duty, as well as a number of stamp dues and other inte taxes. The Canadian Minister of Finance in his budget spe stated that the customs receipts had decreased $28,000,000 d ing the first 10 months of the fiscal year ending March 1915, and that the estimated total income for the fiscal y (based on the former tariff rates) would be $33,000,000 than that for the preceding year. The new customs du are expected to yield from $20,000,000 to $25,000,000 a y and the excise taxes from $8,000,000 to $10,000,000. All this revenue will be applied to ordinary expenses, the ou for military purposes being defrayed by means of loans.

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THE AMERICAN FOOD JOURNAL

There is no higher art than that which tends toward the improvement of human food.—*Beecher.*

Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.
Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year — Canada, $1.25 per year — Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

The ownership of The American Food Journal is vested solely in the officers of the company. No person, firm or corporation, either directly or indirectly connected with the business it represents, has any share in its ownership or voice in shaping its policy which has in view at all times the best interests of the field it serves. It aims to discuss all subjects fairly, and to furnish its readers information concerning the progress and development of the food industries. It will answer any questions concerning the business to the best of its ability, and it asks its readers in all parts of the world to aid it with inquiries and suggestions, to which it will give prompt and earnest consideration.

Vol. X. AUGUST, 1915. Number 8.

Baking Powder and Domestic Science

THIS publication wishes to call the attention of all teachers of domestic science in the country to a pasteboard-bound pamphlet which has recently made its initial appearance under the title "Domestic Science Text Book—Baking Powder, a Healthful, Convenient Leavening Agent," by Thomas G. Atkinson, B. Sc. (Lond.), M. D., L. R. C. P. (Lond.).

The effort has been put in type by The Commonwealth Press, of Chicago, a printing concern which, for the first time in its history, terms itself "Publishers of School Books," beneath the firm name on the title page of the "Compendium."

The editor of The American Food Journal, upon learning of the sudden transition of these people from the printing to the publishing business, asked them for a list of the school books published by them. Whereupon he was told that they "published but one—a domestic science text book," and that they "had no list." In all the Chicago directories, moreover, the Commonwealth Press appears in the classified list of printers; not of publishers.

Now this fact, thoroughly established, must lead any intelligent child of ten or over, to the inevitable conclusion that the Commonwealth Press has been used merely as a blind, to conceal the men in the booth who are pulling the strings.

Of course, the Commonwealth people are in the printing business and are out for what work they can get.

As for Dr. Thomas G. Atkinson, he enjoys the reputation of being a fine fellow and quite "all right," but what good reason may be given why he should, any more than mere printer men, turn his back upon the shimmering shekels which make of life a joy? Surely the good professor is entitled to compensation for services rendered.

But the masters, the men in the booth—

Reprehensible to a point of viciousness is the conduct of the real authors and publishers of the booklet, who have attempted to conceal their identity behind the names of men employed by them, in order to blindfold teachers of domestic science and use them as unwitting champions.

The booklet itself, under the guise of dignified and impartial authority, aims to injure innocent competitors of the two albumen-using baking powder companies which are so flamboyantly advertised in the "text" and to mislead equally innocent teachers of domestic science by posing their printers as publishers of school books and using the name of a man of science on the title page of what cannot possibly be construed as anything but an advertising pamphlet, bound in book form for the purpose of impressing the recipient, and issued for the sole purpose of exploiting two baking powders, both of which contain a discredited ingredient.

If these baking powder companies had acknowledged their responsibility for the claims put forth in the "text," they would have closed the avenues to condemnation and their advertising pamphlet would have been taken at its worth. But such is not their modus operandi.

They have even carried the farce so far as to have The Commonwealth Press sign its firm name to a letter written on its own letter-head, and addressed to teachers of domestic science throughout the country. This circular "takes great pleasure" in extolling the alleged text book and urges its adoption as a "reference" work. Here are a few of the admirable qualities attributed to the new "educational standard" by the gushing "publishers":

"A very valuable book;" "very latest information;" "conciseness;" "simplicity;" "even the children will understand;" "impartiality."

It should not be necessary to go into a lengthy analysis of this advertising "treatise." The sum and substance of the thing is that it was gotten up and circulated purely and simply for the purpose of ex-

ploiting two white-of-eggs baking powders; and on this subject the text book admits (verbatim):

"Calumet and Crescent Baking Powders are the two most widely known that contain white of eggs."

When the author states that white of eggs "increases the efficiency of the carbon dioxid gas evolved by a baking powder to an extent of 2.5% to 3.2%," he hurls a challenge at all facts perviously established in the case.

It is quite proper to point out at this time that the United States Food Authorities, Dr. E. F. Ladd, State Chemist of North Dakota, and Dr. Harvey W. Wiley, the well known pure food expert, have all publicly declared that albumen, sometimes called white of eggs, is of no aid whatever in the baking, and that it is used solely to enable unscrupulous salesmen to perpetrate the fraudulent comparative water-glass test, which test has been denounced by the Association of American Dairy, Food and Drug Officials.

It is devoutly to be wished that teachers of domestic science will see the light and refuse to be duped by this vicious advertisement masquerading as an honest text book. Any honorable and high-minded teacher, upon discovering this brazen attempt to impose upon his or her profession will reject the book with indignation and consign it to rubbish—its proper place.

WRAPPED HAMS AND BACON.

IT WILL be interesting to our readers to know something of the recent developments in the packing industry in relation to the efforts to avoid, as far as possible, the opportunity for contamination of fresh and cured meats which constitute so large a part of our daily diet. This effort being in line with the growing practice among manufacturers of all kinds of food products to put them upon the market in package form. The chief difficulty in this connection in the case of primal parts of meat food animals lies in the lack of uniformity of the product.

It is a simple enough matter for the manufacturer to determine upon a suitable size for a package for his product where the quantity to be inserted is within his power of control but where this quantity varies infinitely, as in the case of hams and bacon, the difficulties are very much multiplied. It is found that hams vary in size from 8 or 9 to 50 pounds, and pieces or sides of bacon from 2 or 3 to 50 pounds.

Unwrapped hams and bacon are still sold by the packing companies in considerable quantities, and no doubt their sale will continue for a long time to come, so that it is optional with dealers whether they shall purchase the product in the wrapped or unwrapped form.

Various methods of covering this product have been tried during the past ten years, but none of them has given entire satisfaction and a proper envelope or covering, which will answer all purposes, is yet to be found. One of the difficulties is that in the summer months and in warmer climates the product requires a thicker or more durable covering than in the winter months or cooler climates. Again, products going into localities where it is necessary for them to be kept a considerable length of time require a different and more secure envelope than products put upon the market for immediate consumption. These are physical conditions which must be met and satisfied.

Again, the trade in certain localities substantially demands a covering of one sort while in other localities the demand is equally strong for a covering of a different sort. In this connection, the specifications of government, state and municipal institutions, as well as private buyers of large quantities, often call for particular forms of covering which are not adapted to the general trade.

The larger packing companies seem at the present time obliged to put out the product in a variety of forms to meet the demands of their trade. One of the companies interviewed is using a gelatin process, consisting in dipping the ham in a warm gelatin solution which subsequently hardens and makes a transparent air-tight, non-brittle envelope; also an asphaltum process, consisting in dipping the ham, after being covered with cloth, in a solution containing a small percentage of asphaltum, which hardens and produces a non-brittle and practically air-tight envelope.

Other methods employed by this company are the use of muslin, burlap, stockinet, parchment paper, etc. Other packing companies are using and experimenting with other processes and the time may come when some general method of covering hams and bacon can be devised, which will give entire satisfaction, but this branch of the industry is still in its experimental state.

Apparently the disposition of the packing companies is to meet the wishes of the public in this respect and furnish them a product which in passing through the channels of commerce is free from the opportunity for contamination. In this effort they should be encouraged and commended.

WATCHING THE SPIGOT.

THE Food Commissioners by hard work, prosecutions and persuasive eloquence, have succeeded in large part in inducing manufacturers to put out foods under clean, truthful labels.

This is a grand accomplishment and it is too bad that the consumer does not read the truthful label and guide himself accordingly. Still it is a lamentable fact that the average consumer pays scant heed to the label. He should read it carefully, it is true, but he does not.

What the consumer reads and hears is the advertising of the food product. It is upon the advertising that he forms his opinions as to the quality and properties of the foods. If the advertising be false and deceptive, the truthful label for which the Commissioners have fought is no protection to the consumer.

Thus the Food Commissioner, as the late Grover Cleveland once remarked, is confronted by a condition, and not a theory. What is the remedy? The obvious answer is false advertising laws adequately enforced. A number of states have these laws now, and a serious effort is being made to enforce them.

Care must be taken that responsible, honest manufacturers are not "persecuted" instead of prosecuted for an occasional unauthorized exaggeration by an irresponsible agent or salesman. On the other hand where manufacturers, not only connive and encourage false advertising by their employes, but also deliberately manufacture the food product in such a way as

to make false advertising easy and plausible, the utmost severity in prosecution is warranted.

A case in point is the false advertising of albumenized baking powder by the comparative water glass test. The National Food Officials, and State Food Officials have shown, that albumen is absolutely an unnecessary ingredient in baking powder—that it does not add to the strength, or benefit in any way, and that the sole purpose of its use is to enable unscrupulous representatives and salesmen to perpetrate the fraudulent water glass test upon an unsuspecting public.

Undoubtedly the manufacturer uses albumen for this purpose alone.

In a case like this there can be no question of honest intent. The purpose is manifest and the punishment should be sudden and sure.

SUBSTITUTION A CRIME?

IN the course of a discussion recently before one of the weekly luncheons of the Chicago auxiliary of the American Specialty Manufacturers' Association, Truman A. De Weese opened up the subject of retailers' substitution. Though it is not in itself a grocery question, as Mr. De Weese presented it, the point in "The Crime of Substitution" is one of the livest in the field. In part he said:

"The other morning I bought a pair of shoes in the leading shoe store of Buffalo. After being fitted to my satisfaction I handed back the shoe to the clerk and said: 'Put a pair of O'Sullivan's rubber heels on them, and deliver to my house. Remember, I want O'Sullivan's heels—no other kind of heels.'

" 'Are you sure you want O'Sullivan's rubber heels? You shall have them if you want them, but I think I can show you something better.'

"This was not a new experience for me. I had a similar experience in another shoe store, only in that instance they put on a substitute for O'Sullivan's heels without telling me anything about it. I returned the shoes and had the heels changed.

"Having had this experience and being interested in the investigation of 'the evil of substitution,' I encouraged him in the crime he was about to commit and showed a receptive mental attitude. He thereupon showed me a pair of rubber heels and dilated at some length upon their advantages. I listened carefully to his exposition of the selling arguments. Having worn rubber heels a good many years, however, and having a strong predisposition against violating the Eighth Commandment, I knew what I wanted and stuck to it. If I had not had experience, however, it would have been a very easy matter to substitute the heels I had never heard of and which had never been advertised.

"This particular attempt to substitute is typical of instances that are occurring every day in nearly every store in the United States. The evil is most common in drug stores where the merchant handles a wide range of proprietary articles, and where it is easy to put over a substitute.

"Now the question arises: 'Has the merchant a right to substitute?' There is no doubt about it in the mind of the average merchant, but that is because the merchant has never given the matter serious thought. He never analyzes the moral aspects of the question. He does not understand or appreciate the right of a man to the possession of the thing he has created. He does not see the property value of a 'good will asset' created by millions of dollars invested in advertising. He has an undoubted legal right to substitute because there is no law forbidding it, but has he a moral right?

"This is a question that must be settled sooner or later if national advertisers are to be secure in the possession of the legitimate fruits of their enterprise. It is much more important to the best interests of merchandising than any law to regulate re-sale prices or the practice of advertising. In the meantime the course of any fair-minded man or woman who loves justice and fair play is clear."

Mr. De Weese, who is advertising manager for the Shredded Wheat Company, has handled with amusing absolutism and finality a question which has puzzled many brilliant minds less given to closing their eyes to the other side of the problem. It is truly refreshing to note with what splendid dispatch he has seen fit to settle a question of many years' standing. He will no doubt learn in time, as others before him have learned, that here is not a proposition to be cooked, canned and labeled by any one-man process.

THE NEW LAW IN NORTH DAKOTA.

AT the last session of the North Dakota Legislature, a brand new food law was passed. North Dakota has always been noted for progressiveness in food control, but the new law is more comprehensive and far-reaching than ever. The office of Food Commissioner is created and the Food Commissioner is given power to fix standards for foods. Provision is also made for the seizure and condemnation of any adulterated, misbranded or insufficiently labeled foods which are found within the State.

Acting under the powers given him by this new law, Dr. Ladd, the Food Commissioner, has promulgated standards for a number of articles of food, among them baking powder.

The standard for baking powder shows conclusively that North Dakota has not changed front on the albumin question, the standard providing as follows:

"The addition of added albumin, egg albumin, etc., to baking powders is considered an adulteration and in violation of the statute"

In addition to the above, the Food Commissioner says:

"Albumin or like unnecessary products in baking powder renders the product illegal."

From the above it will be seen that any baking powder, which contains albumin, sometimes called white of egg, is adulterated and therefore illegal.

Another phase of the law of peculiar interest to the jobbing and retail trade is pointed out by Dr. Ladd in the following words:

"If adulterated goods are sold, no action can be maintained in any court in the State for the purpose of collecting outstanding bills for the same."

This provision of the law raises an interesting question as to the right of a jobber to recover from a retailer, or a retailer from a customer, for a bill of goods which consisted only in part of adulterated goods. It is clear, for example, that the jobber cannot recover for the price of a quantity of albuminized baking powder, but is he also barred from recovery for other legal goods included in the same bill?

Various Factors in the Cost of Milk

Duplication of Effort in Delivery a Cause of Economic Waste—Life of the Average Quart Bottle Is Said to Be About Twenty-two Days—Producer, Distributor and Consumer Suffer from Present Day Methods of Handling Milk.

MILK wagon routes in large cities retrace and "criss-cross" one another, thus adding to the cost of distribution. This duplication of effort has a direct bearing on the retail price of milk, as it increases the expenses of the milk dealers. On the other hand it is also a tax upon the farmer, for it tends to keep down the price paid for milk on the farm. It must be understood, however, that much of the waste in milk delivery, under the present system, cannot be entirely prevented, because there are so many dealers in each locality, and competition is keen. Efforts should be made, nevertheless, by the dealers to concentrate their business as much as possible so as to lessen the distance traveled by the wagon for each quart of milk delivered, by securing a large number of customers in a small area.

The accompanying table presents in concrete form the data which are now being prepared by the department on the distribution of milk in some of the large cities. In the District of Columbia 98 routes were measured. The shortest distance traveled by any wagon was 10.4 miles, and the longest was 30, showing a considerable variation. The average distance for the 98 wagons was 19.1 miles. When these measurements were made there were approximately 510 miles of streets in the District and 250 wagons were making the retail deliveries of milk. Figuring that each of these wagons traveled 19.1 miles, they all covered 4,775 miles each day, or 9.3 times the sum of all the streets in the District. Thus the time of about 8 of every 9 wagons was used uneconomically. More than 80 dealers were making the deliveries.

MILK ROUTE SURVEY OF FOUR CITIES.

City.	No. of wagons.	No. of dealers.	Average miles traveled.	Varying from to.	Average load per wagon quarts.	Varying from to quarts.	Average number of quarts delivered per mile.	Varying from to quarts.
Pittsburgh	41	1	14.2	5.5—30.7	327	183—448	23.07	8.7—59.3
District of Columbia.	63	14	18.6	10.4—30.0	301.8	140—648	16.2	6.8—44.0
Baltimore	11	1	20.2	9.9—30.5	215	112—316	16.15	3.9—22.2
Boston	22	1	20.35	7.7—43.6	245	180—290	12.03	4.1—35.8

The table shown above represents a study of a few wagons in each city and does not indicate the total number of wagons or the total amount of milk handled in each city.

The present trend in retail business seems to be toward the small package. A few years ago many kinds of foods were sold in bulk which at present are purchased, to a large extent, in small packages. The same trend is noticeable in the retail milk business, there being a greater demand for pint bottles than for quart, in the five large cities recently studied by the department—Boston, Washington, Pittsburgh, Philadelphia and Baltimore. Seventy-four dealers in these cities handled daily about 260,000 quart bottles and 361,000 pint bottles. About 41 per cent of the total bottled milk of these dealers is handled in pints.

It takes considerably longer to wash and fill two pint bottles than one quart; moreover, it costs nearly as much to deliver a pint as it does a quart bottle of milk. One dealer, who handles quarts only, says it would take the profit from one quart of milk to make up for the loss on one pint, yet, as the figures show, there is a surprisingly large number of pints handled by some dealers.

WHERE DO THE BOTTLES GO?

The loss of bottles is a perplexing problem to all dealers and, in the aggregate, the total amount of money lost reaches great proportions in a year. The life of a pint bottle is much shorter than that of a quart, which is computed to last from 6 to 50 trips, the average being 22.5 trips. If the dealer delivers 10,000 bottles daily, and they cost him 3½ cents each, his daily expense for replacing bottles would be $15.55, or $5,675.75 a year. It is necessary to use small bottles for some kinds of trade, as, for instance, the hotel or restaurant trade, where the guests are served milk in the bottle, but the cost of delivery and the loss of bottles in connection with this trade is usually small. In some sections of the cities, customers often feel unable to buy more than a pint of milk at a time; this has a tendency to cut down the consumption of milk. Other families are so small that they do not require more than a pint.

If a pint sells for more than half the price of a quart, as is often the case, then buying by the pint is the more expensive method for the consumer, as he pays the extra cost of delivery. If there is no difference in price, then the extra cost of delivery comes out of the profits of the dealer. The small, local community stores often handle large quantities of milk, and here, too, the greatest demand is for pint bottles.

On account of the convenient size there is also more temptation for the customers to appropriate a pint bottle instead of the quart for the preserving of vegetables and fruits, and for other purposes. Although in most places this is contrary to law, yet it is often done without any feeling of guilt on the part of the housewife. Not all bottles, however, are lost or broken, large numbers being simply mislaid. Some get into the hands of other dealers, some are dumped into the ash barrel by persons ignorant of their value, while others are lost.

MILLION AND A HALF BOTTLES THROWN AWAY.

In some instances, milk-bottle exchanges have been established; these are either owned and operated by the milk dealers or by an independent company. Establishments of the different dealers are visited regularly, and all stray bottles brought to the exchange headquarters, where they are washed, sterilized and assorted. The price paid by the dealer to the exchange varies from ¼ to ½ cent. The object is simply to aid the dealers in recovering their bottles, and they can well afford to pay the small price asked by the exchange for this service. It does not, however, do away altogether with the large loss of bottles incident to the milk business. Junk dealers and employes on city garbage and refuse dumps very often return large numbers of bottles to the milkmen; in fact, in one city, the milk-bottle exchange recovered in three years about 1,500,000 bottles from the refuse dumps.

KEEP THE MILK COLD.

The city consumer of milk can greatly aid the dealer by cleaning and returning promptly every bottle received. The bottle should be washed in clear, warm water, then in very hot water, and stood wrong side up in a clean place to dry. This, done by the housewife, is particularly a saving when the dealer or dairyman operates only a small plant and does not have the outfit for rapid cleaning. When milk is left in bottles to get sour or to putrefy, it adds to the dairyman's cost for cleaning them, and the same is true when a little milk is allowed to dry in the bottle, especially in the angle around the bottom.

Another way in which the consumer can co-operate is by quickly removing the milk from the doorstep or porch where the heat from the sun is likely soon to affect it. The farmer and the dealer, if they have done their part in keeping the milk cold, can not be held responsible if the consumer fails, immediately upon receipt of the milk, to put it into the refrigerator. A few hours' exposure to the summer heat soon brings the temperature up to above 50 degrees F., where the bacterial content increases rapidly. The department's experts advise keeping the milk, as much as it is practicable, in the original receptable in which it is received, and at a temperature of between 40 and 50 degrees F., thus aiding in keeping down the great summer waste caused by the souring of milk before it can be used.

Egg Noodles Made Without Eggs

Among the Many Various Frauds Perpetrated in the Manufacture of Foods Is the Eggless Egg Noodle—Federal and State Officials Investigating—What Are Noodles, Anyway?—How Much Egg Is Required?—Some Interesting Points.

RECENT activity on the part of certain noodle and macaroni manufacturers in selling noodles artificially colored yellow as "egg noodles" when they contain little or no egg, has led the Federal and State food officials to seek means of stopping this fraudulent traffic. It is the custom in taking up matters of this kind to afford an opportunity for a hearing to all manufacturers and other interested parties in order to permit them to present reasons for or against trade practices. Accordingly, the Joint Committee on Definitions and Standards, representing the Association of American Dairy, Food and Drug Officials, the Association of Official Agricultural Chemists, and the U. S. Department of Agriculture, recently held a hearing in order to secure all possible information in regard to the manufacture of noodles, macaroni, and similar alimentary pastes.

To the average person it would seem an easy matter to answer such questions as "What are noodles?" or, "What are egg noodles?" or, "What is macaroni?" The question, however, is not so easy to answer if put in this way: "How much egg must a manufacturer add to his noodles before he is legally entitled to label his product 'egg noodles'?" The question of amount might be stated this way: "If the manufacturer uses just a trifling amount of egg, can the product legally be labeled 'egg noodles'?"

It was brought out at the hearing that fraudulent practices have crept into the manufacture of noodles, macaroni, and spaghetti which make it difficult for reputable manufacturers of unadulterated goods to meet the competition of the cheapened product, whereby the consumer receives an article that contains foreign coloring matter but much less nutritive substance than the genuine noodles or macaroni he expects to receive. Good egg noodles should contain a substantial amount of egg, but articles labeled "egg noodles" which contain only a trace of egg and in some instances none at all have been put on the market. The eggless "egg noodles," for example, are artificially colored yellow by means of a dye, so that to the uninitiated they look exactly like the noodles that contain real egg. Some manufacturers have been unable to see why they should add eggs at from 30 to 50 cents per dozen when the same characteristic yellow can be obtained by the addition of a dye at a cost that is comparatively negligible. Where the output of a factory is large, the illegitimate profits made by substituting yellow dye for eggs may be very great.

If noodles were sold merely for ornaments it might make little difference to the purchaser whether the yellow came from an egg or from a dye, but when considered as food, whether or not they contain any eggs or enough egg to be of value as food, is important. For it is possible to make yellow noodles without any eggs at all and also to spread one egg over a great many noodles and add enough dye to give an attractive color. It was important, therefore, to find whether a mere suspicion of egg employed in an attempt to escape the law on a technicality would be considered in the trade justification for calling the product "egg noodles."

Dye has been used also for the purpose of deception in the manufacture of macaroni. The best grade of macaroni is made from the semolina of Durum wheat. This semolina is rich in gluten which consists of the nitrogenous substances of the grain, and is high in food value. This wheat has its own characteristic yellow color, which is highly associated in the minds of purchasers with the highest grade products. The yellow color, however, can, like that of the egg, be accurately reproduced by use of certain dyes. It has become the practice for certain manufacturers to make macaroni from grades of flour which are much less expensive than those from which macaroni is customarily made. This cheap substitute is artificially colored, by the addition of a dye, to look so nearly like the high grade, genuine Durum semolina macaroni that the ordinary purchaser is completely deceived.

Artificial coloring matter in noodles and macaroni serves no useful purpose whatever. It is added solely for the purpose of deception. Even a harmless dye adds nothing in the way of taste or nourishment. An easy way to determine whether macaroni and noodles have been artificially colored is to examine the water in which they have been cooked; if they have been artificially colored with soluble dyes the water will be yellow. This, however, is not an infallible test, as some of the yellow dyes employed do not dissolve or color water.

There have long been regulations about how much water should be in butter. It is possible to mix in more water than is natural with the result that the buyer pays butter-fat prices for a water-tap product. The same excessive dilution of macaroni and noodles is possible. For this reason, information also was sought at the hearing in regard to the legitimate moisture content of macaroni and noodles and the relation of the moisture content to the statement on the packages of weight. The amount of moisture that should be permitted has an important bearing on the application of the net weight amendment of the Food and Drugs Act to such products. A pound of macaroni that contains 11 per cent moisture has more nutritive substance than a pound of macaroni otherwise equal in quality that contains 15 per cent or more moisture. The investigations made by the Departmnet of Agriculture have shown that there is a very great difference in the amount of moisture in macaroni, noodles, and similar alimentary pastes now on the market. Water added in excessive amount and sold at the price of macaroni is even more profitable than dyed dough at the price of egg noodles.

Those who appeared at the hearing before the Committee on Definitions and Standards agreed that in order to put competition within the industry on a fair basis, and to guard the interests of the consumers, definitions should be adopted that would absolutely prohibit the use of artificial coloring, fix a minimum egg requirement for articles sold as egg products, and also define the amount of moisture that may be permitted in the products. What these limitations and requirements shall be is now being considered by the Committee on Definitions and Standards.

FRUIT JUICES FOR THE HOME.

That the juice of currants, blackberries, black raspberries, sour cherries and peaches may be prepared and kept as successfuly as grape juice and by the same methods, has now been demonstrated in the course of a series of investigations which the United States Department of Agriculture is conducting into the whole complicated question of fruit juices. The juices of the fruits mentioned, it has been found, retain their characteristic color and flavor after being sterilized and stored away and can, therefore, be made available for use throughout the year in households and at soda fountains, etc. In this way it is thought much fruit that has hitherto been allowed to go to waste may be utilized.

For reasons, however, which are not as yet very thoroughly understood, the various fruits differ greatly in the effects of sterilization upon them. Thus strawberry juice and red raspberry juice lose their distinctive colors and flavors very readily and, therefore, can not be put up on a commercial scale and marketed as grape juice is. Lemon and orange juices also undergo peculiar changes in flavor after sterilization and no satisfactory method of overcoming this obstacle has yet been developed. Lemon juice is the more promising but this, too, can not yet be manufactured commercially with success. With certain precautions, on the other hand, pineapples can be made to yield a sterilized juice of a very attractive flavor which should have distinct commercial possibilities. The juice, however, should be kept in cold storage at from 32 to 35 degrees Fahrenheit after sterilization, and most of the suspended material should be removed by means of a milk separator or by filtration. Moreover, where atmospheric oxygen is not excluded in the process of bottling, the juice darkens gradually.

These studies have already resulted in the discovery of a method producing concentrated apple juice by freezing which is not only easier to ship than ordinary cider, but which will keep much better. In the concentrated juice, however, the presence of sugar and acid retards the growth of micro-organisms and fermentation is very slow.

Some Favorite Foods of Japan

Rice Staple Food of Japanese—Bread of Orientals—Sauce from Soya Beans Popular—Japanese Pickle, Consisting of All the Various Greens and Vegetables—Miso Soup, Fish, Sweets, Shellfish and Crustaceans Form the Bulk of Japs' Diet.

RICE is the staple food of the Japanese, and it holds as important a place in the meal as bread does in western countries. No other foodstuff stands so high in popular esteem, and the fact that the rice god has shrines all over Japan indicates the importance of rice as a food. Other cereals are used, although to a less extent. Barley, millet, wheat, and buckwheat are raised in Japan and flour made from these grains is used in making cakes and as an ingredient in many dishes.

Soy, a sauce made from soya beans, has an important place in Japanese meals. This sauce is exported to England in large quantities and is used there as the basis for the well-known Worcestershire sauce. Soy sauce, which is somewhat similar to the Worcestershire sauce, is an invariable side dish at every meal and nearly every article eaten is first dipped into the small bowl of soy placed on every meal tray.

Another article of food universally popular is the Japanese pickle, made principally of garden vegetables, especially the large Japanese radish. Cucumbers, eggplants, small turnips, and greens of various sorts go to make up this apparently vital accessory of Japanese meals. It is made by pickling the various articles in salt with a paste of powdered rice bran and some vinegar, and to foreigners the taste and smell are alike objectionable. A large and growing industry in canning this pickle, known as "konomono" or sometimes "fukuginzuke," has developed at a number of the Japanese canning establishments. The average price per barrel for pickled radish is about 3 yen ($1.50 gold).

"Miso" soup forms an important dish at breakfast. This consists of strips of radishes, seaweed, eggplant, or other vegetables cooked with bean curd and water. The cooking is not continued for a long period and so few vegetables are used that the soup partakes only slightly of the flavor of the ingredients.

The usual Japanese breakfast consists of rice, miso soup, pickles, and occasionally fish. Tea is always served with meals and is drunk clear without sugar or cream. The Japanese pride themselves upon their quickness at meals, there being a Japanese proverb that places quickness at meals as an accomplishment equal to fleetness of foot.

The midday meal consists of a vegetable or fish soup, some boiled vegetables, and generally fish, either dried or cured, such as herring, sardines, or mackerel. However, where fish can be obtained fresh and there are not many points in Japan where this is not the case, it is served raw in slices, which are dipped into the soy sauce before being eaten and are greatly relished by the Japanese. Rice, pickles, and tea, of course, are served at this meal, as they are at all meals. The evening meal does not differ greatly from the midday meal except in the variety of fish or vegetables.

From the foregoing it can be seen that rice, fish, and vegetables are the principal staples. Religious tenets do not preclude the use of meat, as in some eastern countries; consequently, in some of the larger towns, considerable quantities of beef and pork and domestic and other fowls are also consumed, but as yet they do not enter into the daily diet of the masses of Japanese. Of vegetables there are potatoes, carrots, turnips, yams or sweet potatoes, onions, eggplants, cucumbers, beans of several varieties, peas, spinach, and lettuce; other plants used as vegetables are burdock, bamboo shoots, the bulbs of tiger lilies, the rhizome of the lotus, water shield, snake gourd, and water pepper. Mushrooms and other edible fungi are greatly liked and are canned in a number of the Japanese factories. Seaweeds are also in great demand and when dried are eaten like wafers or dipped in soy sauce. Cherry flowers, salted and brewed into a decoction, are a delicacy, and chrysanthemum flowers of the large yellow variety are fried and boiled in brine and pressed.

Fish teem along the coasts of Japan and many of the edible varieties are unfamiliar to Americans. There are said to be 600 varieties of fish in the waters surrounding the islands, but the most common and the greatest favorite seems to be the "tai" *(Pagrus cardinalis)*. This fish is served in many different ways. There is said to be an old Japanese book that bears the title "The Hundred Excellent Methods of Dressing the Tai," showing that cook books were not unknown to the early Japanese. The tai is considered the best of Japanese fish to serve raw, and many Europeans and Americans who have had occasion to come in close touch with Japanese home life assert that the taste for raw tai is not by any means a difficult one to acquire. Other fishes caught and eaten are the plaice, glit-head, tunny, bonito, carp, mackerel, pike, trout, flying fish, white-bait, sand-fish, goby, sting-ray, swordfish, sardine, salmon, herring, sole, hairtail, goosefish, cod, halfbeak, yellow tail, gray mullet, shark and sea eel, and many others. Whale meat is sold in the market at Nagasaki and at other points, and is greatly relished cooked as well as raw. Some cuts do not seem unlike beef, while the choicer cuts are colorless and opaque, more or less like codfish.

Shellfish and crustaceans are plentiful, and many large clams and mussels that are not eaten in America are eagerly sought in Japan. Among these none is more popular than the abalone, or awabi, a large shellfish that seems tough and lacking in flavor to the western taste. A large quantity of these are dried and most of the canning factories in Japan pack them. They are sent to Japanese in other countries, as well as in considerable bulk to China. Among other shellfish found are the oyster, clam, sea mussel, razor shell, cockle, swan mussel, otter shell, and rapana. These are generally boiled and sometimes are served in a bowl of slightly flavored water called soup by the Japanese.

Americans are coming to know the canned crab meat imported from Japan and also the shrimp and prawns, which bid fair to rival the crab meat in popularity. While there are quantities of crabs of different varieties, the two important kinds are found only in certain localities in Japan, and these are remarkable for their immense size. Some of the crabs of Hokkaido and the Kunijiri Islands measure as much as 6 feet from tip of claw to tip of claw. Of these huge crabs the meat of the claws alone is eaten; the remainder is used as fertilizer when dried. The shrimp, especially the very small varieties, are dried and form a sort of relish or side dish much in favor. The larger prawns, called "ebi," are roasted or fried and dipped in soy. The lobster, which is in reality a large crawfish, is very abundant on the western coast and in Chosen. The cuttlefish and octopus are very common articles of food, and when fried are not unlike the soft-shell crabs of the eastern coast of America in taste. They are more often boiled, however, and served in a bowl of slightly flavored water. The cuttlefish is dried in large quantities and canned to a certain extent for the use of Japanese in foreign lands.

The fowl and game used comprise all of the domestic fowl known in America. Eggs are freely used, mostly in the form of a tough omelette. Such game as the crane, swan, heron, wild goose, duck, pheasant, quail, pigeon, woodcock, snipe, lark, water rail, and even the sparrow are occasionally eaten, although the old Buddhist objection to taking a life still persists in some sections of the country.

Except for the smaller birds, which are eaten in the fingers, the absence of knives and forks at Japanese meals makes it necessary to prepare the meat before serving so that it can be eaten with the chopstocks. Consequently, such food is usually cut in small slices and served in the thin watery soup so favored in the Japanese cuisine. This feature should be of interest to those planning to export canned goods to Japan.

The use of chopsticks is general, except among the most well-to-do classes, who have adopted European knives and forks and to some extent European cuisine. Small bowls of china or lacquered wood are the usual table equipment. After the various solid portions of the food have been lifted to the mouth with chopsticks the liquid remaining is sipped from the bowl. In the case of rice, which would be tedious to pick up grain by grain, the bowl is often raised to the mouth and the rice shoveled or pushed in with the chopsticks. It is also customary to pour a little tea into the rice bowl after it has been nearly emptied, and in this way the few remaining grains of rice are washed down as the tea is drunk. It is evident, therefore, that prepared foods that can be broken and eaten with chopsticks are more desirable than those requiring a knife and fork.

At public places the chopsticks at each meal must be new; this is indicated by the fact that the chopsticks are made from one piece of wood and are left joined together, as were matches at one time in the United States. These new chopsticks are incased in a thin paper envelope, sealed at the end, and bearing Japanese characters advertising either the hotel or some firm that has furnished them free to the proprietor for the sake of the publicity thus gained. Toothpicks, which are freely used by all Japanese at meals, are also inclosed in envelopes that frequently bear advertising matter. A Japanese mineral water called "Tansan" is frequently advertised in this manner. Match boxes bearing the advertisement of a European brand of condensed milk are also found.

The foregoing general outline of the usual Japanese meals makes no pretense of describing the dozens of preparations of beans, vegetables, and fish commonly consumed, but is given merely for the purpose of conveying to those not familiar with Japanese life an idea of the great difference between meals as served in Japan and those to which Americans are accustomed.

Fruits and sweets are much liked by the Japanese, but are usually eaten between meals, although with the advent of canned fruits their use at meals is increasing.

The apple is grown in the northern island of Hokkaido and is sent all over Japan, but is consumed principally in the cities. Its use is growing and there should be a larger field for the American apple, which surpasses the Japanese in color, size and quality. Oranges are brought from the southern islands of the Japanese group, and the mandarin seems to have the greatest popularity. Great quantities of these are sold in small baskets or bags along the railways, and it is rare to see a Japanese starting on a journey, or in a tea garden, or even at the theater, without a few oranges or some other refreshments to be eaten between meals. The shaddock is also very common. The cumquat is found generally in season and is being canned most satisfactorily in southern Japanese canning houses. The loquat, a fruit introduced from China, is not so much of a favorite as in that country, but is found in many places. Its large pits leave but little flesh to be eaten and the pomegranate is open to the same objection on account of the quantity of small seeds. The pineapple is growing in favor, and is imported from Taiwan (Formosa). A considerable portion of the fruit raised there is canned and exported to Japan in that form. Japan and at many of the railway stations, but the product is principally Formosan, as only a few of the largest groceries in the principal cities, catering to the trade of the foreigners in Japan, carry the Hawaiian pineapple. Bananas also come from the tropical sections of Japan and are favored. In Taiwan this fruit is dried and packed in cans. Figs are eaten in the fresh state and are sometimes dried, but do not form so important an item as in other sections of the East.

The peach of Japan differs considerably from that of America. It is pointed at the top, and is lacking in flavor, although often attractive in color. It is largely raised and canned in the western part of the main island of Japan, near the town of Nagano, where considerable fruit of other sorts is also canned, such as plums, strawberries, and cherries. These fruits do not compare favorably in quality with the American product. The edible cherries have only lately been introduced, for although cherry trees are grown all over Japan, they are cultivated for the blossoms, the fruit rarely maturing. The same is the case with the Japanese plum, the flowers of which are highly prized. The plums are hard and inferior, and are often pickled in vinegar or preserved in perilla leaves. The average price per barrel for pickled plums is about $3.25 United States currency.

Native pears are not the equal of the best American varieties, and they are not canned to any extent, although this might really improve the flavor. Foreign pears have been introduced and in 1911 there were 321,977 trees of this character. In addition, there were 7,130,762 trees of the native varieties. Probably the best and one of the best liked of Japanese fruits is the persimmon, which is not only relished in a fresh state but is pitted and dried. The fruit is, of course, much larger than the wild American variety, and often attains the size of a peach or a small apple. Among all classes of Japanese the dried persimmon, with sometimes a little sugar added, is prized as a sweetmeat. Small bamboo sticks, or skewers, thrust through a dozen or two dried persimmons are sold everywhere to children and others for a few sen (sen equals half a cent). According to Government reports, there were 9,566,102 persimmon trees in bearing in 1911.

The large Japanese chestnut is likewise much eaten in Japan. Flour is made from the pounded nuts and used in making cakes and confections. The nuts are also candied by boiling in sugar.

As fruits and sweetmeats are usually eaten between meals, the occasion for the continued munching of these dainties must be understood. An explanation of the custom of tea drinking in oriental countries, which custom assumes such vital importance in the daily life of the Japanese, will demonstrate how frequently there is an excuse for offering some slight refreshment with the tea. The oriental early learned that drinking water should be boiled as a safeguard against the attacks of such diseases as typhoid and cholera. No understanding of the germ theory was necessary to lead him to this conclusion, and it is almost impossible to determine when the drinking of boiled water originated. Tea drinking was introduced into Japan about the eighth century, and its use by all classes dates from the sixteenth century, according to some authorities. Tea as taken in Japan is merely boiled water slightly colored with tea leaves and really is only a pleasant form in which to take the water.

Politeness, which plays so important a part in all phases of Japanese life, requires that no caller, whether at business house or home, shall carry conversation beyond the first greetings until tea has been offered and drunk. At social calls, cakes, fruit, or dainties of some sort are always offered with the tea, and if the guest does not partake it is expected that the solid refreshments will be taken along to be eaten at home. They are usually wrapped in paper and handed the guest at the expiration of the call. This custom of taking some dainty with the tea is carried out at inns and tea houses along the roadside and among all classes; even the jinrikisha coolies frequently stop to drink tea at the little inns and usually eat some trifle at the same time. It can be inferred that the food eaten between meals forms an important item of the total consumption. Sales of American crackers and small cakes might be effected if they could be introduced generally and could be made to appeal to the Japanese taste. That it is possible to appeal to the taste of the Japanese with foreign cakes is shown by the popularity of sponge cake. There is no sweetmeat more popular or more generally used than this foreign cake, which was introduced more than three centuries ago by the Spaniards.

The canned Taiwan bananas are put up in flat tins measuring about 9½ inches by 7 inches by 1 inch, and are dried, or desiccated. The cans are imported from Japan and have a brass finish, with a picture on the cover representing a bunch of green bananas on the tree against a deep-red background. The cover bears the name in Japanese characters and in English (incorrect but sufficient).

This canning of bananas is a new industry here and, although it is starting in a small way, it promises to grow into something big later on. At present the factory employs some 24 hands, 20 of which are girls employed in preparing the bananas, and 4 are men employed in sealing tins. The drying process aims at preserving the natural flavor of the fresh fruit and is fairly successful in doing so; but it was found impracticable to boil or heat the product in the tin to create a vacuum, and the head of the factory states that he found it necessary to invent a new machine to create the vacuum without heat. The fresh fruit is, however, dried by heat. The prepared product resembles the fresh banana in shape, but is dark brown in color and considerably smaller in size. The manager states that it takes 10 pounds of fresh bananas to make 1 pound of the prepared product. The tins are sealed by hand and are opened by a key that unwinds a wire passed around the tin under the soldering. This oblong shape was adopted in deference to Japanese custom, which decrees that presents to friends, etc., shall be wrapped in thick white paper and tied with a special sort of string called "mizu-hiki." The present selling price, retail, is 1 yen (0.498) per tin.

The man in charge of the factory states that from 500 to 700 tins are sold daily for local consumption, and that he has received numerous offers from firms that desire to export the goods as agents.

If this business proves as successful as is at present indicated, the factory will have to be enlarged within a short time, when new equipment will be required. If American manufacturers make any sort of machinery that might be used in this process, it might be well to send out word and have catalogues, etc., sent to this consulate, which will be glad to see that they reach the proper persons.

South American Trade in Canned Goods

Now Is the Psychological Time for the Exploitation of United States Products in the Various South American Countries—The European War Has Created This Opportunity for Golden Harvest—The Writer Is Master of His Subject.

By E. A. Thayer

(Continued From Previous Issue.)

FORMERLY large quantities of salmon were imported into Brazil in 50-pound barrels from the United States, but at present the demand is largely for English salmon imported in pound and 2-pound tin cans and retailing at $0.71 United States currency per pound. Large quantities of sardines in cans from Norway and, to some extent, from France, Spain and Portugal. German prepared herring in cans and small wooden casks of about 5 to 10 pounds are sold in considerable quantities. Caviar comes from Russia and Germany. Canned lobster in ¼-pound cans, retailing at $0.58 United States currency, comes from England. Although fresh shrimps are obtainable from local waters, canned shrimps in ½-pound cans, in cases of 24 cans, are introduced in appreciable quantities from the United States, and retail at $0.647 United States currency per can. Importations of canned fish from Italy consist mostly of tunny fish put up in small cans and known as "atum."

American corned beef is imported in 2-pound cans in cases of 24 and retails at $1.13 United States currency per can. Frankfurter sausages in 2-pound cans are imported from Germany. In the southern part of Brazil ox tongue, one tongue to the can, are put up for European consumption.

Jacob & Co.'s cream crackers or biscuits, imported from England, find an extensive sale in Brazil. The 2-pound tins (net weight) sell at retail from $1.13 to $1.94 United States currency. American cocoa in ½-pound and 1-pound cans is very popular. Baking powder in ½-pound and 1-pound cans comes almost entirely from the United States. English jams in 1-pound cans, retailing at $0.647 United States currency per can, are on sale in nearly all of the best grocery stores.

Many of the large retail dealers in groceries import their American canned goods from the United States through New York commission houses. There are only a few wholesale dealers in groceries. Exporters to Brazil are advised to quote only prices f. o. b. New York or other port of lading, or c. i. f. Rio de Janeiro or other port of entry, in view of the character of the Brazilian customs tariff and peculiar local conditions affecting customs clearances.

Imported canned goods are subject to government inspection, which often requires one can of every case. The cost of this inspection is $6.47 United States currency, which, added to the high rate of duty and retailers' large profits, brings the cost of a can of peaches or pears, for example, to five or six times its cost in the United States. Besides customs duties and inspection, canned goods, whether domestic or foreign, are subject to an internal revenue tax of $0.032 United States currency per can of 1 kilo (2.2046 pounds), paid in the case of imported goods at the time of customs clearance and represented by stamps placed by the importer on the cans.

Canned fruits from abroad are packed in wooden cases containing 2 dozen 2-pound cans to the case. Canned salmon usually comes in 1-pound cans in wooden cases of 4 dozen cans. Domestic canned fruits from the southern part of Brazil are put up in 1-kilo cans, 56 cans to the case. In the northern part of the country there are 72 cans to the case.

Importers of canned goods, particularly of canned fruits, are generally given 90 days' credit, and wholesale and retail dealers in domestic canned fruits receive from 40 to 60 days' credit from local canning factories.

Canned goods, such as asparagus, potted meats, corned beef, tongue, sausages, sardines, preserved fruits, soda biscuits, sweet biscuits, sweet corn, tomatoes, pears, butter, etc., are imported into this city from the following countries in the order given: England, Germany, Portugal, France and the United States. Approximately 10 per cent of the total amount imported comes from the United States.

The preference is for goods from Portugal; then follows those imported from England, Germany, France, and, lastly, the United States. This preference is not due to any prejudice or marked difference in the quality of the goods, but chiefly to the size of the different foreign colonies, the largest of which is Portuguese and the smallest, the American.

American canned goods are ordered by merchants here almost exclusively through New York commission houses, who allow a credit of 90 days' sight. The owner of one of the oldest wholesale and retail stores in this city states that travelers representing American canned goods concerns had never visited this city, or at least had never visited his store.

The grocery trade is controlled by Portuguese merchants. There are many large, attractive and conveniently arranged stores and the consumption of canned goods is considerable. A large quantity of the canned meats and butter is of domestic manufacture and comes chiefly from Rio de Janeiro, but practically all of the remaining proportion of similarly prepared articles, as well as foodstuffs, sea food, confections, wines and liquors, etc., is imported from Europe.

I have personally, through the courtesy of the proprietors, inspected the stock of several of the largest stores in Pernambuco and have discovered that the amount of American canned goods in proportion to the amount in stock is quite insignificant. Many stores carry nothing at all; others only a small amount.

These conditions ought to be changed. The greater portion of American canned goods is as attractive and as scientifically and hygienically prepared as any on the market and the quality, too, is a point of decided advantage. It seems as though such goods ought to be imported and sold throughout this country at prices that would enable them to compete successfully with any similar articles on the market, with the possible exception of those of domestic manufacture.

The best way for American manufacturers to extend their trade in this line is to send out representatives who are acquainted with trade conditions, the customs and tastes of the people, and thoroughly familiar with the Portuguese language. If this be inconvenient, then recourse could be had to catalogues printed in Portuguese and all weights, etc., stated in terms of the metric system.

CHILE.

The imports of canned and preserved food products in 1911 amounted to $2,570,288, and of this amount the United States supplied $1,162,575, made up almost entirely of salmon and food oils. Salmon from the United States was valued at $287,703 and food oils at $837,741.

The total imports of canned and preserved fruits amounted to $20,798, most of which came from Great Britain, the United States supplying $2,380 worth. Canned vegetables totaled $66,164, supplied mainly by Spain, Germany, Great Britain and France, the United States furnishing $2,640; sauces of all kinds, $15,260, mainly from Great Britain, the United States supplying $140; malted milk, prepared flours, and the like, $72,410, supplied mainly by Great Britain, France and Germany, the United States furnishing $10,238; olives, $4,018 most of which came from Spain, the United States supplying $19. The total of canned meats was $52,796, most of which came from Great Britain, while the United States supplied $5,271; preserved milk and other substances $9,536, mainly supplied by Great Britain, the United States supplying $124; condensed milk, $187,308, also supplied mainly by Great Britain, while the United States supplied $233; canned fish exclusive of salmon, sardines and shellfish, $49,693, supplied by Germany, Great Britain, Italy, and the United States, the last supplying $8,150; sardines, $296,485, almost entirely from Spain, the United States supplying $7,403; lobsters, $4,614 mainly from Great Britain, while the United States supplied $531; salmon, $314,160, almost entirely supplied by the United States. The total imports of food oils were $1,477,045 of which 56 per cent was supplied by the United States.

In the far south meats, fish, lobsters and crabs are canned farther north around Valparaiso, Santiago, Coquimbo and Aconcagua are the fruit and vegetable canning factories some of which also make sauces and pickles. Practically all of the fruits and vegetables canned in the United States are also canned in Chile. Marmalades and jams are also made in some of the factories, and there is one condensed milk factory in successful operation.

The cans used in different factories and even in the same

factories vary greatly in size and shape. They are all round cans and run from 450 grams, which also sells as a pound can, up to 5 pounds. There are kilo cans, half-kilo cans, 1-pound, 2-pound and 5-pound cans.

Peas and string beans are usually packed in high, slender 1-pound cans or in half-kilo cans and fruits and tomatoes in 2-pound or in kilo cans, though tomato paste is put up also in 5 pound cans. Marmalades and jams are put up in 1-pound or in half-kilo cans the shape of an ordinary condensed milk can. Lobsters and crabs are packed in flat cans, half-kilo and kilo size. The canned fruits and vegetables are pleasing in appearance and have good flavor. Canners complain that the swellage on canned tomatoes is rather high and the tomatoes are quite acid. Experiments so far made with the canning of apples have not been satisfactory and other varieties of apples are being sought for planting. The labels for cans are fully as attractive as the American.

The tin used comes mainly from Great Britain, though the United States supplied nearly a million pounds in 1911, and recently one importer is offering a good grade of tin from the United States on more advantageous terms than the British article.

The machinery comes from the United States and Germany. Some of the factories are replacing American machinery with German on account of price. The German machinery is from 20 to 25 per cent cheaper and is more simply and more solidly constructed. This is true particularly of can-sealing machines and of pea-canning machinery. One factory is equipped with American machinery manufactured in the east, and yet it was supplied from California. Under such conditions it could not possibly compete in price with the German product. The canning industry is bound to develop in Chile, but American machinery cannot hold the market unless the German prices can be met.

American canned goods, aside from salmon, cannot compete with the domestic product in price. Fresh meat of good quality sells for 8 to 20 cents per pound, according to cut, fresh vegetables and fruits are plentiful and cheap for 8 months in the year, and ocean fish sell for 20 cents per pound in Santiago, while on the coast they are much cheaper.

There is no national pure food law in Chile. Some of the larger municipalities have ordinances relative to adulteration and coloring agents, but in none of them is there any efficient provision made for systematic inspection and analysis of samples. The penal code of the republic provides fines and punishments for adulterations, but there is no appropriation providing for inspection or analysis.

COLOMBIA.

The total annual imports of canned goods into Colombia amount to about $250,000, of which the United States supplies about $38,000. The United States leads in salmon, canned meats, oysters and shrimp, and canned vegetables. Great Britain leads in canned ham, lobsters, condensed milk, capers, pickles and sauces, jams, marmalades and preserves, malted milk, and olives. Germany leads in caviar and canned butter. France does the largest business in canned fish, asparagus and canned fruits. Italy leads in mortadela (canned bologna sausage) and olive oil, and Spain has the largest share of the trade in sardines.

Freight rates from New York and European ports are about the same and run from $6 to $7 a ton. Freight rates to the interior are very high, running all the way from $12 to $60 a ton to main commercial centers. When the rivers are low the movement of freight depends upon the mule. At such times the rates are sometimes lower than by rail and steamer, but the loss in time is considerable. One to two months may be counted as an average for the delivery of freight from the coast, and many times a longer period is needed on account of congestion in the lower river, when transportation is at a standstill owing to low water in the upper river.

While the population of Colombia is about 5,000,000, not more than 8 or 10 per cent of that population can be considered consumers of canned goods, and probably not more than 1 or 2 per cent are consumers to any great extent of such goods. Fresh meat, fruit and vegetables are abundant and cheap the year round, particularly in the interior, but nevertheless there is a constantly increasing demand for canned goods as the mining regions develop.

There is no doubt that the United States should have a much larger share of the trade in canned goods in certain lines, such as condensed milk, canned fruits, pickles, jams, marmalades, preserves and canned butter. In condensed milk and canned butter it is more a question of quality than of price; a comparison of European and American brands was distinctly not in favor of the latter product. A shipment of one of the best-known American brands of milk was examined and fully 5 per cent had suffered swellage to such an extent that some of the seams of the cans had given way, allowing the contents to ooze out. The American milk is often unpleasing in color and lumpy, and while this may not detract from the quality it is impossible to convince the consumer of this fact. One of the largest importers in Colombia will order no more American milk, as he has constant difficulty in disposing of it. A European shipment of milk received about the same time as the American shipment was examined, and all the cans were bright and clean, there was practically no swellage, and the contents proved to be fresh and pleasing in appearance.

That California canned fruits are the best in the world is admitted, and yet more French goods are sold in Colombia. This may be attributed almost entirely to the French custom of packing in glass. The goods cost more than the American article, but are sold through appeal to the eye. A label on a can may be very attractive, but it can never make the same appeal that fruit itself does.

A taste of many years standing has been formed for British pickles, jams, marmalades and preserves, and these articles are a little cheaper than the American article.

Canned goods will spoil in Colombia, even in the higher altitudes. After shipment through the tropics and the consequent release from normal atmospheric pressure swellage cannot be avoided, but a careful study of the problem can reduce swellage and spoilage to a minimum. One American house seems to have solved the problem by using an indented double concave can, which the local importers claim is entirely satisfactory.

Canned goods sell at retail for 100 to 150 per cent higher than in the country of origin. The importer wholesales on a margin of not less than 25 per cent, and must give credit of 6 to 9 months. He is granted only 60 to 90 days from date of invoices by American exporters. European exporters grant from 6 months to a year and sell to some importers on open account.

Goods should be packed in strong, strapped cases not weighing over 100 pounds, as they must often be shipped on mule back, and are always handled many times. Goods for Bogota are handled six times between the coast and their destination.

Importers buy direct and through commission houses. Probably the bulk of the business is done through commission houses, as many of the importers claim they cannot do business direct in a manner satisfactory to themselves. Traveling representatives should have a good working knowledge of Spanish and some idea of Latin-American character. All correspondence should be in Spanish.

ECUADOR.

The increase in Ecuador's trade in canned goods is slow from year to year, and no great change can be looked for in this line of goods. The prices of canned goods, on comparison with fresh meats, vegetables and fruits are very high, and while the population totals 1,500,000, not more than 10 per cent may be termed consumers. The Indians form about 80 per cent of the total population. Their daily wage runs from 10 to 30 cents, with an average of not more than 15 cents per day. They live on corn, barley and potatoes, with little or no meat. Fresh vegetables, fruits and meats are abundant and reasonable in price the entire year. Outside of the canned goods consumed by foreign residents, hotels and natives who have traveled the use of such goods is very limited and is regarded more in the light of a luxury than a necessity.

In the future Ecuador should become a producer of canned goods. There is a pineapple-canning factory under construction at present, and no doubt other factories will follow. Manufacturers of canning machinery should keep in touch with Ecuadorian importers to secure this trade for the United States.

The United States should enjoy a larger share of the present trade in canned goods, but one of the main difficulties in obtaining it is the question of credit. American exporters who grant credit in Ecuador usually allow 60 days after delivery of goods, whereas European houses grant 6 months and often longer. The importer selling in the country must extend credit of 6 to 8 months and yet must meet his own obligation at the end of 60 days. As a matter of fact the time that the importer is out of the use of his money is still longer, as he cannot always sell at once.

Importing in Ecuador is mainly done through local agents or commission men for account of the importer. In many cases the business is so small that it would not interest the manufacturer to deal direct with the importer.

(To Be Continued.)

Notes from Field of Food Control

THE Massachusets Supreme Court has rendered a decision of much interest in milk producing circles, setting up that, so far as the law is concerned, milk and cream are identical. The decision, which was made by the full bench on a contention of the Elm Farm Milk Company that its conviction for watering cream was not legal because the statute covered only milk, says in substance: "Generally, milk and cream are the same thing, and under the statute seeking to prevent the adulteration of milk by the addition of water or any foreign substance, cream is considered to be the same thing as milk. The fact that cream is known as a specific article of commerce and is manufactured as stated in the bill of exceptions, does not make the cream so designated and manufactured under the statute any different from the cream which is separated by some natural process. Neither the trade name nor the method of separation changes the essential nature of the substance. The statute was passed for a purpose. It was to protect the public health. The adulteration may be equally serious, whether it is the whole milk or in any of its component parts, such as cream or skim milk, and the protection of the consumer is as much desired in the sale of the component parts of milk as in the sale of milk itself. Where cream is separated from the milk, whether the separation is by a natural process or some process of manufacture, the statute controls."

* * *

¶ The poultry producing centers of California are fighting the Chinese egg, a bill having been introduced at the Legislature against it.

* * *

¶ According to the ruling of State Pure Food and Drug Commissioner of Texas R. H. Hoffman, selling of foods exposed to flies, manure dust of the streets and other outside contaminating matter constitutes adulteration in the meaning of the State pure food law as much as does the deliberate introduction of foreign and impure substances in the food itself. Copies of this ruling have been sent to city health departments with the request that they be posted in conspicuous places.

* * *

¶ Missouri's honest advertising law, enacted by the last Legislature, became effective recently. The measure applies to every form of business. It prohibits misstatements of fact in any form of advertising, including posters, circulars and letters. For instance, in a real estate deal, if misstatements of fact are made regarding the property to be sold, the person making those statements, no matter in what form of advertising, is amenable. Fines and jail penalties are provided for violations.

* * *

¶ The meat inspection ordinance passed by the City Council of Des Moines, Ia., some time ago will be enforced Superintendent Mitchell announced. The ordinance provides for an inspection of all live stock butchered in Des Moines for local consumption before the animals are slaughtered. It is rumored that the decision was due to reports that city hall picnic sandwiches contained ancient meat or meat from animals butchered there and not properly inspected. Mr. Mitchell denies that this has anything to do with the enforcement of the ordinance.

* * *

¶ If those who eat ice cream are concerned about the percentage of milk fat each spoonful contains, they will be rudely shocked to learn that the last Legislature of California reduced alarmingly the standard heretofore prevailing in the manufacture of the soothing summer diet. The State Bureau of Foods and Drugs, in a report just rendered, declares that the federal standard for ice cream is 14 per cent milk fat. The new state law which deals with plain ice cream, nut ice cream, fruit ice cream and the like, requires only 10 per cent of milk fat and only 8 per cent in fruit ice cream. The state board is much distressed over the situation, but relieves itself with the expression: "It is to be said to the credit of this bureau that it was not consulted with reference to the lowering of these standards, and certainly does not approve of the same."

¶ The health board of Indianapolis has decided to aid the pure milk work of the Children's Aid Association to the extent of $4,000 this summer. The board has not decided definitely how this shall be done. It doubts the legality of its former manner of handling the pure milk appropriation, when $4,000 was set aside for that specific purpose. It is possible that the board will create two milk stations under the name of dispensaries, and pay $4,000 toward their maintenance, the association to pay whatever additional may be necessary for the maintenance and for the milk.

* * *

The Attorney General's department of Texas holds that ice is food and that manufacturers of ice are held to be manufacturers of food and consequently are liable to the tax or fee of $1 imposed on manufacturers of food. It is further held that branch ice houses are also liable to the payment of this fee or tax. The opinion is to Pure Food Commissioner Hoffman. "We advise you that we are of the opinion that each branch house, who are manufacturers of food and drugs doing business in the State of Texas, or all such persons as shall bring into the State and offer for sale within the State any article of food or drug is liable to the $1 fee," said the Attorney General's department. This also means that all ice factories come within the jurisdiction of the pure food department.

* * *

¶ By 38 to 26 the Assembly of Wisconsin reconsidered the vote by which it killed the Grell skim milk cheese bill, after which the bill was engrossed. Mr. O'Brien said that with the passage of this bill, Wisconsin's reputation in the cheese field would be ruined. Mr. Spoor said Wisconsin was making half the cheese made in the United States, and that the passage of the bill would sound the knell of the prosperity of the Wisconsin dairy farmer. Since the day Wisconsin prohibited the making of "filled cheese" the reputation of Wisconsin as a cheese state has grown, he declared. Mr. Harrington, Walworth, favored the bill. The bill allows making skimmed milk cheese when the product is fully labeled as such, and was urged as needed to allow Parmesan cheese manufacture. Indefinite postponement was refused and the bill was engrossed.

* * *

¶ Agreed that all food should be protected from contamination by dust, dirt and insects, but unable to decide how best to express the provision in the proposed new ordinance to regulate marketing of edible products, the health and hospitals committee of Minneapolis, Minn., has referred this and numerous minor clauses to a special board. Chairman H. M. Guilford, acting health commissioner, plans a meeting of the committee made up of Mrs. V. C. Sherman and Mrs. F. A. Kingsley, representing women's organizations, Miss Mabel Gilchrist and Attorney George B. Leonard, for the fruit dealers; Secretary J. S. Taylor, of the Retail Grocers' Association, and Attorney James B. Shearer of the public health committee of the Civic and Commerce Association. Revised in a satisfactory manner, the ordinance is then to be given final consideration by the council committee.

* * *

¶ Appointment of Charles K. Linton, of Minneapolis, Minn., as assistant city milk inspector, pending tne return of Inspector Frank E. Johnson, now seriously ill, or civil service examination later, was announced by Dr. H. M. Guilford, acting city health commissioner. Coincident with the announcement, reports of impending reorganization of the food inspection branch of the health department were circulated at the city hall. The proposal, it was stated, is to place Meat Inspector Charles A. Tilbury in charge of all food inspections, assign Milk Inspector John H. Lyle exclusively to bakeries, Inspector Linton exclusively to dairies and continue Meat Inspector Frank Plachy on meat market and restaurant work. This is the general plan advocated by former Health Commissioner C. E. Dutton, and Chairman Kistler said he believed it advantageous. Alderman John Robb was outspoken in his opposition to the scheme, explaining that in his opinion any change should provide for continuing Inspector Lyle on the dairies and possibly the appointment of Charles E. Lewis, former proprietor of the Id bakery and for years president of the bakers' organizati as bakery inspector.

¶ The police in all parts of the State of Iowa have always made it hard for the thirsty to satisfy their craving since some of the counties went "dry," and the state agents are active in putting bootleggers out of business. Now the dairy and food commissioner has also thrown his hat into the ring and proposes to cut short what has been an easy method for those with parched throats to secure the alcohol they crave. He has instructed his inspectors to put a stop to the sale of flavoring extracts as beverages. What is known as the fractional strength lemon and vanilla extracts contain a certain per cent. of alcohol and since the stringent temperance legislation of the last general assembly has taken effect the sale of these extracts has grown by leaps and bounds. W. B. Barney, the commissioner, believes that 90 per cent. of the grocers in Iowa are opposed to selling this as a beverage, and that those who do, do so knowingly. He has written to the inspectors telling them to warn grocers that the sale of such beverages is against the law and that any violations will be prosecuted.

* * *

There is being supplied by certain manufacturers to retail dealers in North Dakota, ice cream which is much below the standard, some about half strength and others about two-thirds the proper butter-fat content and heavily thickened with gelatin. Dealers are warned against the handling of ice cream unless they have a guaranty from the manufacturers that the product complies with the requirements of our State law, unless it contains 14 per cent of butter-fat and is properly labeled; and those who continue to handle illegal products must expect prosecution. Manufacturers within the State can be reached by the department and prosecuted, but retail dealers who handle ice cream shipped by manufacturers from outside of the State must stand the prosecution for ice cream which is below in fat content or otherwise in violation of the legal standard for ice cream, as given in Food Bulletin No. 6. Unless all dealers comply fully with the law some unscrupulous manufacturers are given a decided advantage over the man who is trying to produce a good, honest product, and such a condition should not be permitted. *E. F. Ladd, Food Commissioner, North Dakota.*

* * *

In a bulletin which is just being sent out to the merchants of the state of South Dakota from the state food and drug department, the commissioner calls attention to the need for the cleaning of premises surrounding food establishments in order to keep down the crop of flies and mosquitoes. A feature of the article on this subject is the recommendation that the town dumping grounds of the state be cleaned or abolished so as to remove one of the chief blemishes in the approach to town by rail. It is pointed out that these dumps are almost invariably located alongside the railway and further that vacant ground adjoining the right of way in the towns is usually made the resting place for all worn-out machinery and implements of the community. All this has the effect of giving visitors a very poor first impression as well as affording excellent breeding places for flies and mosquitoes. Empty tin cans and other discarded receptacles will serve to hold rainwater sufficient to provide nurseries for swarms of summer insect pests. The bulletin also contains information on processes of fireproofing scenery in opera houses, the labeling of soft drinks, sanitary standards for bakeries, a long list of condemned foods and other matter of interest to merchants and others. The list of prosecutions shows that the department has not been idle in enforcing the several laws with the enforcement of which it is charged. Among others may be mentioned prosecutions for selling adulterated vanilla flavor, cough syrups containing morphine and not labeled to show the same, stock foods which were not properly labeled and drugs deficient in strength. Since this list was compiled the inspectors have been active in other lines also and recently no less than five butchers were prosecuted for selling spoiled meat or for keeping an insanitary shop. At the season between winter and spring some butchers seem to have been negligent in keeping their meats properly cooled. The sanitary food law will be enforced more rigorously this summer than ever before and it is not unlikely that more prosecutions will follow. In a few days thousands of circulars will be distributed over the state calling attention to the law in regard to the sale of bad eggs. Inspectors of the department are calling on merchants as fast as possible and urging them to use all means within their power to assist in improving the marketing conditions in the egg industry. Great improvement was shown last year and the outlook for the coming season is better yet.

¶ The law passed by the regular session of the Thirty-fourth Legislature of Texas, requiring hotel-keepers, restaurants, etc., to sterilize dishes in boiling water after use, to change the water every two hours and to require fresh napkins, will be strictly enforced by the Pure Food Department. According to Robert H. Hoffman, Pure Food and Drug Commissioner, this act is one of the best of its kind ever placed upon the statute books and the full force of the department will be instructed to make investigations and to file complaints in every instance where violations are found. The penalty upon conviction is a fine of from $5 to $100. The department will institute a campaign at once for the enforcement of the law. City organizations will be called upon to aid and report violations. The department is at this time experiencing difficulty in curbing the practice of placing deodorizers in meats. Conditions of milk are decidedly improved and, according to the inspectors of the department, there has been found a noticeable improvement both in cleanliness of dairies and in the grade of milk furnished. The practice of watering milk and in placing formaldehyde and other preservatives in milk has been abated to a large extent.

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¶ The Department of Agriculture has decided to extend until January 1, 1916, the privilege of using labels and cartons printed prior to May 11, 1914, which do not state the quantity of the contents of packages of food in terms of the largest unit as Food Inspection Decision No. 154 holds that they should, providing the quantity of the contents is otherwise plainly and correctly indicated. For example, it is not proper, under Food Inspection Decision No. 154, to mark a package "Contents 26 Fluid Ounces"; the package should be marked "One and five-eights pints" or "one pint 10 fluid ounces." The purpose of this decision is to compel quantities to be stated in the form most readily intelligible to most persons. In order to avoid the waste of a large number of labels and cartons, however, which had been printed before this decision was issued, the department agreed some time ago to permit the use of such labels and cartons which although they did not comply with the regulations in this respect, were otherwise satisfactory, had been printed prior to May 11, 1914, and indicated an honest attempt to comply with the provisions of the law. The present decision extends the time to which these labels may be used from June 1, 1915, to January 1, 1916, the additional time being granted for the purpose of enabling manufacturers and dealers in food products to dispose of their stocks of labels and to avoid the loss which the immediate enforcement of the regulations in this respect would cause. Until January 1, 1916, therefore, the department will not recommend proceedings solely upon the charge that the statement of quantity of contents on the package, if otherwise satisfactory, is not in terms of the largest unit in the package.

* * *

¶ An act regulating the sale of chicory mixed with coffee, and providing a penalty, has been passed by the State of Pennsylvania: Section 1. Be it enacted, etc., That it is lawful to sell chicory mixed with coffee if it conforms to the following conditions: 1. The amount of chicory shall not exceed 15 per centum of the mixture of coffee and chicory. 2. The package containing the mixture shall bear the words in letters of the same style and size, but not less than one-half (½) inch high, "coffee and chicory," and may contain also the name and address of the manufacturer and distributer, a non-descriptive brand-name, and a statement of the net weight of the package contents, but no other printed matter. 3. The mixture shall contain no cereal in any form. 4. If sold in the form of a beverage in hotels or restaurants, there shall be displayed in a prominent place, in characters easily legible to the patrons, a placard bearing the words, "the coffee sold here is mixed with chicory." Section 2. Any person, firm, or corporate body who shall violate any of the provisions of this act shall be guilty of a misdemeanor, and, upon conviction thereof, shall be sentenced to pay a fine of not more than one hundred ($100) dollars. Section 3. The Dairy and Food Commissioner shall be charged with the enforcement of the provisions of this act. Section 4. All fines and penalties imposed and recovered for the violation of any of the provisions of this act shall be paid to the Dairy and Food Commissioner, or his agent, and when so collected and paid shall thereafter be, by the Dairy and Food Commissioner, paid into the State Treasury, for the use of the Commonwealth. Approved A. D. 1915. Martin G. Brumbaugh.

¶ An echo of the recent "bluk milk" discussion in Minneapolis, or rather a delayed commentary that might have served a purpose had it been available at the time, is contained in a report of a study of milk distribution in the Twin Cities which has just been published by the university. The study was made by W. L. Cavert two years ago, and the report forms part of a bulletin entitled "Studies in the Marketing of Farm Products." "It appears," the report states, "that far too much attention is given to the question of butter-fat content in determining quality of milk and far too little to the sanitary conditions surrounding the production and handling of milk. One of the reasons for the use of the butter-fat test in determining quality is the fact that it is very easy to determine the fat content, while it is more difficul to work out a system of payment graded according to sanitary conditions surrounding production and handling. The consuming public of the Twin Cities has not responded generally in a way that has been financially encouraging to the efforts on the part of a few progressive dairymen to furnish a high-grade milk supply. A leading Twin City dealer states that no attempt on the part of dairymen or dealers to furnish a sanitary grade of milk at an advanced price has been financially successful to those who have undertaken the venture. In purchasing eggs the consuming public readily pay an advanced price for a superior article since any inferiority in quality is readily detected. In the case of milk, although a low bacterial count is one of the most important tests of high quality, the average consumer is ignorant of this and judges quality almost entirely by the amount of cream that appears to be present. There are two reasons why the consumer attaches so little importance to the bacterial count: First, the average consumer has not been educated to the importance of the bacterial count in determining quality; second, the bacterial count can be made only by a trained scientist, and such findings are not available ordinarily except in so far as the results of bacterial counts made by city health departments from the milk offered for sale by the different dairymen are published in the local papers."

* * *

¶ The Toledo, O., health board voted recently for pasteurization of all uncertified milk sold in Toledo. The board also passed, 4 to 1, the so-called "barnyard regulation." This ordinance provides for tuberculosis test for cattle and prohibits the sending to Toledo of any milk from diseased cows. It also provides for the handling of milk, the bodily cleanliness of cows, and the barns they are kept in, and the cleanliness of the receptacles in which milk is placed. Several small milk dealers present objected to the pasteurization regulation. Their chief spokesman was W. H. Southard, who said the pasteurization and barnyard regulations would put small milkmen in the poorhouse. He argued that the pasteurization plan is largely a scheme promoted by the manufacturers of pasteurization machinery. Dr. C. D. Selby, chairman of the health committee of the Chamber of Commerce Club; Dr. Paul Bethards, Health Officer Iford, H. A. Page, president of the Page Dairy Co.; F. C. Schaal, secretary-treasurer of the Clover Leaf Dairy Co., and several others endorsed pasteurization, and said practically every other big city in the country has adopted it, together with a large number of the smaller cities. They said pasteurization is absolutely necessary as a safeguard to public health, particularly the health of babies. Raw milk, they said, cannot be trusted. Statistics were quoted to show that it is responsible for much infant mortality and the spreading of such diseases as tuberculosis, diphtheria, scarlet fever, typhoid and diarrhea. Dr. Iford answered the argument of the small dealers as to expense by saying that the Cleveland health commissioner, who was in Toledo Wednesday, told him that pasteurization did not drive a single milkman in Cleveland out of business. Another speaker said that $500 is the maximum cost of a pasteurization machine that will handle at least 600 quarts of milk. Both ordinances will be given three readings and voted upon again. The next meeting of the board will be held June 3, and it is expected the farmers will have representatives to present further opposition to the regulations. The "barnyard regulation" is considered to be very drastic, but met with no opposition. It provides that all cows and their barns and the barn surroundings shall be kept absolutely clean; that nothing but clean, wholesome food shall be fed to the cows; that the rooms where the milk is handled shall be spick and span; that cans, bottles and utensils shall be perfectly clean; that all milk wagons shall comply with certain stringent regulations, and that all milk shall come up to a certain standard.

Uses for Honey

VARIOUS ways in which the housewife can use honey to advantage are suggested in a new publication of the United States Department of Agriculture—Farmers' Bulletin 653, "Honey and Its Uses in the Home." In this country honey has hitherto not been in as common use as in Europe, especially in cookery. It is, however, a comparatively simple matter to substitute it in many recipes for common sugar or for molasses, and when this is done the resulting flavor is often both novel and agreeable.

One of the great advantages in the use of honey is that cakes made with it will keep much longer than those made with sugar. A honey cake made with butter, for instance, will keep its quality until the butter grows rancid, and one made without butter will keep fresh for months. For this reason honey is especially useful in recipes that call for no butter. Icing made with honey has the same advantage, and some icing made in the experimental laboratory of the Department of Agriculture was found at the end of 10 months to be as soft and in as good condition as when it was first made.

The experiments conducted by the Department indicate that many of the instructions in the old cook-books for the preparation of honey are unnecessarily elaborate. For example, it used to be thought that honey had to be brought to the boiling point and then skimmed and cooled. Since honey is extremely likely to boil over, this process requires great care. Experiments showed, however, that it appears to be quite unneceossary, and it is probable that the notion arose at a time when ordinary commercial honey contained more impurities that at present. Similarly, the older recipes say that the dough should be kept at least one day before the soda is added. No evidence to support this theory was found by the investigators. On the other hand, however, they did discover that dough containing honey can be more easily kneaded if allowed to stand for several days. Again, the use of "potash" is recommended in most of the recipes in foreign cookbooks as a means of raising the dough. The properties of potash are quite similar to ordinary baking soda, and there seems no reason why the latter should not do just as well. Baking soda is a common kitchen commodity in America, and potassium bicarbonate—the potash of the cookery book—is almost unknown for household purposes. As a matter of fact, a little experience will enable any competent cook to substitute honey successfully for sugar in bread, cake, preserved fruits, sauces, and candies. It is safe to estimate that a cupful of honey will sweeten a dish about as much as a cupful of sugar, but since honey contains water in addition there is less need for milk or other liquids. For practical purposes it is accurate enough to consider that for each cupful of honey a quarter of a cupful is added to the recipe. If these facts are kept in mind special honey recipes are unnecessary.

Honey is marketed in two forms, known respectively as comb honey and extracted honey, the former being used much like jam or marmalade and the latter either in that way or for cooking. In the past there has been some prejudice against extracted honey—or honey removed from the comb—because it was believed that this was frequently adulterated. However prevalent this practice may have been in the past recent legislation and the efforts of honey producers themselves have made it dangerous and unprofitable. There is now, it is believed, little adulterated extracted honey on the market. Comb honey is practically certain to be the pure product of the hive, because it can only be adulterated by processes which cost more than they save. When sold at retail there is now comparatively little difference in the cost of comb and extracted honey, but the latter can be purchased at wholesale very much cheaper. The reason for this is that the producer of comb honey makes a product which is practically ready to be delivered to the consumer. Moreover, it costs the bee-keeper less to produce extracted honey while the wholesaler who purchases extracted honey has several processes to go through with before he can sell it at retail. If the housewife is willing to do these herself she can effect a considerable saving.

The simplest and, perhaps, most popular way of using honey is to serve it like jam or sirup with bread, pancakes, etc. When used in this way an ounce of honey may be regarded as the equivalent of an ounce of jam. When intended for sirup it is sometimes diluted with hot water, not only to make it less sweet, but also easier to pour.

Fishing Industry of the United States

In the Fisheries of This Country Each Year Shows an Increased Aggregate Output with Increased Income to the Fishermen Dependent on Various Factors—Knowledge of Fish Resources Essential to all Americans

THE general condition of the fishing industry of the United States at the present time is satisfactory. Each year shows an increased aggregate output with increased income to the fishermen, dependent on various factors. Among the influences tending to produce an augmented catch are (1) natural expansion of fishing operations in fields where the limit of productivity has not been reached, (2) exploitation of new or little-resorted-to grounds, (3) utilization of aquatic resources formerly neglected or little used and (4) actual increase in abundance of products owing to artificial propagation, protective measures, or natural causes.

Certain branches, however, which have long exhibited a downward trend continue in the same condition; others are showing a sharp decline of comparatively recent origin; and still others are affected by a purely temporary or seasonal scarcity of supply. In the case of some species, a markedly diminished catch is attended by an actual increase in the income of the fishermen therefrom because of an artificial rise in price. Under such circumstances, fishermen are likely to report a particular fishery as in excellent condition and thus to create an entirely erroneous impression which the fish-eating public finds difficulty in reconciling with personal experience.

Among the more valuable food fishes about which there is reason for the most solicitude are the anadromous species of the Atlantic seaboard, particularly the shad and the alewives or river herrings. Notwithstanding the most unmistakable demand for immediate and radical action on the part of states to preserve these fisheries, nothing noteworthy has been accomplished, and vast food supplies and sources of income to the fishermen are being sacrificed.

The distressing conditions which have been permitted to arise and continue in Chesapeake Bay and tributaries were referred to at some length in the last annual report. The season of 1913 was stated to be the worst in some respects for shad and alewives in 40 years. The season of 1914 was even worse, and a general failure of the fisheries in both salt and fresh water was recorded. This failure depended solely on the scarcity of fish. The only measure of relief that has been afforded to the sadly harassed schools of spawning fish has come from the exercise by the Federal Government of arbitrary authority over the waters for purposes of navigation, which has insured the opening of narrow lanes through the mazes of fixed nets that fringe the shores and block the streams.

The most extensive and valuable sea fisheries of the country are those centering at Boston and Gloucester, Mass., where, for a long term of years, detailed statistical and other data have been collected by the Bureau through local agents. The statistics are published monthly and annually in one-sheet bulletins which are issued to the trade.

Taken as a whole, the New England vessel fisheries were less successful in 1913 than in 1912. The catch of cod, cusk, haddock, and hake decreased, while pollock, halibut, mackerel, and swordfish were caught in larger quantities. More fares of fish were landed and the value of the product was greater than in 1912.

As regards the sources of the fish on which this large industry depends, it may be noted that 67.52 per cent of the quantity and 65.45 per cent of the value were obtained from fishing grounds lying directly off the coast of United States; 13.28 per cent of the quantity and 13.5 per cent of the value from fishing banks off the coast of Newfoundland; 18.55 per cent of the quantity and 19.75 per cent of the value from grounds off the Canadian Provinces; and less than 1 per cent of the quantity and 1.28 per cent of the value from the coast of Labrador. Newfoundland herring constituted 7.06 per cent of the quantity and 4.21 per cent of the value of the products of the vessel fisheries of these ports. The herring were taken on the treaty coast of Newfoundland, but cod and other species from that region were obtained chiefly from fishing banks on the high seas. The fish caught by American fishing vessels off the Canadian Provinces were all from offshore fishing grounds.

The most interesting and uncertain of the New England vessel fisheries is the mackerel. The catch may be said to have been a failure since 1886, for in no year since then has the yield even approximated that of the preceding years. In 1913 there was some improvement over the previous year, and the catch amounted to 48,126 barrels sold fresh and 7,809 barrels salted. The southern fishery in the spring of 1914 was comparatively successful; and up to June 30 there was a decided improvement over the corresponding period of 1913. The netters fishing on the shores of the United States and the seiners resorting to the shores of Nova Scotia had a fairly successful season. In June a prominent feature of the fishery was the taking of small mackerel in much larger quantities than for a number of years along the entire coast from Cape Cod to Portland.

Swordfish were more plentiful in 1913 than usual. The entire swordfish fleet did well, and some of the vessels made large catches. On July 4 the schooner *Topsail Girl* landed 242 swordfish, the result of three weeks' fishing, probably the largest number of fish of this species ever brought in by one vessel in one trip; but this record was exceeded on August 4, when the schooner *Edmund F. Black* landed 274 swordfish. The principal fishing ground for vessels in this fishery from Massachusetts and Maine ports is Georges Bank, although large numbers of swordfish are taken along the entire coast from Block Island to the Strait of Canso. The season for this fishery is chiefly from June to September, and Boston is the principal market for the catch. The quantity of swordfish landed at Boston and Gloucester by American fishing vessels in 1913 was 2,375,920 pounds fresh, valued at $195,727, and 5,000 pounds salted, valued at $150. Nearly all of the vessels in this fishery are fitted with auxiliary power, which enables them to fish over a large area. The apparatus used is a harpoon.

The winter gill-net fishery, which is carried on at Gloucester and a few other ports on the New England coast, employed about 40 vessels, practically the same number as in 1913. In the early part of the season, i. e., in October and November, the fleet was very successful, large quantities of pollock being taken in a comparatively short time. The catch of cod and haddock by this method, however, was small, and in consequence a number of vessels abandoned the fishery early in the spring. Although a few vessels did fairly well, the fishery as a whole did not compare favorably with the previous year.

The otter-trawl fishery, which centers at Boston, was carried on with greater activity than in previous years. Three new steamers have been added to the fleet since July, 1913, increasing the number to 9, in addition to which one vessel operating out of New York sometimes landed her catch at Boston. The number of trips made by the otter trawlers in 1913 was 326, an increase of 31 over the previous year. The total amount of fish landed at Boston was 14,366,283 pounds, against 15,025,150 pounds landed in 1912, a decrease of 658,867 pounds. The fishery, as in previous years, was chiefly confined to Georges and the South Channel, although during the spring months a number of trips were taken on the Western Bank and a portion of the catch was landed at Portland, Me. The French fleet of otter trawlers, operating on Grand Bank, St. Pierre Bank, and Quereau Bank, consisted of about 30 steamers.

The operations of the Boston trawlers, which had been under investigation during the previous year, were again subjected to close scrutiny, and during the first half of the fiscal year agents of the Bureau were constantly engaged in recording the large and small fish, marketable and unmarketable, taken at each haul of the net. The field work was suspended in December, although much desirable information still remained to be gathered; and a special committee of Bureau assistants was formed for the purpose of considering the data in hand and of making a general report on the subject of otter trawling. The preparation of the report, for which there has been an insistent demand ever since the investigation began, will be pushed as rapidly as possible.

The great abundance of menhaden in the coastal waters of the Atlantic seaboard and the peculiar qualities of the fish led many years ago to the inauguration of an industry which in time became an important branch of our fisheries. The taking of menhaden for conversion into oil and fertilizer is now

carried on from Maine to Florida, and ranks as one of the leading fisheries of the country. Menhaden caught incidentally in the shore fisheries are utilized also in large quantities as bait in the line fisheries for cod, mackerel, bluefish, and other species, and smaller quantities are used as human food.

The number of menhaden utilized in the factories was over one billion, valued at $2,210,000. This catch, which weighed 637 million pounds, was larger than in any previous year for which statistics are available, and may be regarded as marking a climax, because the following season showed a decided decrease in the available supply of menhaden and a corresponding drop in the product. In addition to the menhaden, about 5 million pounds of sharks, skates, and other waste species caught in the seines, and alewives and other fishes bought from boat fishermen, were consumed at the factories.

The manufactured products consisted of 6,651,000 gallons of oil, valued at $1,552,000, and over 88,000 tons of scrap, valued at over $2,100,000.

The method of preserving the seine during the fishing season is by the use of salt. After the day's fishing the seine is stowed in the seine boats, and about 4 bushels of coarse salt are sprinkled over each arm or portion of the seine in each boat. From 12 to 15 buckets of sea water are then poured over the netting in each boat, and as this collects in the bottom of the boats it is pumped into buckets and poured over the twine. This is repeated several times a day while the seine remains in the boats. When twine is very slimy, as is frequently the case after a haul has been made, it is washed by a stream of water from the fire hose of the steamer. The seines completely rigged for fishing cost about $1,000 each, and are seldom used more than one season.

The menhaden factories are usually two-story buildings, and are so located as to be accessible to the steamers engaged in the fishery. In addition to the main factory there are several other buildings, including the office, "scrap room" in which the scrap is bagged and stored for shipment, the mess house, and the sleeping quarters for the men. Some of the factories built in recent years have cement floors; many of them are lighted with electricity generated on the premises, and one plant is supplied with electric motors for operating the machinery. The equipment of an average factory consists of an elevator for hoisting the fish out of the vessels, a measuring device, a "raw box," a cooker, presses, a drier, oil tanks, and bucket, chain, or screw conveyors for moving the material from one part of the plant to another. The elevator or other device for removing the fish from the hold of the steamer, and the device for measuring the fish, are always placed on the outer end of the wharf. The cooker is generally on the ground floor, but at some factories is not in the building but on the outside, with a roof to protect it from the weather. The presses are generally placed on the second floor, and the oil tanks at a lower level, so that the oil and water coming from the presses may have a gravity flow. The tanks are frequently outside of the building with no covering, but in most of the northern factories they are under a roof. The drier is on the ground floor, either in the main building or under a shed. The power of the boilers and engines depends on the equipment of the factory. Two 125-horsepower boilers, costing about $1,500 each, are sufficient for a plant having one cooker, two presses, and one drier. The cost of the entire equipment of such a plant is about $24,000, and the capacity is about 600,000 fish in a day of 12 hours. The largest factory on the coast has a capacity of about 2,500,000 fish a day and employs upward of 200 men.

The principal processes involved in the manufacture of menhaden oil and fertilizer are cooking and pressing the fish, and drying or otherwise preserving the scrap. It is desirable to cook the fish as soon as practicable after they are caught. Cooking was formerly done almost entirely in vats or tanks fitted at the bottom with perforated pipes by means of which steam was supplied to heat the water in which the fish were placed. The usual time for cooking the fish in these tanks is about 20 minutes. In recent years continuous steam cookers, in which the cooking is done by direct steam, have been gradually displacing the old style vats, and the latter are now used only in North Carolina. After the fish are cooked, the oil is pressed from them by either hydraulic or screw presses. The old-style curbs and hydraulic presses have been displaced to a considerable extent by the screw presses, but are still in use in a number of factories. In drying the scrap it was formerly the custom to spread it on a platform made of boards or concrete where it was exposed to the action of the sun for several days until dry. This method is still employed to some extent, but the hot-air drier is now generally used. Several of the factories have as adjuncts plants for the preparation of fish fertilizer, but the greater part of the scrap is sold to the fertilizer mixing plants. The oil is practically all sold to the dealers in New York, New Bedford, Baltimore, and Boston, where it is refined and graded.

A special inquiry regarding the sturgeon and sturgeon fishery of the Delaware River was made by the Commissioner in June, 1914. Notwithstanding a tremendous decline from the conditions prevailing between 1890 and 1900, the Delaware continues to be the leading sturgeon stream of the country.

The fishing centers at Delaware City, Del., and the active season is from about May 25 to July 1. Some sturgeon with large roe are caught as late as September, but a large proportion of such fish are of the small species (*Acipenser breviros-tris*) locally called "bottle nose."

In 1914 the fishery was conducted by 135 boats, each carrying 2 men and a gill net. A strugeon boat, with net and other equipment, is valued at $100. The boats belonged in three states, 59 being in Delaware, 69 in New Jersey, and 7 in Pennsylvania. The largest number of boats hailed from Port Penn, Del., but Bayside, Pennsville, and Pennsgrove, N. J., and Delaware City and Cedar Creek, Del., also had good-sized fleets.

The season of 1914 was the best in five to seven years, and, according to local fishermen, the conditions affecting the fishery are gradually improving owing to the discontinuance of early fishing at the Capes of the Delaware and in the lower bay and to protective legislation affecting the fishing in the river. This has permitted a fair percentage of the fish to reach the spawning grounds; and in 1914, up to the first of June, from 50 to 60 per cent of the cow sturgeon caught were spent.

The sturgeon is now so valuable that a boat which takes 6 to 10 fish in a season will pay expenses. In 1914, the price of roe, after being put through a sieve or "rubbed out," averaged $1.50 a pound and ranged as high as $1.75 a pound. The carcass, after decapitation, skinning, and evisceration, brought 12 to 20 cents a pound.

A fish brought into Delaware City on May 22, 1914, produced 86 pounds of rubbed-out roe and netted the fisherman $179.82; and another taken on the same day had 80 pounds of roe and sold for $145.50. On May 28 a Delaware City fisherman caught a fish 12 feet 3 inches long that weighed 450 pounds gross; the ovaries weighed 125 pounds, and the screened roe weighed 99½ pounds. This fish, which was of exceptionally large size for recent years, brought the fisherman $178. Another fish taken on the same day had 85½ pounds of roe.

In view of the active co-operation which for many years has existed between the Bureau of Fisheries and the North Carolina officials having charge of fishery matters, and because of the aid which has been given to the local fisheries by the work of artificial propagation on Albemarle Sound and tributaries, a brief review of the situation is appropriate at this time.

The history of the fisheries of North Carolina is similar to that of most other communities in which the regulation of the industry has been in obedience to local demands, prejudices, and jealousies rather than based on broad principles having in view the interests of the state as a whole and a proper regard for the future welfare of both the fisherman and the consumer. There was at first a gradual increase in the yield, owing to the growth of markets and the improvement of means of transportation, the demand thus stimulated resulting in an increase in the number of persons and the quantity of apparatus employed. For a period this increase in the intensity of the fishery had no very conspicuous influence on the apparent abundance of the fishes, the effects being further obscured in the view of the fishermen by an increase in the unit price of the products, due to broader markets. Eventually, however, the decrease in the fishes began to manifest itself in the catch, and this was most conspicuous in the more desirable and higher-priced species like the shad. From 1880, the earliest year for which data are available, the catch of this species gradually increased under the operation of the factors just mentioned, but after attaining a maximum about 1897 it declined rapidly and in 1904 had sunk to the level of 1880. Essentially the same conditions obtained with respect to other species, although the catch of food fish as a whole was well maintained because many of the cheaper fish justly or unjustly regarded as inferior, which in the earlier period were but little utilized, at a later date came into greater demand and found a market which the fishermen could supply with profit.

(To be continued.)

PROGRAM OF THE NINETEENTH ANNUAL CONVENTION OF THE ASSOCIATION OF AMERICAN DAIRY, FOOD AND DRUG OFFICIALS

At Berkeley, California, Aug. 2, 3, 4, 5, 1915.

Place of Meeting: University of California.

Convention Headquarters, Hotel Claremont, Oakland.

Monday, Auugust 2, 10 A. M.

Association convenes.

Announcements.

Words of Greeting, President Wheeler, University of California.

Response, Hon. R. M. Allen, Head Department Food and Drugs, Kentucky.

Appointment of Committees: (a) Credentials, (b) Auditing, (c) Resolutions.

Report of Secretary, Hon. W. M. Allen, Food and Oil Chemist, North Carolina.

Report of Treasurer, Hon. F. A. Jackson, Chairman, Rhode Island Board of Food and Drug Commissions.

Report of Executive Committee, Hon. W. M. Allen, Sec'y Convention.

Report Committee on Co-operation, Hon. J. S. Abbott, Chemist, in charge Co-operation, Bureau of Chemistry, Washington, D. C.

Discussion on Co-operation, by Collaborating Officials.

2:00 P. M.

Report Committee on False Advertising, Hon. Geo. L. Flanders, Chairman, Counsel, New York Dept. of Agriculture.

Discussion, Hon. R. H. Hoffman, Grain, Dairy and Food Commissioner, Texas.

President's Address, Dr. S. J. Crumbine, Sec'y., Kansas State Board of Health & Chief Food and Drug Inspr.

"It's a Long, Long Way" to Clean Milk, But Our Ideals Are Still There, Hon. J. D. Mickle, Dairy and Food Commissioner, Oregon.

Discussion, Hon. Frank Stadtmueller, Dairy and Food Commissioner, Connecticut.

The National Dairy Show, Hon. W. B. Barney, Dairy and Food Commissioner, Iowa.

The Physical Examination of Employes Handling Food Products: Necessity for Same, Progress Made and Outlook for Future, Hon. H. E. Barnard, Food and Drug Commissioner, Indiana.

Discussion, A. D. Melvin, M. D., Chief, Bureau of Animal Industry, Washington, D. C.

The Hotel Menu and the Misbranding Clause in the Law, Hon. Lucius Brown, Director of Food Inspection, New York City.

Discussion, Hon. A. M. G. Soule, Chief Food and Drug Inspector, Maine.

Tuesday, August 3, 10:00 A. M.

Report of the Association Members of the Committee on Standards, Chairman of Association Committee, Prof. E. F. Ladd, Food and Drug Commissioner, North Dakota.

Discussion: Hon. R. M. Allen, Head Food and Drugs Department, Kentucky.

Report of Special Committee on Eggs and Egg Products, Hon. J. B. Newman, Secretary, Committee, Illinois.

The Sanitary Problems of the Soft Drink Establishments, Prof. George B. Taylor, Chemist, Louisiana.

Discussion: Dr. W. F. Cogswell, in charge of Foods and Drugs, Montana.

Discussion: Hon. John Lynch, in charge of foods, drugs and feeding Stuffs, Colorado.

How Should Food and Drug Standards Be Promulgated and Legalized, Prof. E. F. Ladd, Food and Drug Commissioner, North Dakota.

Report Committee on Credentials.

2 P. M.—Section Meetings.

The Most Important Thing in Food and Drug Control Work, Hon. Guy G. Frary, Food and Drug Commissioner, South Dakota.

Discussion: Hon. Heber C. Smith, Dairy and Food Commissioner, Utah.

Questionnaire and Editorial Comment, Hon. Herman C. Lythgoe, Analyst in Charge of Food and Drugs, Massachusetts.

Discussion, Hon. John J. Farrell, Dairy and Food Commissioner, Minnesota.

Looking Backward, Hon. Geo. P. McCabe, Ex-Solicitor, U. S. Department of Agriculture.

Wednesday, August 4, 10:00 A. M.

Jobbers' Day.

The Conservation of the Shellfish Industry, Mr. W. H. Killian, President Oyster Growers' Association of North America, Baltimore, Md.

The "Bat the Rat" Campaign: Its Sanitary and Economic Significance, Mr. W. G. Sherer, Sherer-Gillette Company, Chicago, Ill.

The "Middleman": His Opportunity as Co-Worker With the Food and Drug Commissioners, Mr. J. H. McLaurin, President, Southern Wholesale Grocers' Association, Jacksonville, Fla.

The Problems of Raw Materials for the Manufacture of Food Products, Dr. F. L. Dunlap, Chemist, Victor Chemical Works, Chicago, Ill.

Feeding Stuffs Inspection Laws and Their Administration, F. L. Brown, Secretary, American Feed Manufacturers' Association, Milwaukee, Wis.

Smoke, Fog and Dust vs. Clear Vision in Food and Drug Control, Chas. Wesley Dunn, Counsel for American Specialty Manufacturers' Association, New York.

General Discussion: Suggestions, Kicks, Salve, Soap, Salt and Vinegar—Everybody.

Thursday, August 5, 10 A. M.

The More Common Adulterations in Drugs, Dr. Charles Caspari, Jr., Food and Drug Commissioner, Maryland.

Discussion, Hon. S. C. Dinsmore, Food and Drug Commissioner, Nevada.

The Artificial Ripening of Oranges and the Propaganda of Reform, Prof. M. E. Jaffa, Director, State Food and Drug Laboratory, California.

Discussion, Hon. R. E. Rose, Chief Chemist, Florida.

Sewage Purification in Its Relation to the Shell-Fish Industry, Hon. R. B. Fitz-Randolph, Chief, Division of Food and Drugs, New Jersey.

Discussion, Hon. Benjamin L. Purcell, Dairy and Food Commissioner, Virginia.

1:30 to 4 P. M.—Sectional Meetings. 4 P. M.—Report Committee on Resolutions, Place of Next Meeting, Election of Officers, Adjournment.

PROGRAM SECTION B.

Tuesday, August 3rd, 1915, 2 P. M.

1. President's Address.
2. Administrative Methods in Sanitary Control, R. M. Allen, Lexington, Ky.
3. Efficiency Through Co-Operative Control, J. R. Chittick, Chicago, Ill.
4. The Effect of Time Upon the Optical Rotation of Lemon Oil, A. F. Seeker, New York.
5. Analysis of a Prescription: Acidum Borieum, gr. II; Aqua Pura, oz. II, Geo. B. Taylor, New Orleans, La.
6. Determination of Chloroform in Cough Syrups, E. B. Putt, New York, N. Y.
7. The Examination of Commercial Saffron, J. F. Darling, New York, N. Y.
8. A Method to Differentiate Between Pasteurized and Raw Milk, J. P. Atkinson, New York, N. Y.

Thursday, August 5th, 2-4 P. M.

1. The Nutritive Value of the Avocado, M. E. Jaffa, Berkeley, Calif.
2. The Examination of Scallops, A. L. Sullivan, Boston, Mass.
3. The Estimation of Moisture in Dried Fruits, H. E. Barnard, Indianapolis, Ind.
4. The Analysis of Tomatoes and Tomato Pulp, W. D. Bigelow, Washington, D. C.
5. The Effect of Storage on the Moisture Content of Coffee, B. B. Wright, New York, N. Y.
6. The Effect of Storage on the Moisture Content of Cloves, A. W. Ogden, New York, N. Y.
7. Election of Officers.

Consular Trade Notes and Brevities

OWING to the difficulty of securing skilled workers, the high cost of land and water, and the increased cost of labor, rice production in Hawaii (which has been averaging over 25,000,000 pounds annually) is decreasing at the rate of about 10,000 bags a year. It is estimated by a Honolulu paper that the 1915 crop will be 60,000 bags less than that of 1909.

* * *

¶ Coffee imports into Great Britain for home consumption are about 30,000,000 pounds yearly, but an increasing quantity (75,000,000 pounds in 1914) are bought for re-export.

* * *

¶ On March 1 the index figure of crop prices in the United States was about 7.6 per cent higher than a year ago, 27.1 per cent higher than two years ago, and 12 per cent higher than the average of the past seven years on March 1.

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¶ The Department of Agriculture and Commerce announces that the 1914 crop of barley and wheat in Japan is 10,515,630 bushels, a decrease of 15.2 per cent from 1913 and 3.3 per cent less than the average year.

* * *

¶ A decree of the Government dated June 5, 1915, extends the Portuguese moratorium for the last time and makes provision for the liquidation of all bill business transacted at the stock exchanges of Lisbon and Oporto up to August 3, 1914.

* * *

¶ The official statement is made that the total olive crop in Spain for 1914 was 1,302,500 tons (short), or about 200,000 tons less than for 1913, from which 1,260,000 tons have been used to make olive oil, the total output of which was 229,000 tons.

* * *

¶ Owing to the difficulty of securing skilled workers, the high cost of land and water, and the increased cost of labor, rice production in Hawaii (which has been averaging over 25,000,000 pounds annually) is decreasing at the rate of about 10,000 bags a year. It is estimated by a Honolulu paper that the 1915 crop will be 60,000 bags less than that of 1909.

* * *

¶ The imports into Columbia during April, 1915, amounted to 5,338 metric tons (1 metric ton = 2,204.6 pounds), valued at $794,657, of which 3,373 tons, valued at $411,509 came from the United States. The exports for the same period amounted to 4,692 tons, valued at $1,506,457, of which 4,284 tons, valued at $1,447,113, went to the United States.

* * *

¶ The 1914-15 yield of wheat, linseed, oats, and rye in Argentina is reported to be exceptionally good and the grain is of excellent quality. Corn, a later crop, is reported to be in excellent condition and a bumper crop is anticipated. Furthermore, 1,000,000 to 2,000,000 tons of corn remain from last year to be exported with the new crop.

* * *

¶ From a recent memorandum report of the Dominion census and statistics office it appears that the wheat and flour (stated in its wheat equivalent) in Canada on February 8 was, in round figures, about 80,000,000 bushels. It is estimated that 44,250,000 bushels of this will be needed for home consumption and seed, leaving 35,750,000 bushels for export.

* * *

¶ The amount of coffee cleared this season to May 6 at Rio and Santos was 11,565,223 bags and its value, $115,154,559. Assuming 1,322,078 bags as the amount to be cleared to the end of June (same as last year) and its f. o. b. value to be $13,269,490, the Rio and Santos crops would give a total of 12,887,301 bags this season and f. o. b. value of $128,424,000, as against 13,954,183 bags and $195,176,000 for last season.

* * *

¶ During the month of April a total of 6,191,033 pounds of fish, valued at $125,113, was landed at Boston, and 6,231,347 pounds, valued at $138,674, at Gloucester. Cod and haddock were the principal catches. Recently a carload of 25,000 pounds of Japanese codfish was reported to have been received at Gloucester from the Pacific Coast. It is said that this consignment is the first of its kind ever made from Japan to the United States. Last November the Norwegian steamer *Bauta* landed 1,500,000 pounds of Iceland codfish at Gloucester.

¶ Exports of meat from the principal South American packing houses increased in 1914 over the preceding year by 826,044 quarters of beef and 328,884 frozen sheep and lambs, but they were smaller than in 1912 except in chilled beef, shipments of which have grown from 2,269,474 quarters in 1912 to 3,006,608 quarters in 1913 and 3,397,635 quarters in 1914.

* * *

¶ The Bureau of Fisheries desires to call attention to its economic circular No. 11, issued March 7, 1914, entitled "Canned Salmon: Cheaper Than Meats, and Why." The circular contains 50 tested receipts. This circular has been republished with a handsome lithographed cover by private parties in connection with the Panama-Pacific International Exposition. Copies of the original circular can be had by addressing the Commissioner of Fisheries, Washington, D. C.

* * *

¶ The Bermuda and Creole onion crop of La Fourche Parish, La., this year is estimated by the Bureau of Crop Estimates at about 2,000 acres; this is the second most important onion section of the South. The Census Bureau reported 2,500 acres in 1909; thus the acreage this year is about 20 per cent less than in the census year. Onions continue to be a large import into the United States, the aggregate in 1914 being $909,204. Receipts of onions from Bermuda, however, dropped from $103,188 in 1913 to $26,704 in 1914.

* * *

¶ Previous to the European conflict Germany supplied nearly all of the matches consumed in Haiti. On account of the difficulty of importing from that country, the volume of trade has declined more or less, and the smaller quantities of matches available have caused retail prices to advance to four times what they were formerly. If manufacturers in the United States can furnish a match similar to the German Union Augesburg safety match, they should secure a satisfactory share of Haiti's trade.

* * *

¶ Lists of American firms furnished by the consulate general in Rio de Janeiro are now being published daily in the Jornal de Commercio of that city and are increasing in length. Lists of addresses of Brazilian firms are inclosed by this office, with answers to inquiries from the United States, and local houses are given an opportunity, whenever their representatives call at this office, to reply to the consulate's American correspondents in the branches of commerce in which they are interested.

* * *

¶ The banana season, which will probably last till October, has just been initiated by the shipment of 18,000 bunches of bananas to Boston. A large crop is anticipated from the single plantation that exports bananas. Exports of bananas vary greatly from year to year, the 1914 crop having been particularly short owing to a disastrous windstorm that destroyed many thousands of bunches. Exports during the past three years were as follows: 1912, 223,000 bunches, valued at $111,500; 1913, 591,500 bunches, valued at $295,750; 1914, 130,000 bunches, valued at $65,000.

* * *

¶ The stock of coffee in Europe on June 1 was the smallest for many years at the same date. It amounted to 4,471,050 bags, against 8,102,000 in 1914, 6,660,000 in 1913, 6,463,000 in 1912, and 7,330,000 in 1911. About four-fifths of the quantity in all these years was Brazil coffee. However, it is apparent from the statistics that the stock was depleted between July and the end of December, 1914. The stock on January 1 in all the years named, including this year, was practically the same as on June 1, whereas the arrivals of coffee in Europe during the first five months of this year have totaled somewhat more than the average for the corresponding period of the other years mentioned. The arrivals have been normal this year, and so also have been the deliveries, which have been about the same as the average of the other years in question. The total of the deliveries this year has been somewhat less than the total of the arrivals; therefore the stock on hand tends to increase. Nearly half the total of the arrivals in Europe have come to the Netherlands this year, contrary to previous years, when the proportion was about one-seventh.

¶ Chinese vermicelli is made from the small green bean (lü tou) in the Ninghai and Fushan districts, in the vicinity of Chefoo, to the south and west, there being one factory in Chefoo in connection with the Hwa T'ai silk filature. Large quantities are made by individual farmers in these districts, but more is made in the little family factories scattered all over this territory. The farmers in Fushan buy their beans in Chefoo, as the soil in this district will not raise a good crop of the green bean, while those living in Ninghai raise their own. These two districts are divided by a low range of hills, Ninghai being on the sea and having a sandy loam and Fushan having a loess soil.

* * *

¶ It is probable that the pear growers of California will adopt the drum and sawdust pack for pears in shipping their products to Eastern markets, as the result of an experiment with a number of drums which were successfully packed, shipped, and sold during the past season. Pears so packed were sold in Boston and New York and arrived in prime condition. Grapes have been packed in this method for many years, especially those imported from Spain, and during the last few years this system of packing has been used to some extent by the California grape growers. The packing of pears in drums is still experimental, but should it prove successful the plan may reach the proportions of the present business carried on with grapes.

* * *

¶ "List of Publications of the Department of Commerce Available for Distribution" is the title of a pamphlet issued about twice a year by the Division of Publications of the department for free distribution. The list contains the titles of all available publications of the department, full instructions as to how they may be obtained, and condensed information concerning the scope of the publication work of the department. There is also issued monthly by the division a list of the publications becoming available during the month for distribution. Persons desiring to receive these pamphlets regularly may have their names placed on the mailing list by applying to the Chief Division of Publications, Department of Commerce, Washington, D. C.

* * *

¶ The Bureau of Foreign and Domestic Commerce maintains branch offices in eight commercial centers, where business men may more readily avail themselves of the service of the Bureau. Reserved addresses in connection with "Foreign trade opportunities" and all lists of names offered in connection with articles published in Commerce Reports may be obtained from the nearest office by application in letter form. The list of offices follows: New York, 409 United States Customhouse; Chicago, 629 Federal Building; New Orleans, 1020 Hibernia Bank Building; San Francisco, 310 United States Customhouse; Atlanta, 52 Post Office Building; Seattle, 922 Alaska Building; Boston, 752 Oliver Building; St. Louis, 402 Third National Bank Building.

* * *

¶ The bread used in Spanish households is somewhat similar to the French bread seen in the United States, but of a closer texture and harder surface. There are several bread-making establishments in Seville still making bread in the same primitive way that has been followed for hundreds of years in Spain and, so far as I have been able to discover, only one establishment that uses modern machinery. The bread that is considered the finest is produced at Alcala, about 15 miles from Seville, where several thousand persons are engaged in the industry. So famous has this village become that it is known throughout Spain as "Alcala of the bread makers." The bakeries are usually located in buildings that once were private homes, and in many—in fact, in most—of them the family and employees reside still.

* * *

¶ For some time the New Zealand Fruitgrowers' Federation has urged the Government to send a trustworthy expert to South America to investigate the market there for New Zealand fruit, especially apples. It is claimed that thousands of acres are already planted to apples for export, the land value of which is $12,500,000. It is estimated that the crop available for export this season will amount to at least 243,000, and that in five years the export crop from orchards already planted will amount to 1,250,000 cases, valued at about $2,250,000. New Zealand growers desire to ascertain whether South America will be a permanent market, and whether the apple-growing industry is being encouraged in that country. If it is being encouraged an effort may be made to find a market in North America. As direct steamers ply between New Zealand and South American ports, the impression prevails that prospects are bright.

¶ A vanilla-producing plant, *Vanilla ovalis,* has been found on the island of Mindoro. The plant has roots similar to those of amlong and found to be superior to amlong for use in basketry, as they are pure white and require no bleaching. The plant also has a leaf similar to that of one kind of amlong *(Pathos rumphii)* and in growth the two plants are very similar. The leaf of the vanilla plant, however, differs somewhat from the leaf of amlong in that it is unusually thick and is sessile. The plant is found both in open ravines and in deep forests, but is not plentiful. The Bureau of Education is investigating the plant with a view to ascertaining whether it may be developed commercially in making vanilla extract for trade purposes.

* * *

¶ Several of the largest bakers' supply houses of the United States contemplate erecting factories and drying plants in China to manufacture dried and dessicated eggs. One plant has already been established near Hankow and another is to be erected at Shanghai with a branch at Tientsin. It is planned to market the product in 1-pound tins and several grades of eggs will be marketed. A report on the Chinese dried-egg business appeared in Daily Consular and Trade Reports of January 5, 1914. Egg imports into the United States during the fiscal year 1914 consisted of $1,089,164 worth of fresh eggs, of which $242,222 came from China and $504,619 of yolks and frozen eggs, of which $53,076 came from China.

* * *

¶ The negotiations for the regulation of the bread consumption of Greater Berlin are at an end. It has been definitely decided to apportion the 4.4 pounds (avoirdupois) allowed each person weekly by means of bread cards. The Lord Mayor of Berlin, after a conference with the rectors of the city schools, has announced the division of the city into 170 bread districts. Each one of these districts has 11,000 to 12,000 inhabitants. The bread cards are not transferable and are valid only for the week of issuance. The distribution of cards will begin on February 22, 1915. The cards will be given only to a single person and not to whole families. They are numbered, and those issued for the different weeks are of various colors so as to overcome the possibility of misuse. The punishments for the misuse of the cards are sufficiently heavy to prevent bakers from giving bread to persons who do not possess the proper cards. The amounts designated on the cards are 25, 50, 100, and 250 grame (0.88, 1.76, 3.53, and 8.82 ounces).

* * *

¶ The export of agricultural products from Japan has much increased of late years, the principal lines being onions and potatoes. In Senshu (Osaka prefecture) alone onions were produced to the amount of 24,810,000 pounds in 1913, which rose to 33,080,000 pounds last year, without congesting the market. Now onions produced in the Hokkaido are being shipped, and prices are said to be about 25 per cent higher in Japan than last year. The onions are sent to Manila, Hongkong, Shanghai, Vladivostok, Australia, and the South Sea Islands. Potatoes now being shipped are the stocks left in Bizen, Nagasaki, and Aomori, and their principal destinations are Manila, Hongkong, and Singapore, where potatoes can be shipped from Japan cheaper than from any other countries. The demand for apples produced in Japan is rapidly increasing abroad. In the past five or six years the foreign markets of Japanese fruits and vegetables have been much extended, and their exportation is now becoming a promising business.

* * *

¶ The market for candy and fancy biscuits, or cakes, has not received any great amount of attention in Central America from the manufacturers of the United States, but it has potentialities of being developed to a considerable extent if certain fundamentals are complied with. At present English candy is in the lead, solely because the English have realized that there is only one way to preserve candy in these climates, and have adopted that way. English candy is usually packed in tin cans, with a bit of fine excelsior on the bottom and at the top. Each piece of candy is wrapped carefully in tin foil, and the whole is shaken down well and the mattress of excelsior placed on top. The cans are hermetically sealed, and have a top that may be conveniently removed. Generally these candies are in round tin cans with an attractive label, and, as confections, are far below the product of American factories which make no pretensions toward producing a fancy article. In Salvador a pound of English chocolates costs at retail $1 gold, and they are not nearly so good as the cheap chocolates made in the United States and sold for one-fourth and one-third the price by the department stores and the five-and-ten-cent stores.

THE WHOLESALE GROCERY FIELD

ALL THE MANUFACTURING AND JOBBING NEWS WORTH PRINTING

CABLED FOREIGN MARKETS.

New crop Valencias has opened 27/6. Jordans 32/— early shipments.

This opening price looks reasonable, as Sicily Almond crop looks to be a failure.

Sicily filberts are quoted 65/—; first ½ old crop is exhausted.

Barcelona shelled filberts have gone up considerably, as new crop of Barcelona filberts is counted half crop and, as there cannot come any shelled filberts from the Levant, only Barcelona can be got.

French walnut crop is reported damaged and only a 40% crop predicted.

Shelled walnuts primary market for September shipments 285/—.

Tarragona almonds 45/6 September shipment. Fancy from France unobtainable and only very small lots coming in.

CANNED FOODS MARKET.

By Canticle.

GENERAL Conditions.—During the month past changes in the canned foods market have not been important or interesting. Much attention has been directed to the growing crops of peas, corn and tomatoes and the possible canned output for the season of 1915. Peas are well enough along to say that the output will be ample and probably as large as that of 1914.

The corn crop promises well but is late and the acreage has been restricted. It is too early to predict the output of tomatoes.

Apples, berries and cherries are thought to have been injured in some localities by the early frosts but the crop of these articles is said to be good in other localities and altogether an average year's production in the canned food line can be confidently expected.

The yield of salmon of the 1915 pack in Red Alaska and Sockeye grades is said to be short to date as compared with last year about thirty per cent but no one can tell about the salmon catch as it is as precarious as fishing and that is the most uncertain of all industries or sports.

Canned Tomatoes.—This article in canned foods has sold well during the past month and some predict that the pack of 1915 will be well cleared out before the new pack comes on the market. Others hold that the surplus to be carried over is considerable and that at least two million cases of last year's pack of canned tomatoes will be carried over into this next season.

The price of spot canned tomatoes has not changed during the month though the price of futures has declined until futures are selling at about the same price as spot goods.

Indiana has pretty well closed out nearly all her holdings of a desirable quality in canned tomatoes and has only remaining some machine filled threes that will hardly grade standard on account of being thin filled and devoid of all style as to the contents.

The buying of canned tomatoes for future delivery of the 1915 output has been smaller than for any year in the history of the industry for twenty-five years past, and the experts claim that this feature is going to heavily reduce the output, claiming that canners will not pack tomatoes at the present very low prices, which show no profit over cost, unless they are sold in advance as the bankers will not lend money on scuh unprofitable business.

Others claim that the canners are looking forward to better conditions and higher prices and that money is now so abundant in the banks, and rates of interest so low, that canners will have no difficulty in getting all the money they want or need to put out a big pack of tomatoes.

The new packing of tomatoes will begin arriving from the East by August 15 but the season is late everywhere and the regular canning of the late or big crop will not begin until about September first as very few tomatoes are canned from early crop, on account of the high price of the raw stock.

Canned Corn.—This article for spot purposes is being neglected and but little interest has developed in the stock still remaining in first hands. Prices are no lower and no higher than a month ago.

The outlook for the new pack of 1915 is said to be good but it is claimed that the acreage will be no larger than last year, owing to the fact that field corn, wheat, and all other staple cereals are bringing such high prices on the market that farmers and growers will not bother with sweet corn for canning purposes it being less profitable and more risky than the staple crops.

Futures in canned corn have sold better than they have on any other article in canned foods, as the output for 1914 was not large and the condition of the market is regarded as safe.

The crop prospect for sweet corn for canning purposes cannot yet be estimated with any accuracy but the inference is, and the reports are, that the output will be as large or somewhat larger than for 1914.

Canned Peas.—New peas from Indiana and Ohio have appeared on the market and in fact the canners of those states have marketed a large proportion of their output at the lowest range of prices ever made and the quality is said to be better than ever before packed in those states which is attributable to the favorable wet and cool season.

Very good No. 4 Alaska peas have been sold by Indiana canners as low as fifty cents f. o. b. cannery and three Alaska at fifty-five f. o. b. cannery.

It is said that wholesale and retail grocers have bought heavily of these very cheap peas and that the Indiana output of desirable quality has been nearly all sold.

The Wisconsin situation on canned peas is that a good yield and output of Alaska grade or early peas has been made and the peas have run small and of fine quality, there being a larger proportion of fancy grade than usual. The late crop of sweet peas of the Admiral or Horsford varieties is said to have been damaged grieviously by insects.

A very interesting effort has developed on the part of a Waukesha brokerage firm to bring about a censorship of the pea prices of Wisconsin pea canners.

The firm mentioned, or rather not mentioned, seems to have concluded that all the Wisconsin canners and all the other brokers in the United States are incompetent to either sell or grade peas, and it is said that they have induced about forty Wisconsin canners to sign an agreement permitting their firm to censor for a charge of two per cent all sales and offers that may be submitted to the canner from their regular brokers, and to pass upon the prices accepting or declining as deemed advisable by this firm or brokers.

Brokers regard this proposition as the cumulative quintessence of gall and absolutely in antagonism to the Federal anti-trust statutes.

The wholesale grocers in the South have had sorry experiences with efforts of a similar character and have paid enormous fines and have been warned against future efforts. Any one participating in an agreement to maintain prices and stifle competition is subject to fine and imprisonment, not only by Federal but by state laws.

The wholesale grocery buyers ridicule the effort and say they hope it will succeed, for a time long enough to permit them to unload at high prices their holdings of canned peas, which they have been accumuulating for some time at the very low prices prevailing.

It is thought that the bottom has fallen out of the undertaking, as nothing has been heard of it for several days. Brokers claim that the brokerage firm referred to would merely use the information to promote its own brokerage business and secure the brokerage on the orders they were permitted to censor by sending their salesmen to substitute other offerings with the buyers, which is a method that has been practiced to some extent in the past by general brokers or sales agents.

DRIED FRUIT REPORT.

By Veritas.

Apricots.—The drying of the apricot crop is about completed in the San Joaquin Valley; in fact, some shipments have already been made from this valley. Drying is well under way in all other sections of the State, but shipments will not begin in a large way until some time next month. It is estimated that the crop of apricots for the entire State of California, will be slightly less than that of a year ago. Present indications are that the fruit will be of exceptionally good quality. Last year's crop, the largest ever produced in the State, was marketed at from 2 to 3 cents per lb. higher than prices prevailing for new crop this year. For this reason it is expected that the consumption of apricots will be unusually large. The trade are able to buy today at the lowest prices that have ruled since 1905, and the fact that last year's crop cleaned up at good prices, without the assistance of the European market, is pretty good evidence that they are very cheap at today's prices.

Peaches.—This fruit, more than any other, has been selling at low prices for the past year and the market has reached a point where the continuance of the present low prices for any length of time, would mean bankruptcy to the grower—as a matter of fact prices prevailing today for both spot and future peaches are actually below the cost of production. In looking over a record of prices for the past 15 years, we find that quotations today are on a lower level by fully ½c per lb. on the low grades and from 1½c to 2c per lb. on the high grades, than any quotations during this period. If there ever was a time in the history of the fruit industry when peaches could be bought with safety and with the probability of higher prices ruling later, it looks as though now was the time.

Prunes.—The coming crop, based upon the outlook throughout the entire State of California, will be between 175 and 200 million lbs., which is pretty nearly a normal crop. However, we want to remember that not for many years have the markets of the entire world been so closely cleaned up as they are today on prunes, and the new crop will come on with absolutely no carry over of old. In the past we have usually had to market a large tonnage of old prunes, as well as the new; this year we will have only the new crop to handle. Comparison of prices for the past ten years shows that in but two of the ten have prices been anywhere near present quotations on new prunes; this is going to, without a doubt, stimulate consumption, which in turn is very apt to materially advance the market. As a matter of fact, new prunes, for early shipment especially, are quite a little stronger. At any rate today's quotations are on the lowest level that has existed in ten years and with just a normal consumption we are very likely to see strengthening values.

Raisins.—There has been an unusually good demand for Seedless Raisins of all varieties. Spot goods are closely cleaned up. The outlook for the coming crop of both Seedless Thompson's and Sultana's is not favorable as to quantity—it is estimated that the crop this year will be materially less than it was a year ago. Some of the European trade have drawn heavily on Seedless Raisins from California for future delivery, as it is hardly possible that these countries, who formerly secured their Seedless Raisins from Smyrna will be able to get them this year from that country and they are now anticipating their requirements from the new crop of California Seedless. This has materially strengthened the future market on both Seedless Thompson's and Sultana's. The prices have advanced from ½ to ¾ cent during the last two or three weeks. The Muscat crop, the raisins used for seeding purposes never looked better at a corresponding date than it does today and all indications point for a good crop and good quality. All varieties of spot dried fruits are moving very freely for this time of the year—prunes especially—even at the high basis price are going into consumption very freely. Spot holdings of peaches, apricots and raisins are all below normal. The trade are also taking hold of future dried fruits very freely. The low prices prevailing on all varieties of fruits make future purchasing a safe proposition.

MONTHLY SPICE LETTER.

The market is generally firmer. Indications point to a more active market in Spices, Seeds and Herbs, on account of the active consumption, which is now beginning.

PEPPER.—Foreign markets are higher in all grades. The demand for spot goods is better. There is practically no more Aleppy or Tellicherry en route. Higher prices are probable for the balance of this month and August.

RED PEPPERS—Are in better demand. Prices continue firm, with upward tendency.

CLOVES.—Rather firmer and in increasing demand. There is little for sale here at current prices.

PIMENTO.—(Allspice)—Is in better demand at present prices, which are very low.

MACE.—Without quotable change. Stocks are limited and any increase in the demand will likely have a tendency to raise prices.

NUTMEGS.—In fair demand at unchanged prices for all grades. Present prices we consider safe.

CASSIAS.—Saigon and China grades are reported firmer, though really unchanged in quoted values. The floods in the Cassia districts in South China may prove a serious factor as to the future course of prices.

GINGERS—Are quiet and without any change during the week.

GREEN GINGER ROOT.—In very active demand. It is very scarce and higher prices are anticipated.

McCORMICK & CO.

TEASDALE'S FRUIT REPORT.

We are having ideal weather for the growing crop all through this section of the country; possibly have had a little too much rain, and yet it has caused a wonderfully heavy growth of all kinds of crops, as well as weeds, and has been very beneficial to the fruit crop, although detrimental during the berry season. However, we have no complaint to register, but feel we are highly favored. All kinds of berries and small fruits have yielded large crops, and we have never had such an abundant crop of vegetables of all descriptions of the early varieties and the later crops promise well.

Peach Crop.—We have never had such a prospect for peaches as is in sight today and the early varieties are being marketed at the present time, but our principal crop is Elbertas, and from present indications they will commence to move in car lots about the 1st to the 10th of August; possibly a few cars will move the latter part of July. The condition of the Elberta crop was never better as to quality and size, and we are promised an elegant crop of smooth, large, well colored peaches. No prices have been named as yet, and very few contracts have been made by either growers or buyers. The Ozark Fruit Growers' Association have made wide plans for handling this immense crop all through this section of the country and are now shipping from the Nashville, Ark., district, and will move north with the crop.

The apple crop in the main is growing nicely and is of superior quality and size, especially in the cared-for orchards. In the neglected, as well as some of the cultivated orchards, there is some scab and blight here and there, but we look for the best crop of apples in quality and size that have ever been grown in the Ozarks. The quantity is variously estimated from 25 to 50 per cent of last year's crop, which was unusually large. We will advise you later regarding the apple crop, as we are getting data from reliable sources and personal observation. Suffice it to say we think there will be sufficient apples to supply the trade with excellent stock for boxing and barreling and plenty of apples also for the evaporators, canneries and distilleries, from present indications. Of course there will not be a glut like last year.—Teasdale Fruit and Nut Products Company, by A. S. Teasdale, manager, Ozark, Ark.

Canned-Tomato Industry in Italy

In No Other Important Branch of the Canning Industry of the United States, Says the Author, Has There Been a More Marked Necessity of Awakening to the Danger of Foreign Competition Than in the Canned Tomato Industry.

By J. Alexis Shriver

THE tomato was introduced into Europe by way of Spain, and its adoption was slow. European meals do not display the variety nor quantity of vegetables familiar on American tables. The Italian canned tomato is what its name "salsa pomodora" (tomato sauce), implies, and it has gained headway over American canned tomato in that it is in a way a prepared food. As a concentrated extract of tomato with the skins, seeds, and other objectionable parts eliminated, the Italian tomato serves as a prepared sauce or dressing used as a garnish on nearly every dish, as an easy method of preparing tomato soup, and presenting all the desirable features of the fruit with the undesirable features of skin and seeds removed. Add to this the smaller containers in which the Italian product is put on the market and we have some of the features which have contributed to its growing success in foreign fields.

The varieties of tomato grown in Italy differ greatly from those grown in America. While the Ponderoso, Perfection, and Mikado are grown in Italy, the King Humbert (Re Humberto) and the egg-shaped varieties are those most liked and cultivated.

The plants are trained on trellises, thereby keeping the fruit from contact with the earth, so that the tomatoes when picked are less liable to be covered with dirt than American tomatoes, and the color is a much brighter red than ever seen in America. The plants do not seem to be affected by the blight, or black rot, which is becoming a serious menace in some sections of America.

According to fairly accurate estimates the area planted in tomatoes in Italy in 1911 was about 22,000 acres, producing about 3,500,000 quintals (385,000 short tons) of tomatoes.

The original industry of preserving tomatoes began approximately 30 years ago at Bagheria, a small town near Palermo, Sicily. The methods differed largely from the present accepted standards of the canning industry. They were the outgrowth of methods in vogue among the Sicilian peasants in their homes, and consisted principally of pressing the tomatoes into a pulp, adding salt, and after a slight cooking making into round cakes and drying in the sun. There are several forms of these crude methods still in use in parts of Sicily, Sardinia, and even Naples, among the poorer classes who manufacture for their private use. The products made by these methods are variously known as "conserva nera," "conserva rossa," "conserva cruda," and "conserva cruda salata." They do not enter into the export trade, but supply a certain amount of home demand in parts of Sicily, Sardinia, and southern Italy. The industry begun at Bagheria has spread from that point over Sicily and across to the mainland of Italy, and has become an industry of growing importance.

Over half of the exports come from the Naples district.

The principal canning centers are the island of Sicily, Naples and vicinity, and the Parma district in northern Italy. The Province of Parma contains the greatest number of factories, 60 in all, and they are of the best type in Italy. This section is one of the most prosperous in Italy and the most progressive in agricultural matters. Here are found co-operative farmers' organizations and agricultural institutes that travel from point to point to study conditions and impart information.

The canning industries of the Parma, Naples, and Sicily districts have developed independently and the products are not uniform. A name may be given to a product in the Naples district that represents a very different quality of product in Sicily or in Parma, and the same product produced in all three places may be put on the market under three different names. Steps towards securing uniformity in such matters have been taken as a result of the activities of the "Associazione Meridionale tra i fabricanti de Conserve Alimentari" (the Southern Association of Manufacturers of Canned Foods) and of the "Giornale della Conserve Alimentari" (Journal of Canned Foods), published by Signor della Vecchia in Naples. This publication, which has been issued since 1909, appears monthly and not only publishes market quotations, crop conditions, and other similar information of use to the trade, but a series of articles by the heads of the industry in Italy and many translations of American Government and trade publications relating to the canned-food industry.

Signor della Vecchia, who is also one of the moving spirits in the Southern Association of Manufacturers of Canned Foods, has taken a leading part in the fight against the use of "minestrella," of which more will be said later. Through his journal, which reaches practically all of the manufacturers of canned foods in Italy, various progressive movements have gained the momentum needed for their accomplishment. An example of such benefits was the assignment by the authorities of Naples of a special warehouse in the port for the storing of canned foods awaiting shipment. This was the result of concerted efforts of the members of the canned-foods association and the journal. At present three American firms are using the advertising pages of the journal, although the majority of advertisers are German or Italian firms of canning machinery.

The Southern Association of Manufacturers of Canned Foods was organized in April, 1911, and has as members practically all of the manufacturers in the Naples district and a few in Sicily. (A copy of its constitution and by-laws will be loaned by the Bureau of Foreign and Domestic Commerce, Washington, D. C.) The Parma association has recently been organized (April, 1914) with Prof. Antonio Bizzozzero as president, but has not yet had time to show the benefits of organization. A moving spirit in the organization of the Parma association was Prof. G. Rovesti, an authority on the Italian tomato industry, who has published an interesting book on the subject in Italian. The tendency, however, is toward greater communication of information between manufacturers and combined efforts to effect uniformity in products as well as in laws and even in prices.

Tomatoes are packed under so many processes throughout Italy that it will be well to describe briefly the more important of these various methods of manufacture. The types found in commerce are the following:

Pomodoro evaporiti (evaporated tomatoes).
Pomodoro al naturale (tomatoes in natural state).
Pomodoro pelati (peeled tomatoes).
Minestrella.
Puree al naturale (puree natural).
Purees condite (puree seasoned).
Purees concentrata (puree concentrated).
Estratto o doppio concentrato (extract or double concentrated).
Estratto condito (seasoned extract).
Conserve dolci (sweetened preserves).
Conserva nera (black preserves).
Conserva in polvere (preserve in powder).
Conserva cruda salata (raw salted preserves).

The purees and extract are known generally under the name of "salsa di pomodoro" (tomato sauce), and this name leads to much confusion as to the quality and character of the output of different manufacturers.

The Parma district is confined principally to the production of the estratto, or double concentrated, and the purees, but the manufacture of pelati, or peeled tomato, for the English market is gaining ground also in this section. The differences between the various types enumerated above can be understood only by a study of the methods used in the manufacture of each.

The manufacture of evaporated tomatoes (pomodoro evaporiti) is confined principally to the very small rustic factories or to the peasant housewife for domestic use. From Sardinia a small factory exports to Algeria a limited amount of this product. It consists in simply cutting the tomato into halves, sprinkling it plentifully with salt, and exposing it on racks to the hot sun or in an oven until dried. The halves are then strung on a cord and hung in a dry place until needed for use, when they are washed and soaked in tepid water before cooking. Such strings of dried tomatoes are

familiar sights in southern Italy and Sicily at every house in the country and even at the houses of the lower classes in large cities like Naples.

The manufacture of Pomodoro al naturale, or tomatoes in the natural state, is not largely carried on except in southern Italy, where there is some demand for such tomatoes. It consists in merely scalding the tomatoes and placing them whole in cans without peeling the skins or otherwise preparing the fruit. After sealing, the usual processing in closed steam kettles at the following temperature is practiced: Cans of 1 kilo (2.2 pounds), 221° F. for 20 minutes; half-kilo cans, 221° F. for 15 minutes.

The peeled tomato (pomodoro pelati) of Italy is coming more and more into competition with the American canned tomato. Already it has largely captured the English market and its field is annually increasing. Its success may be due to some extent to the variety of the Italian tomato canned (the King Humbert or the pear-shaped small tomato), which has practically no core and the flesh of which is more or less uniform and of a richer red color than the favorite American varieties. Another reason for the successful competition with American tomatoes in England is probably the lack of water in the cans. Most of the cans opened for inspection show a well-filled can of nearly solid meaty tomatoes.

kettles. The name given to these kettles throughout Europe is "autoclave."

The cans are packed in cases of 24 of the larger size and 48 of the smaller. Paper labels are used for export, a few being applied by modern labeling machines although the majority of factories still use the hand method.

Minestrella seems to have raised doubts as to the quality of the various grades of salsa pomodoro that are to be described under the heads of the various purees and estratos. As previously mentioned, its manufacture has been attacked by those who have the welfare of the Italian tomato industry at heart. As purees and estratos form the bulk of the Italian product, it can be seen that the quality should be maintained to hold the foreign markets to which it is exported. The process of manufacturing purees and estratos is absolutely different from the methods for al naturale or pelati. In brief, the method consists of crushing the tomato to a pulp, removing all seeds and skins, and concentrating this pulp by various methods to be more fully described later. Minestrella is really the product partially carried through the first stages of this puree method of manufacture and then put aside to be finished at some later period when the rush of work does not press the factories, or for some other cause. It is manufactured principally in Sicily and in the smaller fac-





ITALY is producing an annually increasing quantity of canned tomatoes and the European market draws its supply of canned tomatoes largely from that country. In addition South America takes nearly 8,000,000 pounds annually and the United States itself imported over 20,000,000 pounds in 1913 from Italy. The total exports of canned tomatoes from Italy in 1913 were valued at $6,316,384. Twenty years ago the tomato played only a small part in the daily food of European nations, but today the canned tomato is used everywhere, especially in England, which has been getting a large proportion of its supply from Italy.

The preparation of the pomodoro pelati does not differ largely from the preparation of "al naturale." After washing, the tomatoes are placed in the scalding baskets and immersed in boiling water, where they are allowed to remain not more than one minute, the proper time varying slightly according to the ripeness of the fruit. A test by pressure of the finger indicates whether the skin can easily be removed. After cooling in cold water they are removed to the tables where the "peelers" are located. This work is done entirely by hand. In the case of the pear-shaped tomatoes the tomato may be squeezed from the skin by merely pressing the tomatoes between the fingers. An expert worker has a record of peeling in 10 hours between 770 and 880 pounds of tomatoes, while women not proficient fall as low as 150 cans in a day of 10 hours. The cans are filled by hand, and a little salt water or juice is added. Each large can should weight 1,200 to 1,250 grams (42.24 to 44 ounces), while the small cans range from 600 to 625 grams (21.12 to 22 ounces). The closing of the cans is almost invariably accomplished by means of double-seaming apparatus, and the processing is similar to that in the case of "al naturale" in closed steam

tories of the Naples district, and judging from the attacks made upon it by the better class of manufacturers, by the associations of canners, and through the columns of the Journal of Canned Foods, its manufacture and use will decrease from year to year as this pressure becomes stronger. This matter was brought to the attention of the Minister of Agriculture Industry and Commerce in 1913, and action from that source is expected. The Association of Manufacturers of Canned Foods, in an open letter to American purchasers of Italian products, published in the Journal of December, 1912, offers to furnish the names of all packers who have pledged themselves not to buy minestrella for use in manufacturing salsa di pomodoro.

The manufacture of minestrella consists of the following operations: Washing and cleaning the tomatoes, crushing the tomatoes into a pulp containing the seeds and skins, cooking, and, finally, sealing large cans of 60 pounds each. These containers are usually discarded kerosene cans, cleansed by boiling in water and potash and afterwards coated with olive oil. The minestrella is kept in these cans until such future period as is convenient for completing the manufacture.

The washing of the tomatoes may be said to be fairly complete except in the smaller factories and among the farmers who attempt to put their own product into the form of minestrella for sale to larger manufacturers for use after the rush period of packing is completed. The method of culture on trellises practiced throughout Italy prevents any great quantity of earth from adhering to the fruit in the fields.

The method of crushing to a pulp is practically the same as that utilized in the other methods, and has no disadvantage if the machinery is kept clean. Among the smaller manufacturers of minestrella, however, considerations of cleanliness are too little thought of for the best results. The separation of the skins and seeds from the pulp is not carried out by the manufacturers of minestrella, it being left to those who use the product for making salsa di pomodoro. The crushed tomatoes, seeds, and skins are placed in large open pans built over brick ovens under which are built coke fires. These pans have approximately a diameter of 80 centimeters (31 inches) and a depth of 16 to 19 centimeters (6 to 7.5 inches), and are generally of copper, as the tomato attacks iron. Some iron pans were noticed in Sicily, however, and were in bad condition. These pans are furnished with revolving paddles, some worked by hand and some by machinery, by means of which the mass is kept constantly stirred. The boiling is continued until the product is reduced to one-fourth its original bulk. The product is then placed in large cans and stored until wanted.

As stated, the purees and estratos form the largest percentage of the Italian tomato output. It is somewhat difficult to draw the line between the various types. The American catsup approaches nearer the Italian product than any other American product. The differences can be observed by studying the Italian machinery and processes.

In the manufacture of the various forms of salsa pomodoro (the purees and estratos concentrata), the following steps are practically universal, varying slightly only on account of the machinery used and in the extent or manner of concentration.

This operation needs hardly more comment than made under minestrella, except to note that in the most up-to-date Italian factories the system of washing is modern, consisting of inclined elevators that carry the tomatoes from the tank of water in which they are first immersed to the crushing machine. Along the sides of this elevator are located numerous sprays of water that wash any remaining dirt from the tomatoes as they pass along. In the smaller factories the washing is not always of the most efficient character.

This process is really the first step in the manufacture of all the various types. The tomatoes are crushed or cut into minute bits, in fact a pulp, by a rapidly revolving machine furnished with teeth that operate in opposite directions. One of the several types manufactured in Italy that is highly regarded is composed of a drum furnished with bronze teeth, against which a series of cross bars, also furnished with bronze teeth, are made to revolve. This arrangement is so regulated as not to break the seed in crushing the fruit to a pulp. The pulp passes through the machine into a large vat, from which it is pumped to the next machine, usually known as the "passatrice" (strainer or separator). In the best factories the mass is heated before passing through the strainer to a temperature of 185° to 194° F. This is accomplished in several different forms of apparatus, one of which, invented by Sig. Plimo Rossi, of Parma, Italy, consists of a copper tube with a revolving coil, in which the steam circulates, bringing the pulp to the desired temperature. When the pulp is not heated before passing through the strainer the process is known as "lavorare a crudo" (raw process).

This process (which, by the way, is not used in the manufacture of minestrella) is an important one in producing the smooth texture of the Italian salsa pomodoro. After the tomato has passed through the passatrice nothing but the skins and seeds have been left behind, for the Italian tomato has practically no hard core and but little outside of the seeds and skins that can not be reduced to a pulp fine enough to be passed through the small holes of this strainer. The type of passatrice generally in use is of French manufacture (the "Navarre"), but several modifications have been made by Italian manufacturers. The Navarre strainer consists of a brass or copper cylindrical sieve, inside of which a series of paddles staggered on an axle revolve at about 600 revolutions per minute, compressing the pulp against the exterior sieve with such force that the juice and tender portions pass through the holes of the sieve, while the seeds and skins remain inside and pass out at one end of the cylinder. This residue as it comes from the machine has been so thoroughly relieved of the pulp and juice of the tomatoes that practically no water can be squeezed out of it in the hand. In the Parma districts this residue is manufactured into cattle feed and oil is recovered from the seeds, as will be more fully described at the end of this report.

It is this process that makes possible the great difference between the several types of salsa pomodoro, and the apparatus used has no small part in determining the quality of the product. In general, there are two methods of concentration—in the open pan and in a vacuum boiler. The first method is open to a number of objections that are overcome by the second method, the principal ones being the changes in the product due to oxidation while boiling and to the higher temperature at which it must be cooked, the loss of the natural color, and the greater consumption of fuel. Nevertheless, a large proportion of the salsa pomodoro made in Sicily and in the Naples district is still manufactured by the open-pan process. These pans are similar to those described in the manufacture of minestrella, being usually of copper, with a diameter of 30 to 40 inches and a depth varying from 7 to even 20 inches. They are furnished with revolving paddles, which keep the tomato pulp constantly stirred during evaporation. Frequently the pans are furnished with double bottoms to prevent burning of the product.

The purees are the products that are reduced to approximately one-fourth of the original volume of the strained tomato pulp; the estratos, or double concentrated, are concentrated in the vacuum boilers and are reduced to as little as one-twelfth the original volume in some cases. These double-concentrated types are the principal output of the Parma district. While there are a number of vacuum boilers in use, the principle is the same in all and is practically that used in the manufacture of sugar.

The vacuum boiler.—The Italian tomato vacuum boiler, or "boule," is a large copper bottle-shaped caldron furnished with a vacuum gauge that gives the operator the vacuum established within; the temperature at which boiling can be accomplished is then determined by consulting a table prepared for the purpose. This table shows that when the vacuum gauge registers 40, boiling will take place at 80° C. (176° F.); when 60 is registered, the boiling point is 62° C. (144° F.); etc. Concentration in the vacuum boilers is usually effected with the gauge at 70, which means that boiling occurs at 42° to 43° C. (108° to 110° F.). The process usually consumes about three hours.

The vacuum boilers are manufactured by a number of Italian and German firms (several catalogues will be loaned upon application to the Bureau of Foreign and Domestic Commerce, Washington). They differ in size and to some extent in shape. Those found in the best Italian factories are large bottle-shaped copper caldrons approximately 12 to 15 feet in height, having a double bottom, and furnished with revolving paddles, by which means the tomato pulp is kept constantly in motion. The upper portion of the dome is continued into a cylindrical neck, from one side of which a pipe leads through a small trap cylinder (for recovering such portions of the tomato juice as may be carried away in steam) to the condenser, which is connected in turn to a pump that creates the vacuum. The double-bottom space is supplied with steam for heating the pulp inside the boiler. This steam enters the side of the double bottom by a faucet that can be opened or closed as needed. The pulp is fed into the caldron proper by a pipe half way up the side of the dome, which connects with the vat into which the pulp is collected from the passatrice, or strainer. There is a glass "spy," or sighter, in the upper portion of the dome through which the operator can observe the cooking on the interior. A faucet in the base, extending through the double bottom, provides the means of drawing off the finished product. All parts coming in contact with the tomato are made of copper.

Process of manufacture.—The procedure followed in making a batch of salsa is about as follows: The steam tap is shut off, the tap admitting the pulp is closed, and with an empty boiler the pump is started in order to create the vacuum. When the desired vacuum within the dome is reached, as indicated by the vacuum gauge on the top of the dome, the tap admitting the pulp is opened and sufficient tomato allowed to enter to fill entirely the double-bottom portion, or lower half, of the caldron. The agitator is started and the steam is then slowly admitted to the space in the double bottom. The interior of the dome is watched through the sighter until the entire dome is filled with the steam formed by the evaporating tomato juice. At this point the tap admitting cold water into the condenser is opened so that the steam from the tomato juice passing up through the cylinder at the top of the dome, and through the pipe and catch trap at its side, is condensed and carried away as water

(To be continued.)

Relation of Jobber to Retailer

Able Exposition of the Relative Position, Duties and Obligations of Wholesalers and Retailers Toward Each Other—The Following Brilliant Dissertation Was Delivered Before the 1915 Convention of Oregon Grocers, by Richard Adams.

THE jobber and the retailer today, gentlemen, are both in the same boat. They are both middle-men—the people that the public are taking a crack at just now because they consider they are responsible for the high cost of living, or for the cost of high living, whichever it might be. You will read a great deal in the magazines and newspapers about the burden of the middle-man, and the burden that he is to society, and he is being criticized a great deal, and that is why I say that the jobber and the retailer are both in the same boat; they are both middle-men and they are both open to this criticism, more or less. The middle-men include the jobber and the retailer, and stand between the producer and the consumer. They stand at all times under the pressure of the producer to get closer to the consumer, and of the consumer to get closer to the producer. The middle-man is a product of evolution.

I am not here today to make any apologies for the jobber or the retailer. I maintain that wherever you find a middle-man he needs no justification, because in this pressure between the upper and the nether millstones of the producer trying to get as close to the consumer as he can, if there is any middle-man, gentlemen, that can squeeze a wedge in between these two fellows and make a profit out of it, he does not require any justification.

Now, take the case of the jobber. The jobber is the product of the process of evolution. There was a time when there were no jobbers, when the only connection we had between the producer and consumer was the merchant prince who sailed from port to port with his own ship, and he bought his cargo in the different ports that he visited. He traded with the natives and brought them manufactured articles; shot-guns, knives, hatchets, blankets, and he swapped these for the natives' hides and spices and silks and whatnot. And so the merchant prince traveled from port to port around the world, and was in fact a merchant prince. He disseminated information in those days, and he bought in one port the things that were in the market there and carried them to another port where they were scarce, and he made frequently a very handsome fortune on a single cruise. But with the advance of civilization, with the increase in the means of communication, he found his vocation was gradually becoming less profitable because the people were getting to know what the goods were worth in the different ports, and there gradually evolved out of this situation a warehouse man; a man who carried a stock of goods in the different ports. Going along in this process of evolution, we find that next comes along the telegraph and the cable and other quick means of communication, and your warehouseman evolves into the jobber and the retailer. And so, gentlemen, we find that as civilization advances, that instead of the producer getting closer to the consumer, he gets further and further away. He gets further away, gentlemen, every time somebody injects into the situation a scheme for doing business cheaper and better than anybody else has discovered up to that time.

I want to tell you that the jobber and the retailer are here today simply because they deliver the goods cheaper and better than anybody else can deliver them. When the time comes that either the jobber or the retailer fails to deliver the goods cheaper than someone else can do it—in other words, when he fails to be an economic necessity, the world will throw the jobber and the retailer into the discard.

We have today, instead of that old-time merchant prince—we have, first, the importer, then the broker, then the manufacturer, then the jobber, then the retailer, and through all of these we have a vast system of finance. It begins with the international banker and winds up with the jobber as banker for the retailer and the retailer likewise becoming the banker for the consumer in times of stress.

I do not believe, gentlemen, there is any class of people in the United States today that are greater philanthropists than the retail merchants; for you gentlemen, all of you retail merchants, are philanthropists in the way of handing out goods to families in need, knowing that you will never get the money for them. If we had all of the money, gentlemen, that the retail merchant pays out in this way every year, we could start a Rockefeller Foundation.

And so, we have today the jobber and the retailer, each performing a part in the process of distribution, each of them an economic necessity. Notwithstanding the pressure that is brought to bear and is being brought to bear every day in bringing the producer closer to the consumer, they are getting farther and farther apart. The producer cannot get, today, close to the consumer without losing money, and that is why, gentlemen, you are here and I am here. We represent a class that is an economic necessity in the science of civilization and development.

How could the producer of olives in Spain, for instance, approach the consumer of olives in this State of Oregon, or the producer of caviar in the wilds of Russia approach the consumer of caviar in the United States? Don't you see, gentlemen, that what today is your necessity was yesterday a luxury, and your middle-men have developed a situation where we are today enjoying as necessities the things that our forefathers considered as luxuries.

Now let us look at this pressure that is being brought to bear to bring the producer closer to the consumer. This pressure we will call competition. The pressure of competition to bring the producer as close to the consumer as possible. Now what is this competition? What does it mean? I tell you, gentlemen, the competition that the middle-man is up against is the competition for service and for the opportunity to serve the public; that is what you gentlemen are selling today; every jobber and every retailer is selling service. You are performing a link in the chain of distribution, and when anyone discovers a way to perform this service cheaper than you can, when someone finds a way to deliver goods cheaper and better and more economically than the present system, the jobber to retailer and retailer to consumer, then I tell you, gentlemen, the jobber or the retailer, either one of them, will be beaten, and he will sink into oblivion, but since we are here, jobber and retailer, either or both of us, I want to say that we need no justification because we are here to perform a service, and when we fail to perform that service, we are gone, and the world will know no more of us. And so we find that the price of this service is fixed by competition, and the price of your merchandise is fixed by competition. The price of your merchandise is the cost of that merchandise plus the cost of the service, and it is the cost of the service, gentlemen, that you are selling and not the cost of the merchandise. Your success and the jobber's success lies in the efficiency of your service and of your organization.

Now, I think I have said enough about the jobber's justification and the retailer's justification. I will now come to the point to which I desire to call your attention this afternoon—the relation of the jobber to the retailer.

The relation of the jobber to the retailer, gentlemen, is this: We are both here to perform service; let us get together and devise ways and means to better the service and better justify our position in the world. Let us get together to find ways to make that service more efficient, to provide equal opportunities for all, to provide a fair field and no favors for all, so that the best business man may win. And how are we going to do this? I tell you, gentlemen, that in order to do this we must build up a code of business ethics, a code that will provide for fair competition between the members for free and open competition, nothing underhanded, nothing done in the dark. We must provide a moral philosophy for the business, the distribution from the jobber to the retailer and from the retailer to the consumer. We must lift the standards of business; we must pass improper methods; we must increase the efficiency of those links in the chain of distribution so that each and every man connected with the business, the jobbing and retail business, may be proud to be connected with the business.

Now I might ask why is a jobber? In the first place, a jobber is a banker in merchandise: he gathers his wares from the farthest ends of the earth and stores them away in his warehouse against the needs of the retailer, and he stands ready at any and all times to deliver these wares to the retailer in quantities great or small. It is his endeavor, and I know whereof I speak, to make these deliveries to the retailers, whether they be large or small, in a basis that is equitable and fair and honorable. I have heard a great deal of talk at different times in criticism of the jobber for the reason that

certain retailers found it possible to sell their goods for less money than certain other retailers, and the retailer accuses the jobber of having preferred buyers to whom he sold goods for less money than other people. I want to call your attention, gentlemen, to the ridiculous idea embodied in that statement, and I will tell you why. If you had a customer twelve or fifteen blocks away from your store that called up for a cake of yeast along about five o'clock in the evening, when she was getting her bread set and wanted it quick, you would not feel very much like giving her inside price on that cake of yeast, would you? And so it is with the jobber. If his customer, away out in the suburbs, where the cartage rate for delivery is $2 a ton—and he is forced through this grind of competition, and the strife of business, which we find generally among the jobbers as well as the retailers—he is forced, I say, to send a salesman out to call on that man in the suburbs every week and solicit his business; and he finds half a dozen other jobbers doing the same thing, and his salesman brings in an order for a case of corn, a dozen packages of Kellogg's Corn Flakes, and perhaps a sack of sugar, and the cartage on that bill of goods amounts to 50 cents, and the difference between the cost of the goods and the selling price—the profit on that bill of goods would not pay the salesman's street car fare out and back. I want to tell you, gentlemen, that it is with the jobber as it is with the retailer, a question of service. When competition forces a jobber to perform service like that, as against selling a man down town, who buys half a carload of goods at one time, and pays spot cash for those goods on delivery, I want to tell you, gentlemen, there is a difference in the cost of handling these goods of five or six per cent at least. Now, is it any wonder that a big buyer can buy goods cheaper than the little buyer? There is just as much difference between our small merchant in the suburbs and the big city merchant as there is between the big city retailer and the wholesale grocer. You cannot handle goods in driblets at retail as cheap as you can handle them in carloads, and I challenge any fair-minded man to show me how the jobber can sell the man in the suburbs as cheaply as he can sell the big dealer down town who pays spot cash. This is a problem that the jobber has to face. It is a question of service absolutely; that and nothing else. When you demand that the jobber deliver you a handful of goods at a high cost of delivery you cannot expect him to deliver those goods as cheaply as he can deliver to a big buyer. If it were so, if the jobber could do that and make money in the transaction, believe me, gentlemen, the jobbers would be more keen for that business. I want to tell you that competition is just as keen for the small dealers' trade as it is for the big dealers' and the jobber is making just as much money off the big dealer as he is off the small dealer. If he were making any more off of one man than off of the other, competition of the jobber would soon force the issue to a common level.

Now there is more to the jobbing proposition than some of you might think. I have heard it said that the small dealer was being dealt with unfairly because he could not buy his goods cheaper, and I want to say to you that the jobber would be very glad, indeed, if he could deliver them cheaper, because, gentlemen, between you and me, the jobber realizes that in the small dealer is his salvation. The big dealer does not need him; he buys goods direct from the manufacturer, and he frequently owns his goods for less money than the jobber does. I can cite you instances in the grocery line where the big down-town merchant buys goods for less money, owns them for less money than the jobber. Take baking powder; there are certain merchants that get the jobbers' discount and get free goods besides, which the manufacturer does not permit the jobber to handle. That man owns goods for 10 per cent less than the jobber. And so it is all along the line; there are lots of these things that the big city retailer owns for less than the jobber, and that is why the big city retailer can advertise these goods for less money than you are paying the jobber for them. He takes a special delight in doing that, and in baiting the trade with that kind of goods because he knows the other fellow cannot touch it. He frequently sells for actual cost, and I know it.

We should have more co-operation between the retailer and the jobber to take care of the manufacturer who does not provide a reasonable margin of profit for the jobber and the retailer on his merchandise. When the manufacturer puts his soap out at $4.50 a box, he knows that the competitive condition will force the little fellow—together with the inside price that he gives the big dealer—to sell that soap for five cents. I want to tell you, gentlemen, that the jobber and the retailer should co-operate with a view to putting the stamp of disapproval on that kind of merchandising. I want to tell you that any manufacturer who puts the proposition up to the retail merchant to sell his wares on 10 per cent—I do not care how heavily he buys—is doing the retail merchant a rank injustice.

I received a letter the other day from the advertising manager of "Printer's Ink," he intimated to me that a number of the big advertisers of the country were looking into the proposition of substitution, and they wanted to know why the dealers of the country were substituting other brands of merchandise for the brands that were very heavily advertised, and were giving them something "just as good." I wrote that gentleman that there were certain manufacturers in the country who were big advertisers, and who were catering for a wide distribution, but were making preferred buyers out of the big city retailers and at the same time holding up the small dealer and holding up likewise the jobber, and that very thing was being forced by the chain store in the East and the department store in the West, to the extent that the chain store was buying their goods at the jobbers' cost, and holding the manufacturer up in addition thereto, for a big advertising allowance to advertise that brand in their three hundred stores or four hundred stores, or whatever it might be. I believe, gentlemen, that your association and the Wholesale Grocers' Association should get together on this proposition and weed out these brands of goods that do not offer a fair margin of profit to the retailer.

Now there is one question that has been proposed many, many times—I do not know whether it has been proposed here in your association or not, but it has been proposed in a great many associations—that in order to take care of the down-town cut-throat cash retail store, or whatever you like to call them, that the members organize a buyers' exchange so that they can buy their goods as cheaply as the down-town big store. Now I want to say this to you, as far as the jobber is concerned, you, no doubt, all of you feel that the jobber would be very much opposed to a buyers' exchange; that he would be opposed to it for many reasons, but I want to say to you gentlemen that I can see absolutely no reason why a jobber should get stampeded over anything of that sort, and I will tell you why. If you gentlemen can conceive of any plan to handle the business that the jobber is today handling or performing the service that the jobber is today performing in delivering and serving the small dealer throughout the country; if you can conceive of any plan to do this work any better than, any cheaper than it is being done, I want to tell you, gentlemen, the jobbers would be mighty glad to know it. I know the jobbers that have been doing business in this town for over half a century and I will leave the question of the service they are rendering to the retail merchant, and if there is any retail merchant or anybody else that can tell them how to render that service or devise a plan whereby this service can be performed for any less money, I want to say to you that is the fellow the jobber is looking for. The jobbing business of the State of Oregon aggregates some thirteen or fourteen millions of dollars in groceries per year, and knowing what I do about the jobbing business, I will venture to say that the jobbers' margin of profit in the handling of that business and the turning over of the merchandise does not exceed 2 per cent.

I do not believe, in fact, I know there is not a jobbing proposition in this country that is handled on so close a margin as the grocery jobbing business. If the jobber makes any money on the turn-over, it is very little and the jobbing business of today has developed into a proposition where the jobber is running his business merely to provide a field for speculative effort. There are jobbers on this coast who, I believe, do not attempt to make any jobbing profit on the turn-over, but attempt to make their money on a speculative margin. When they have a year with the speculative prices going the other way, this kind of a jobber does not make any money. You take the jobbing business as it is conducted here in this state, and the service that the jobber renders here, and the deliveries that he makes, and consider it all together, and if there is anyone who can devise a better service for the money, I believe, gentlemen, the jobber will welcome you and would like to see you.

Another point, I believe, the jobber and retailer would do well to get together on, and that is the matter of the free deal. There, gentlemen, is a menace that is growing. The free deal, as it is at present conducted, discriminates between the large buyer and the small buyer, out of all proportion to the cost of the service rendered, and I believe, gentlemen, that the retail merchants of Oregon should co-operate with the jobber and forever do away with this bunco system of merchandising.

Gleanings from the World of Foods

THE Kuster-Lowe Company of Charlotte, N. C., a leading wholesale grocery house of that section, has recently announced a radical change in its policy. Hereafter, this company proposed to sell for strictly cash only, giving the retail grocer what benefit may accrue from the new arrangement. In a letter to The Interstate Grocer, the Kuster-Lowe Company states that they wish it thoroughly understood they are not running any "cut price joint," but believe the new system will redound to the benefit of all. The change in policy was put into effect April 1 and they say it is meeting with favor. Here is the announcement of the company, set forth in a 4-page pamphlet: After careful consideration, since moving into our big new plant, as to our general fitness to best serve the public, we have decided to change our system of doing business from credit to a modern, up-to-date cash business, thereby giving to every customer the benefit of every advantage. We shall eliminate every expense in connection with a big credit business such as we have carried on in the past and come to bed rock cash prices, and believe when you understand our plan you will lend your support. Our policy of doing business in the future will be nothing more nor less than "Equal rights to all and special privileges to none." No discounts from our bills, and terms strictly net cash on everything to everybody. This change will take place on April 1, 1915, and in the beginning we ask for your patience until you understand the new plan, and we then feel reasonably sure that the new plan will have your approval.

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¶ Johnson, Berger & Co., a Jonesboro, Ark., corporation, filed notice of an increase in its capital stock from $30,000 to $100,000.

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¶ American Grocer Co., Detroit, $20,000; deal in groceries; principal stockholders, Isadore J. Green, Jacob Blatt, Harry Frishman.

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¶ The Haserot-Bennra Company, Cleveland, $10,000; food products. F. C. Green, O. F. Spencer. F. A. Tamblyn, J. W. Perkins and T. T. Long.

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¶ T. C. Newberry, a merchant of North Gadsden, Ala., is building a large warehouse there with a view to entering the wholesale grocery business.

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¶ The J. E. Marqua Company, Cincinnati, $50,000; catsup and foodstuffs. R. E. Burton, B. E. Kroger, C. E. Marqua, E. A. Marqua and J. E. Marqua.

* * *

¶ Nash Bros., a wholesale grocery firm with fifty-one branches in the northwest, have arranged to open a wholesale grocery establishment in Mobridge, S. D.

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¶ Collins and Co., wholesale grocers, capital stock $2,000; headquarters, Birmingham, Ala.; officers, W. C. Bonham, president; R. L. Summer, vice president; R. Emmet Collins, secretary and treasury.

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¶ Over 50 members of the National Co-operative Wholesale Grocers' Association met at the Hotel Gibson, Cincinnati, recently, to discuss the opening of a warehouse in this city. The probable location of the warehouse here will be Pearl and Vine streets.

* * *

¶ A large manufacturing, wholesale and office building for its own use will be erected by the National Grocer Company, of Detroit, Mich., upon land acquired at Fourth and Larned streets. Eighty feet of Larned street frontage at the northwest corner was purchased from the American Express Company, which has used it for stables. Adjoining this in Larned street is a vacant tract of 160 feet which was acquired from the Wabash Railroad. The approximate value of both pieces is $80,000. The deals were negotiated by Lewis L. Smart. The terms of the sale provide that the American Express Company shall not occupy the stables more than one year. The National Grocer Company is a Michigan corporation capitalized at $3,500,000 of which $2,000,000 is common stock. The general offices are now at 29-35 Larned street west. B. B. Cushman, of Detroit, is the general manager of the company as well as secretary-treasurer.

¶ The Hodgkin Grocery Company was incorporated with a capital stock of $30,000, divided into 300 shares at $100 each. The company is a consolidation of Hodgkin Bros.' wholesale grocery and the House of Hurst. The incorporators are John C. Hodgkin, Rife Hodgkin, Zade Hodgkin, A. R. Marshall and Mrs. Kate Clark Ray. The indebtedness shall not exceed $50,000.

* * *

¶ At the regular weekly luncheon of the Chicago Auxiliary of the American Specialty Manufacturers' Association Monday, July 12, L. Hohmeyer of the Corn Products Refining Company was the principal speaker. Mr. Hohmeyer just returned from an extended trip through the war ridden European countries and gave a talk on his observations and experiences.

* * *

¶ The Pacific Fruit Product Company of San Francisco has moved its offices to 112 Market street. In this building, where a number of the large fruit companies are located, at the corner of Market and Drumm streets, the Pacific Fruit Product Company has fitted up convenient and well-located rooms along the west side of the second floor. This gives it much improved accommodations.

* * *

¶ J. A. Sloan Company, wholesale grocers with headquarters in Columbia, Tenn., and house in Fayetteville, Lewisburg and Dayton, Tenn., have leased a building in South Pittsburgh and will at once begin shipping stock there to open their fifth house for the sale of wholesale groceries in Tennessee. The new establishment will be in charge of R. R. Carter, who has been with the Middle Tennessee division of the Sloan company for the past eight years.

* * *

¶ That Brownwood, Texas, is to become a jobbing point of considerable importance is the belief of the Chamber of Commerce, as several firms are now considering opening houses at this place. The Radford Grocer Company of Abilene has opened a house at this point, having leased Masonic building, on East Broadway. The Chamber of Commerce announced that the Blair-Hughes Company of Dallas will establish a house here to supply this part of the state.

* * *

¶ Stockholders in the Eureka Wholesale Grocery Co., of Detroit, Mich., elected a board of directors, consisting of F. Klein, William Gehrls, F. J. McNarma, Lemuel Sweet and G. W. Martin, at the second meeting of the newly organized concern. Another meeting will be held later by the directors to elect officers for the company. D. M. Pickett, 646 Fourteenth avenue, wholesale produce merchant, who has been engaged in business in Detroit for 22 years, has been appointed general manager and buyer.

* * *

¶ Trade of the United States with Other American Countries, 1913-1914," is the title of a booklet just published by the Bureau of Foreign and Domestic Commerce, Department of Commerce. American manufacturers and producers in all lines will find this document of practical value in determining the kinds, quantities and values of merchandise exported from the United States to each country of the Western Hemisphere, with annual purchases amounting to two billions of dollars.

* * *

¶ After the exportation of iron ore, butter forms the next greatest article of Sweden's foreign commerce. The exports amount to about $12,000,000 per annum in normal times, but the demand after three months' war has become very great. It is beginning to be difficult to get butter in the district of Norrbotten in Sweden, and the dealers claim that this is due to the fact that immense quantities are being exported to England, so there is scarcely any left for the province of Norrland. This is felt all the more for the reason that in times of peace considerable quantities of butter are imported from Finland and Siberia. Russia, however, has forbidden the exportation of butter during the period of war and this renders the problem more difficult. Inasmuch as many of the margarine factories are closed, nothing can be substituted. It is even hinted that there may possibly be some prohibitive measure taken in order to check the exportation of Swedish butter on such a large scale.

¶ President George N. Numsen of the National Canners' Association, has announced that Louisville, Ky., has been chosen for the next annual convention city of the National Canners' Association and allied industries, selection being made on account of the central location of Louisville, ample hotel facilities and ability to provide a building large enough to accommodate the machinery and supplies show. Hotel headquarters will be at the Seelbach. The convention will be held the second week in February, 1916.

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¶ Austin, Nichols & Co. of Brooklyn, N. Y., have opened in Albany the first of what is declared to be an ultimate chain of jobbing houses throughout the country, in which the "economy" idea of merchandising is to prevail; in other words, of going after business with low prices and leaving such expenses as delivery, credit and elaborate clerical systems out of the transaction in consideration of the low price. In a circular letter from the big Brooklyn house the spirit of its new policy is frankly stated to be an effort to put the small retailers in a position to compete with the chain stores and mail order house.

* * *

¶ Personal property taxes levied in Cook county, Illinois, on the personal property of leading packers there aggregate a very large sum. This tax does not include the realty, but simply the personal property. It is assessed at one-third the estimated actual valuation, and taxes this year will be collected on the following valuations: Swift & Company, $3,150,000; Armour & Company, $2,875,000; Morris & Company, $920,000; Sulzberger & Sons Company, $525,000; Libby, McNeil & Libby, $460,000; Anglo-American Provision Company, $300,000; G. H. Hammond Company, $150,000; Miller & Hart, $82,500.

* * *

¶ Petitions in bankruptcy have been filed by the Manhattan Wholesale Grocery Company, of Manhattan, Kan., O. W. Holt, et al., for an adjustment settlement to the creditors. The petition shows the assets to be about $6,000, with certain exemptions to be allowed, and the liabilities at $37,000. The petition also shows a complete list of the creditors with the several amounts due each. The case is now in the hands of Judge J. G. Slonecker. Mr. Holt, who was president of the defunct Manhattan wholesale company, brought the proceedings voluntarily to escape his many creditors. Holt now makes a living by taking pictures for the movies.

* * *

¶ Hawaiian pineapple growers are planning to send twenty to fifty carloads of fresh pineapples to the United States each week after August 15. This would mean 2,000,000 to 5,000,000 pounds each month. Heretofore the Hawaiian pineapples have been sold in American markets almost wholly in preserved form, while the West Indies have supplied the fresh "pines." During the fiscal year 1914 Cuba sent us 2,976,536 pounds of pineapples, valued at $1,203,121, while Porto Rico sent us $1,294,378 worth of fresh pineapples. Hence, the total imports of this fresh fruit have been about 6,000,000 pounds. Hawaii has highly developed the canned pineapple business, but is growing an excess for that purpose and now seeks another outlet.

* * *

¶ The attention of American manufacturers has been called repeatedly to the necessity of trade-mark registration in foreign countries, especially in those where priority of registration is the basis for ownership of a mark, and some American manufacturers have had the unpleasant experience of paying considerable sums for the right to use their own trade-marks which had been registered by their enterprising agents. While the Bureau of Foreign and Domestic Commerce has been interested for many years in the protection of American trade-marks in foreign countries, it is only within the last few months that it has succeeded in establishing a separate section devoted to the distribution of information in regard to trade-mark and patent laws in foreign countries. The issue of Tariff Series No. 31 is the first publication on the subject of trade-mark registration in foreign countries issued by the Bureau, and is intended to give American manufacturers an approximate idea of the formalities and cost of registering a trade-mark in Latin American countries. The fees shown are only those provided for by law, and no attempt has been made to include such expenses as attorneys' fees, postage, etc., which would naturally vary in specific cases. While the collection of trade-mark and patent laws of foreign countries on file in this Bureau is as yet incomplete, it is sufficient for the purpose of answering inquiries in regard to specific provisions in the laws on those subjects in practically every foreign country.

¶ The American Sugar Refining Co. of New York has addressed the following information to this paper: We desire to announce the election of Earl D. Babst of New York as president and chief executive officer of the American Sugar Refining Company. Mr. Babst was elected a director and vice-president at the March meeting of the directors of this company, when he retired from the office of first vice-president of the National Biscuit Company, which company he formerly had served as general counsel for many years. Since March Mr. Babst has made a general inspection and study of the American Sugar Refining Company and comes to the office of president with first-hand knowledge of its properties and organization.

* * *

¶ The International Apple Shippers' Association will hold its twenty-first annual convention and apple exhibit at the Sherman Hotel in Chicago, Ill., on August 4, 5 and 6. An interesting and profitable program is in preparation. Among the matters that will receive special consideration are transportation, storage in transit, demurrage, grade and general legislation, National Apple day and general publicity, ocean transportation, and telephone and telegraph. Questions for discussion from the floor will also be presented. Last year twenty-five states were represented in the apple exhibit and nine individual exhibitors and horticultural societies. Among the prize winners then were the Yakima Valley Fruit Growers Association of North Yakima, Wash., and the Wenatchee North Central Fruit Distributors of Wenatchee, Wash.

* * *

¶ Work on the new wholesale grocery building to be erected by the Twohy-Eimon Company at the northwest corner of Winter street and Banks avenue, Superior, Wis., will be started this fall. The construction of the new building was authorized by the directors of the firm at the annual meeting last July. Arrangements to finance the erection of the building will undoubtedly be made at this year's annual meeting in July. Some years ago the Twohy-Eimon Company purchased the six lots on which the new building will be located. The tracks of the Terminal Railway and the Chicago, St. Paul, Minneapolis & Omaha Railway adjoin the site to the north and west and will give connections with every railroad entering Superior. Reinforced concrete and other fireproof material will be used in the construction of the new wholesale building, which is to be the most modern structure of its kind in the Northwest.

* * *

¶ The capitalization of the Alaska Packers' Association remains the same, viz., $7,500,000 authorized capital, divided into 75,000 shares of the par value of $100 each. The present issue is 57,508 shares, leaving 17,492 shares in the treasury of the company. Pack—The association's pack of salmon for the season was as follows (cases): Sockeye, 47,284; red, 884,614; king, 16,032; coho, 21,434; pink, 206,783; chum, 65,833. Total, 1,241,980 cases. Salt salmon, 3,608 barrels. Plants operated in Alaska, 14; Puget Sound, 1. The profits for 1914 were $789,689.42. Quarterly dividends of $1.50 per share have been paid during 1914. The following is the annual statement: Assets—Canneries, fleet, etc., $5,560,846.07; inventories, $3,026,095.43; insurance fund investments, $1,534,225; accounts receivable, $92,516; cash on hand, $289,031.57. Total, $10,502,714.07. Liabilities—Capital stock, $5,750,800; bonds, $774,000; current indebtedness, $887,124.72; insurance fund, $2,004,931.47; surplus, $1,085,857.88. Total, $10,502,714.07.

* * *

¶ Control of the Aberdeen, S. D., Wholesale Grocery Company, a concern capitalized at $125,000 and doing between $500,000 and $800,000 annual business, has been formally transferred to the General Brokerage Company of Grand Forks, N. D. The North Dakota company, which controls over fifty similar wholesale houses in five states and three Canadian provinces, purchased control of the stock. W. G. Wells, president of the local concern, was one of the heaviest stockholders and in the transfer sold his stock to the General Brokerage Company. Negotiations have been under way for several weeks, but the deal was not closed until Saturday when Mr. Wells went to Minneapolis to meet officials of the company. W. R. Winslow of Grand Forks, one of the stockholders of the General Brokerage Company, arrived in the city just a week ago with a force of men to invoice the stock. The same name will be retained by the purchasing company, and the same policy, traveling men and office force will be employed. The only changes the company will make will be in the management and the interior arrangement of the building at 6 South Main street. E. E. Andrus will be the manager of the Aberdeen house.

¶ The Walker Smith Grocery Company, conducting eight wholesale grocery houses in Texas, will open for business in Houston in a new building at the corner of Wood and Willow streets October 1. The company is one of the big wholesale grocery firms of Texas and its entry into Houston is an important event. A new building of reinforced concrete, 100 by 110, on a lot 100 by 170, two stories high, thoroughly fireproof and designed to facilitate prompt and economical handling of groceries in wholesale quantities, will be erected at a cost of $20,000. A switch will be constructed alongside the property. G. W. Collignon has been employed to draw plans for the structure and the contract for its construction will be placed within two weeks, with the understanding that it must be ready for occupancy October 1. The Walker Smith Grocery Company has wholesale houses at Amarillo, Brownsville, Galveston and five other points, and Houston has been selected as a strategic distributing point on account of the Ship Channel and the great network of railroads focusing there.

* * *

¶ The slaughtering and freezing operations of the Auckland Farmers' Freezing Co. have reached dimensions never before equaled. A remarkable feature of the situation is that the supply of live stock is keeping up with the increased demand. Since July 1, 1914, this company has slaughtered 6,780 head of cattle, 14,837 head of sheep, 1,354 head of lambs and 137 calves, making a total of 23,108 animals slaughtered, or an increase of 21,149 head more than during the similar period in 1913. At present the company is killing about 100 head of cattle and 300 sheep a day. At the Auckland freezing plant an additional story has been added to the building, providing three large store rooms, for the chilling of eggs, fruit and cheese. The increased capacity of the plants will enable the company to store 55,000 carcasses at one plant and 20,000 at the other, or 75,000 carcasses at both plants, and also 200,000 boxes of butter. Prices for meat have advanced about 50 per cent since the beginning of the European war. The present prices realized in London for New Zealand meats are $9.37 for steers, $7.91 for cows and $8.39 for heifers per 100 pounds.

* * *

¶ According to a statement just issued by the Office of Markets and Rural Organization, U. S. Department of Agriculture, it would appear that only 1.9 per cent of the total amount of apples placed in cold storage last fall remained in the coolers on June 1. This estimate is based upon the reports of 175 firms, and the progress of the movement from these plants through the season was as follows: In December, 9.1 per cent of the total holdings; in January, 17.6 per cent; in February, 21.7 per cent; in March, 25.4 per cent; in April, 15.3 per cent; and in May, 9.1 per cent, amounting to 98.1 per cent of all the apples held by these storages on December 1. The decrease in barrel apples since that date has been 98.7 per cent of the total holdings, while the box apples have diminished 96.5 per cent. Analyzing the replies of 242 storages which reported for May 1 and June 1, it is found that 83.1 per cent of the apples held in storage on the former date were marketed during the month. In comparison with 1913, when conditions were somewhat similar, it is found that 232 concerns which reported for the two years held 1.2 per cent less apples on June 1 this year than on June 1 two years ago.

* * *

¶ Experiments conducted by the United States Department of Agriculture with soy bean flour indicate that it may be used in much the same way as corn meal. Although the soy bean (also called soya bean) has been grown for more than twenty-five years in this country, it has been used almost exclusively as a forage crop. As a coffee substitute it has been placed on the market at various times with but little success, although it compares very favorably with some substitutes now used quite extensively. In Japan and China the bean, which has been extensively cultivated since the earliest times, is used principally for human food and is prepared in many different ways. Bean curd is very common and other products with which western people are not familiar. European countries during the past few years have imported very large quantites of soy beans from Manchuria, principally for the oil and cake, but in Germany and England the use of the bean as human food is becoming important. In England bakers have put on the market a soy bread made from flour which is twenty-five per cent soy meal and seventy-five per cent wheat flour. Soya "biscuits" or "crackers" are also for sale all over England and like the bread, are very palatable.

¶ A report has just been made by the University of California Experiment Station on the olive-growing industry of the State. Full details are made of the size of crops and the cost which the grocer must bear in producing the fruit. The following is a summary of certain parts of the bulletin: The total acreage of bearing orchards in the State is about 15,806, yielding about 27,500 tons of fruit. Olive growers claim that a yield of from one and a half to two tons per acre is a very good average. The report of the agricultural experiment station of the University of California gives 1½ tons yield per acre as a reasonable estimate. The producer has an opportunity to build up a large demand for olives in Canada, for Canada cannot grow olives and the industry has made but a feeble start in Australia. There seems to be no reason why California cannot produce olives as cheaply as Australia, for labor is as scarce and wages as high there as here. Many other new industries are being built up in Australia which are more promising than the olive and this industry is receiving but little attention. It has been estimated that, exclusive of fertilization, the care of a bearing orchard, in which is included plowing, cultivating, harrowing, irrigating, slight pruning, etc., would cost from $35 to $40 per acre. Fertilizing should be considered an added investment. The amount spent would depend, of course, on what one thinks the orchard will show in return. This would probably vary from $10 to $50 per acre, depending upon the soil. It must be remembered that olives for pickling must be of large size, the larger the higher prices they bring. The olives are graded at the packing house the large ones used for pickles, while the small ones are crushed for oil and only bring $40 to $50 per ton. One can readily see that it does not pay to grow olives unless they are of a variety and size suitable for pickling, and this is why it is necessary to irrigate, prune, fertilize, etc. Cost of caring for an orchard, $40 per acre. Cost of harvesting 1½ tons of fruit, $30 per acre. Cost of fertilizing, $25 per acre. Total cost, $95 per acre.

* * *

¶ During the past few months there have been a great many discussions relative to the raisin situation and many of the leading trade papers of the country have published articles that were not in accordance with actual conditions, according to James Madison, vice president and manager of the California Raisin Growers' Association. In a long-distance interview he refers to this phase of the situation and follows with a statement of his views based on present conditions and the outlook for the coming crop: "We do not mean to intimate that these articles were published with the intent to deceive," he said, referring to statements made by certain of the trade press, "but the editors of these publications were incorrectly advised of the situation, undoubtedly by parties who thought it to their advantage to give erroneous information relative to the raisin situation. On this account we are giving you the following, which can be verified by anyone who wishes to go to the trouble of investigating the figures. For the past ten years the average crop of raisins produced in California has amounted to 70,000 tons annually. During this entire period there has been a gradual increase in the crop until today our yield is practically double what it was at the beginning of the ten-year period just referred to. Our consumption has kept pace with this increased production until it is now easier for us to dispose of a 100,000-ton crop than it was ten years ago of a 50,000-ton crop. During the past three years our average annual crop has been 88,000 tons. Five years ago such a production would have deluged us with raisins and there would have been no possibility of marketing the crop. However, as a result of the gradually increased consumption, we have been able to dispose of these raisins, until today our position as regards stock is almost identical with what it was one year ago, although we had in 1914 one of the largest crops in the history of the business. The shipment of raisins during the calendar year of 1914 was 89,000 tons, packed weight. As the quantity of raisins in the consuming market on January 1, 1914, was fully as large, if not larger, than it was December 31, 1914, the consumption of California raisins during that period was at least 89,000 tons. As the average shrinkage incident to converting raisins from sweatbox weight to packed weight is 7 per cent, the above shipping weight represents 95,230 tons sweatbox weight. The crop tonnage is always given in sweatbox weight. These figures merely prove that our consumption in 1914 was equivalent to our crop of the same year. That our demand is not decreasing for this year (some have intimated that such was the case) is readily shown by the fact that 796 tons more raisins were shipped out of California during the corresponding period of 1914."

AMERICAN CHEESE EXPORTS.

American cheese, of which the exports had decreased from nearly 150 million pounds in the fiscal year 1881 to less than 2½ million in 1914, is again finding its way to foreign markets in rapidly increasing amounts. The half-year ending with December showed a total export of over 2½ million pounds; January, 1915, 3 million pounds; and February, nearly 7½ million, the aggregate for eight months of the current fiscal year being 13 million pounds, or more than in any fiscal year since 1907.

England is now and for many years has been the largest foreign market for American cheese. The February shipments thither included, according to recent statistics of the Bureau of Foreign and Domestic Commerce, Department of Commerce, 3 million pounds from Maine and New Hampshire, 2 million from New York, and 1 million from Michigan, out of a total export of 7½ million pounds. In the fiscal year 1894 when our exports of cheese were much larger than at present we exported 61½ million pounds to the United Kingdom, 10 million to Canada and other British North America, and nearly a half million pounds to South America. Last year's exports were distributed not only to the foregoing countries, but also to Panama, the British West Indies, Cuba, China, Hongkong and other oriental countries.

Both Federal and State laws have tended to restrict the sale of cheaper grades of American cheese. The most recent general legislation affecting its sale was the pure food and drugs act of June 30, 1906, which requires manufacturers to state specifically on the label the character of the goods offered for sale. "Filled cheese," by which is meant cheese from which the butter fat has been removed and foreign fats added, has been legislated against in several States, though it is understood that certain grades of cheese which may not be lawfully manufactured for sale in the United States may be manufactured for export in response to foreign orders for those grades.

The domestic cheese product, ranging between 320 and 330 million pounds annually, is from five to six times as much as the annual import of foreign cheese. In the period from 1893 to 1902 imports of cheese fluctuated between 10 and 17 million pounds annually; from 1903 to 1906, between 20 and 30 million, and from 1907 to 1913, between 30 and 50 million, while in the fiscal year 1914 the total was 63,784,313 pounds, valued at $11,810,693.

Italy and Switzerland are the leading sources of our imported cheese, having supplied last year 26½ million and 22½ million pounds respectively, as again nearly 5½ million from France, 3⅔ million from the Netherlands, 3¼ million from Greece, 1 million from Canada, and smaller amounts from Norway, Germany, England and Austria-Hungary. The most popular varieties imported, according to special reports made by the collectors of customs in connection with an investigation by the Department of Agriculture as to the possibility of manufacture in the United States are: From Italy, the Gorgonzola, made from the unskimmed milk of the cow; Parmesan, or Reggiano, a cow's milk cheese popularly used for grating into macaroni or soup; Romano, or Pecorino, from sheep's milk; Caciocavalli, said to be thus designated because it originally bore the imprint of a horse's head as a trade mark; and Provoloni, a hard rennet cheese from the milk of the cow or buffalo; and from Switzerland the Schweitzer, a rennet cheese, and the Emmenthal, similar to the Schweitzer, but harder and of richer milk. Cheddar and Cheshire cheeses, made in England, are very popular in this country, as also the Roquefort and Neufchatel cheeses of France, the Camembert of France and Germany, the Stilton cheese of England, and the Edam cheese of the Netherlands. The tariff act of 1913 changed the duty on imported cheese from 6 cents per pound to 20 per cent ad valorem.

JOBBERS' EXECUTIVE COMMITTEE.

The executive committee of the National Wholesale Grocers' Association, for 1915-16 has been named and is as follows:

O. C. Mattern, W. M. Hoyt Co., Chicago, Ill.; Warren Goddard, Goddard Grocer Co., St. Louis, Mo.; B. B. Cushman, National Grocer Co., Detroit, Mich.; Jos. W. Bragdon, Winston-Harper-Fisher Co., Minneapolis, Minn.; Chas. Feilbach, The Feilbach Co., Toledo, Ohio; Edward Cumpson, T. & E. Cumpson, Buffalo, N. Y.; Clarence E. Hanscom, Delano, Potter & Co., Boston, Mass.; James Hewitt, H. Kellogg & Sons, Philadelphia, Pa.; B. D. Crane, Reynolds Davis Grocery Co., Ft. Smith, Ark.

FIRST MESSAGE FROM PRESIDENT WHITMARSH.

To the members of the National Wholesale Grocers' Association of the United States, I extend my greetings in taking up the work of the office of President of your Association:

It is a high honor that you have conferred upon me, but I am not unmindful of the fact that with the honor goes a great responsibility. There is much work to be done, but with your help and co-operation I believe it will be performed in a way to earn your approval and advance the best interests of our Association.

Among the first of my duties has been the naming of an Executive Committee. In the selection of its members I have tried to choose some of those men who have been prominently identified with the organization's growth and who it is reasonable to believe will continue their praiseworthy activities with undiminished vigor. The names of the Executive Committee will be found on page 2.

The work of this organization is carried on by our Officers and the Executive Committee, with the help and counsel of the Advisory Committee. The Board of Directors, being so large a body, it is hardly practical to call them together more than once a year.

Our membership will find among the names of the Executive Committeemen at least one of its members not distantly located, and this committee was thus named that all of our membership might have close at hand an Executive Committeeman with whom they could easily communicate on any matters of interest to the Association arising in their locality or coming to their notice. We earnestly invite you to take advantage of this means of coming into close and immediate touch with the executive branch of our organization.

My somewhat extended experience in the affairs of the Association has always been of a nature so pleasant that I feel as though I was acquainted with all of our members personally and our Board of Directors intimately. During the year there will be occasion to call on many of them to perform some active work for our body, and I shall rely with confidence upon their willingness to aid. I would not have the Directors believe, because they meet but once a year, that the office is purely honorary and carries with it no responsibilities. It does, and I shall ask them to keep in close and constant touch with me that I may have the benefit of their advice and counsel.

I am still engaged in making up the standing committees for the year, for the approval of the Executive Committee. These committees, as our membership probably understands, do most of the active work accomplished by us; in fact, during the intervals between Executive Committee meetings these standing committees do practically all the work. This being so, the duty of appointing such committees is probably the most important your President has. On these committees we need men of initiative, men of active affairs. The names of the gentlemen appointed on these committees I hope to be able to announce in the next issue of our Bulletin.

This Association has done splendid work in the past; it has been ably guided by men of proven worth, and while their administrations make it exceedingly difficult for me to attain anything like the same success, they afford a standard for my instruction and guidance. But with that "pull together" spirit which is everywhere present throughout the organization, I think we may look forward with confidence to a fruitful year.

To the membership at large, I would say, that this Association can never be fully successful without their earnest co-operation and support, but from all sides come assurances that such support and co-operation will be ours. The great work that the individual member can perform is to induce at least one wholesale grocer not now a member of the Association to join it. The funds of this body are judiciously expended—the officers charged with the duty of seeing that they are so expended are zealous in their work—and every wholesale grocer throughout the country, whether he has been a member of our organization or not, has benefited by the constructive work we have done. Of course, it goes without saying the larger our body grows the more useful can it become. The membership fees are nominal and certainly should be no burden to any wholesale grocer who affiliates himself with us.

Respectfully,

THEODORE F. WHITMARSH.

Before the introduction of soya-bean oil some 40 years ago, peanut oil was largely used as an illuminant in South China. Since then it has been employed principally for cooking. The nuts are also eaten roasted as in America.

CULTURE OF BANANAS.

The average life of a banana plantation away from the vegas is three to five years. Almost all vega land is good. In some places, where the top soil is washed away by rains or by the river, it is left barren; but where the river leaves a deposit, thus renewing the soil from time to time, it will last indefinitely, unless the water stands too long

On the Escondido river (designated on the mape as the Bluefields) the average width of good fruit-bearing vega land is 30 to 120 feet, up to Rama, 65 miles from the mouth. Beyond that point the average width is 120 to 150 feet.

To bring a plantation into bearing the necessary steps are clearing out the underbrush, staking for planting, planting and cutting out trees. After three or four months the land must be cleared of jungle and kept clear until the young plants are sufficient to shade the ground. Then replanting is necessary, where some of the plants have failed. If everything is favorable the bananas begin to shoot in 10 months, and in 15 to 18 months the plants are in bearing condition.

The unit of measurement of banana lands is the manzana, 100 yards square. For small plantations not having heavy administration expenses it costs about $50 per manzana to bring the land into bearing. When a plantation is in bearing, two, or, still better, three, cleanings a year are necessary, at a cost of $5.60 per manzana.

An additional expense for ditching, at the rate of 20 cents per cubic yard, besides 2 cents for top clearing, has been found necessary by persons who have selected land that requires draining.

A full bunch or "count" of bananas is a stem bearing nine hands, as the rows on a stalk are called. An eight-hand stem is three-fourths of a count; a seven-hand stem is a half-count; a six-hand stem is a quarter-count. A fair estimate of the annual production is 150 to 200 stems per manzana. It is impossible to get a fair estimate of the average size of stems, or the proportion of full counts produced, as different localities vary greatly in this particular. The cost of cutting is $4 per 100 nine-hand stems, $3.20 per 100 eight-hand stems, $2.80 per 100 seven-hand stems, and $2.40 per 100 six-hand stems. To carry the bananas to the place of loading, which is done with mules, costs 4 to 5 cents per count. Overhead expenses under the extravagant management of certain companies have amounted to 50 per cent of the sales value of the fruit.

The banana crop of Nicaragua finds its outlet in New Orleans. For this market the plantations are rependent on the Bluefields Fruit & Steamship Co., which purchases from the planters at a price averaging about 18 cents per stem, at the river front. From the crop delivered at the river front allowance must be made for "rejects" on account of damage, defects or deterioration, liable to imperil a whole cargo. It does not seem possible to estimate the proportion of rejects.

There are occasional droughts, the effect of which is to make the fruit smaller and lighter. This effect continues until the young plants come into bearing. In 1912 a drought reduced the proportion of nine-hand stems from 60 to 10 per cent. This diminution continued until the middle of 1913.

Neither the source nor the cause of banana disease is known, nor has a prevention or remedy been discovered. The utmost resources of experience, capital and organization are helpless when it appears. The result is total loss in the districts affected, and nothing is known concerning the spread of this disease. Its existence in parts of Nicaragua tends to discourage any extension of the banana industry.

VEGETABLES CONTRACTED FOR.

Reports received by the Bureau of Crop Estimates for canners of the United States indicate that the acreage this year for canning purposes of sweet corn is about four per cent larger than last year; of peas eighteen per cent smaller; and of tomatoes ten per cent smaller.

These estimates are based upon the following totals:

Product	Number reporting	Acreage 1913	Acreage 1914	Acreage 1915	Incrs. %	Decrs. %
Corn	251		139,455	145,138	4	..
"	239	119,146	131,135		10	..
Peas	179		88,096	72,544	..	18
"	162	83,707	81,758		..	2
Tomatoes	530		97,226	87,654	..	10
"	708	150,484	141,825		..	6

M'GLASSON ON BUSINESS CONTROL.

"The United States is rapidly being driven by faddists and theorists into socialist ownership of big business," declared Oscar B. McGlasson, former president of the National Wholesale Grocers' Association, before the Chicago Executives' Club at a recent meeting. He asserted the American business man must have relief from "'nagging and hectoring which is slowly plunging a knife into the business heart of the nation," and denounced every form of government enterprise which competed with private interests.

"For the last decade the federal government seems to have been antagonistic to the business interests of the nation," said Mr. McGlasson. "American business is what has made the American republic, and business must have relief from these innumerable, irreconcilable, burdensome, property-consuming, conflicting state and national laws.

"If the new federal trade commission assures a square deal, honest consideration and fair treatment to business, and will 'give us a rest' and 'let us do business,' we will welcome it. We need a settled condition of the government's attitude toward the business world. In speaking of governmental interference in relation to general business I do not, of course, mean to oppose a reasonable and legitimate regulation.

"I believe the trade commission will mean the right regulation of 'big business' so that the public will be free from combinations, reorganizations and schemes on the part of men engaged in the art of high finance.

"I believe that to preserve the business life of the nation something must be done to curb the parcel post policy of the government. Are we to permit a few men at Washington to keep in force a parcel post law that means the ruination of the country merchant and the destruction of towns and villages?

"Every time Uncle Sam does not charge the amount which it actually costs to carry a package either a short or long distance, just to that extent are the large trade centers favored and the small commercial interests of the country towns handicapped."

After calling attention to the number of lines in which the government actually competes with private business, Mr. McGlasson said:

"I feel sure the American public will resent the governmental ownership of these private interests. I am satisfied it is not for the general welfare of the country that Uncle Sam be permitted to take on these private ventures, and I hope American business men will have the courage to demand from their senators and representatives that Uncle Sam be left free to direct the affairs of the greatest nation on earth, to the end that, wherever the Stars and Stripes go, they carry with them a government founded on constitutional liberty of mankind."

The Bureau of Crop Estimates of the United States Department of Agriculture as a result of a recent inquiry to ascertain the relative importance of the principal varieties of apples in the United States found that the four principal apples in the United States are the Baldwin, Ben Davis, Northern Spy and Winesap. An estimated approximate average annual production of the leading varieties of apples in the United States, 1909-1913, is given by the bureau as follows:

	Bushels.
Baldwin	23,583,000
Ben Davis	23,499,000
Northern Spy	10,711,000
Winesap	9,036,000
Rhode Island Greening	8,300,000
Jonathan	6,405,000
Rome Beauty	5,439,000
Wealthy	3,967,000
York Imperial	3,786,000
Oldenburg	3,290,000
Red Astracan	3,359,000
Yellow Newtown and Albemarle Pippin	2,904,000
Gano	2,780,000
Limbertwig	2,745,000
Yellow Bellflower	2,536,000

WHAT IS FARMER'S INCOME?

Extensive investigations into the profits of farming have indicated that the amount of money which the average farmer receives for his year's work is little more than that which he would be paid if he hired himself out as a farm hand to one of his neighbors. In other words, though the farmer is in business for himself, the average farmer gets little or no money reward for the intelligence and skill with which he has managed his affairs or the risk and responsibility he has assumed. But he must get something in return or no one would trouble to farm for himself. A recent study conducted by experts in the United States Department of Agriculture shows that in many cases this reward may best be found in the products with which his farm furnishes him directly. When a farm is nearly, if not quite, self-sustaining, say agricultural experts, when it supplies the family that lives upon it with most of the necessities of life, a large money income is not necessary to prosperity. A greater sum derived from a farm which yields nothing for home consumption may leave the occupants much worse off.

Under the title of Farmers' Bulletin 635, "What the Farm Contributes Directly to the Farmer's Living," the Department of Agriculture is about to publish the results of a survey of conditions on a large number of farms in the ten states of North Carolina, Georgia, Texas, Kansas, Iowa, Wisconsin, Ohio, Pennsylvania, New York and Vermont. The farms selected for study, though possibly a little more prosperous than the average, were fairly representative of their sections which, it will be noted, included three corn and cotton areas, two states in the corn and wheat belt, two regions where general farming was carried on, and three different dairy districts. The average value of the chief necessities of life—food, fuel, oil and shelter—used each year by the farm family the investigators found to be $595.08. Of these necessities estimated in money, the portion contributed directly by the farm was $421.17, leaving $173.91 to be purchased with the cash obtained from the sale of products. In considering these figures it must be remembered that if the farmer had been compelled to pay city prices for his home-grown necessities, this $421.17 would have represented much less comfort.

Of the food consumed 63 per cent was furnished by the farm. This proportion varied greatly in the different sections but was greatest in the locality studied in North Carolina, where the farms supplied 82.3 per cent of the food consumed, while the average in the New York locality was only 50.4. In view of the present economic crisis in the South this fact is regarded as of particular significance since it demonstrates the extent to which with a proper system of agriculture Southern farms can be made self-sustaining. Concentration upon one cash crop, cotton, has proved disastrous and agricultural authorities are now trying in every way to induce the people to adopt a system which will lead to conditions similar to those now prevailing in this particular area of North Carolina.

In this connection the investigation revealed some interesting facts in regard to the four items of groceries, animal products, fruits and vegetables in the average farm family's food bill. Of the value of the food consumed groceries constituted practically one-quarter, animal products more than one-half, vegetables 11.6 per cent and fruit only 6.3. Practically all of the groceries were bought; on the other hand the quantity of fruits and vegetables used was in direct proportion to the quantity raised on the farm and where this quantity was great the grocery bill was correspondingly low. This was also found to be true of animal products, including of course not only butcher's meat, but poultry, eggs, milk, cheese, etc. Where these were abundant on the farm fewer groceries were purchased. Since the grocery bill was found to be ordinarily two-thirds of the entire amount expended in cash for food, one very obvious and effective way of economizing appears to be to raise more vegetables, more fruit, more milk and eggs. In many cases, experts say, this can be done with no appreciable increase in trouble or expense.

Next to food, shelter is probably the most important necessity of life. In considering the farmer's income, however, a common error in the past has been to ignore the question of house rent. The value of the house has usually been included in the value of the land and the whole considered as capital invested on which interest must be paid before the farmer can be regarded as receiving any pay at all. This method, however, assumes that the farm family is to have shelter for nothing—an assumption which the city worker with whom it is not unusual to pay out from one-third to one-quarter of his entire wages for rent alone would regard as most astonishing.

According to the recent investigation, if the average farmer had to pay rent, his home would cost him $125 a year. This figure represents 10 per cent of the value of the average house. Including interest, depreciation and repairs, this is regarded as a fair rental charge for the class of houses usually found on the farm.

With the information at their command, the investigators were also in a position to compute the average cost of board and lodging on the farm. In this they included an item very easily forgotten—the value of the house work performed by members of the family. This was reckoned on the basis of the wages that would have had to be paid for hired assistance. Including this with the more obvious charges for food, fuel, light and rent, it was found that board and lodging for each individual averaged $14.62 a month. But of this sum, it is interesting to note, the farmer paid out in cash only 22 per cent. Exclusive of lodging, the board of the average hired man cost $10 a month, but here again the farmer had only to pay $3. The remaining $7 was furnished by the farm as a result presumably of the hired man's own efforts.

MAGGOT TRAP FOR FLIES.

A maggot trap, which will practically prevent the breeding of the house-fly, is described in a new bulletin of the U. S. Department of Agriculture, "A Maggot Trap in Practical Use; an Experiment in House-Fly Control." The investigators who carried on this experiment at the Maryland Agricultural College declare that during August and September at least 98 per cent of the larvae breeding in the manure were destroyed, and although the trap was not so efficient when the weather became colder, even then it greatly reduced the number of flies. The principle of the trap is simple, it is easy to construct, and the expense is said to be probably less in the long run than the investment which many farmers now make in screens for their dwellings, and sprays and fly-nets for their live stock. In its roughest outlines the trap consists of a concrete basin with a latticed wooden platform erected upon it to hold the manure. The basin is connected by a drain pipe with a small concrete cistern. The bottom of the basin is filled with water into which the maggots breeding in the manure drop, as they are about to turn in the pupa or chrysalis stage, and are drowned. At frequent intervals the water is run off into the cistern and is then pumped back on the manure pile. In this way all the liquid manure is saved. The successful operation of this trap rests upon several facts connected with the habits of the house-fly which have been thoroughly established by observation. The adult fly lays its eggs in fresh manure. There they remain until the larva stage is almost over and the insects are about to enter the pupa, or chrysalis stage. At this time a pronounced tendency to migrate is evident. In consequence, if the manure is placed upon a platform with a latticework bottom, the larvae, while migrating, will fall through these openings into the water in the basin below. In the case of the experiments at the Maryland Agricultural College a careful count showed that between July 25 and October 1 about 112,000 larvae were killed in this way. This, however, does not include the number that were picked up from the basin by sparrows or poultry. Altogether it is estimated that during the warm weather the efficiency of the trap was probably 99 per cent. Later, when the temperature was lower, the trap's success was not so marked. This was accounted for by the fact that when the air is much colder than the manure heap the larvae will not attempt to leave the heap and therefore will not fall into the basin. Another difficulty experienced arose from mosquitoes using the water in the basin and the cistern to breed in. This was overcome by cleaning out the basin at regular intervals and by sprinkling a little oil over the surface of the water in the cistern. Properly constructed, such a trap offers no obstacles to the convenient and economical handling of manure. It is essential, however, that each day's addition to the heap should be sprinkled with sufficient water to keep the manure moist but not enough to cause leaching. The details of the construction of the trap are contained in the bulletin already mentioned. This particular trap was designed to hold the manure produced by three horses for three months; but there is no reason why larger quantities should not be treated in the same way, by building larger traps or by building several of smaller size.

Washington, D. C., Correspondence

(From our Staff Correspondent.)

WASHINGTON, July 29.—Until the Supreme Court of the United States says otherwise, it is lawful for a manufacturer, wholesaler or jobber to refuse to sell the merchandise he handles to the man who insists upon cutting the price. Judge Hough of the Federal court for the southern district of New York, on July 20, refused to issue an injunction against the Cream of Wheat Company. The Great Atlantic and Pacific Tea Company asked for an order forbidding the Cream of Wheat Company to conduct the boycott it declared against the tea company when the latter insisted upon selling packages of Cream of Wheat, at its so-called economy stores, at 12 cents a package, which is less than it costs a retailer who has procured his stock in the ordinary way.

The decision means that the cut-rate stores, if they insist upon following their old practice, can be deprived of the well known articles of merchandise, if the manufacturer or jobber will simply refuse to sell.

Under the decision in the O'Donnell case, with regard to articles sold in drug stores, it was held to be no violation of the contract, express or implied, to sell at less than the re-sale price. But so long as the cut price man could get the articles he wanted to sell, the manufacturer or wholesaler who tried, by means of a fixed price, to guard his business and that of his customers, was at the mercy of the man who tried to attract business to his place by offering to sell a well-advertised and therefore well-known article at less than the customary price.

Now the remedy lies right at his hand. All he needs do is to refuse to sell. He can even go farther. He can warn the trade generally to be on the watch for unusually large orders of an article that the manufacturer or wholesaler refused to let the cut rate man have, so that the man who has been cutting the price will not be able to get a supply through an unusual channel.

The tea company asked for the injunction on the ground that the Cream of Wheat Company was guilty of unfair methods of competition, in that it sold its product to its competitors, but refused to sell it to the complaining company which operates about 1,000 groceries, at some of which it was selling Cream of Wheat for 12 cents a package because in those places it maintains no credit list, makes no deliveries, does without a telephone and employs only the manager of the store.

This decision was made under the Clayton act, which forbids unfair methods, and the special enforcement of which is committed to the Federal Trade Commission, a body that has been in existence for many months, but which thus far has done nothing but piddle around and go on junkets, its present pleasure trip being to the Pacific coast. There it is going to find out how the lumber trade can be extended abroad, which is a foolish inquiry because, if American lumbermen want to sell lumber in foreign markets all they need do is to organize a company in the foreign country in which it is desired to do business, and have it do the selling, distributing its orders among the lumber companies in this country that have taken stock in the foreign corporation. It is no offense against American laws for American corporations to own stock in foreign companies even if the purpose of such a company is to act as a joint selling agent.

While the Commission is lolling around, the courts are performing the work it was supposed to do.

Circuit Judges Lacombe, Ward and Rogers, in that same southern district of New York, a few days before Judge Hough handed down the Cream of Wheat decision, decided that it is not unfair competition for Smith's Island Oyster Company to place a metal tag on the oysters they ship. Complaint was made against that corporation by Armstrong Seatag Corporation, alleging that the Smith's Island people, in placing a triangular metal tag on the oysters they were shipping were imitating the trade process that the Seatag Corporation had originated, the same being the practice of attaching an octagonal piece of metal, bearing the inscription Seatag Virginia Oysters, Armstrong Bros., upon the lower shell near the hinge. Armstrong Bros. thought that unfair competition. Judge Hough thought otherwise and denied the injunction. From that the Armstrong Seatag Corporation took an appeal, with the result already mentioned.

The court holds that because Armstrong Bros. were the first to tag oysters, they could not claim a monopoly of doing so; nor a monopoly of tagging them on the lower shell at the hinge, which is obviously the best place; nor a monopoly of using a metal tag.

"All it has a right to insist upon is that the Smith's Island Company shall not tag its oysters in such a way that they may be substituted for the Armstrong seatagged oysters. We think it quite likely that some confusion has occurred and will for a time still occur, although the defendant is acting strictly within its rights. This is for reasons that would be as likely to cause substitution of the defendant's for the complainant's oysters, if they were sold at or near the same price as vice versa. The chief reason is that many consumers have supposed and for some time will continue to suppose that there is on the market only one kind of tagged oyster, and if they see a tag on the shell that they are getting that oyster. When the habit of tagging oysters becomes better known or more general, the consumer will learn the various trade marks and will look to see that he gets what he wants. The defendant's business is older and larger than the complainant's. It has always sold and advertised and continues to sell its oysters as Smith's Island oysters. We do not discover any evidence of fraud or dishonesty or unfair dealing in its conduct, and therefore the order of the court below is affirmed."

The question whether it is an unfair way of dealing was squarely before the federal court for the southern district of New York and is still before the "supreme" court of the District of Columbia. It is necessary to place the word supreme in quotation marks because, if the food and drugs act could be applied to it, its label would be condemned because the use of that word in its title is false and misleading. It is so far from being a supreme court that it is not even an appellate tribunal except for non-record, police and justice courts.

The case in southern New York was the complaint of the tea company against the Cream of Wheat Company. It was brought under the sixteenth section of the Clayton anti-trust law which says that anybody may obtain injunctive relief against threatened loss and damage arising from any violation of any of the anti-trust laws (the Clayton act or the act creating the Federal Trade Commission), by applying to any United States court having jurisdiction over the litigants, on the principles that govern the issuance of injunctions in ordinary equity cases.

Translated into ordinary English that part of the law means that one who is in danger of losing money because somebody else is violating or proposing to violate any of the anti-trust laws, for the same reason that he could get out an injunction against a worthless scamp who proposed to pull down his house; that is to say, because the pulling down of the house would cause "irreparable damage." Of course if John D. Rockefeller proposed pulling down a house, the court might suggest that the allegation about irreparable damage would be a polite fiction, seeing as how Rockefeller is financially able, or supposed to be, to pay any claim that might be presented. But the damage caused by the destruction of a house would be something more than the cost of putting it up again and money enough to cover the trouble and cost of renting a house equally as good. Therefore a court would enjoin even the supposedly richest man in America, because that damage other than that covered by the cost of re-construction and rent would be irreparable.

The tea company was complaining against the Cream of Wheat Company because the latter was refusing to sell it any more of its product. The reason for the refusal is found in the fact that the tea company, in its economy stores has been selling or is trying to sell Cream of Wheat at 12 cents a package instead of the regular price which is two cents greater. There are no telephones or clerks in the economy stores. No credit is given and every customer must carry away what he buys.

Its idea, the tea company asserts, in the pleadings, is to give the customer the benefit of the lower cost of operating the stores. The Cream of Wheat Company declined to be a party to the scheme, even to the extent of giving the tea company Cream of Wheat at any price at all. Before the split between the companies the tea company got Cream of Wheat at carload rates, the same as wholesalers, and supplied its retail stores.

There were disputes as to facts on only two or three points. At one place the complaining tea company asserted that it had built up a large trade for the Cream of Wheat Company. The latter made a flat denial of that assertion. It asserted

that the large trade of the tea company was due to the advertising the Cream of Wheat Company had done. It contended that it, and not the retailers, brought the merits of what it vends to the attention of consumers.

At another point the tea company contended that the Cream of Wheat Company, by calling on the wholesalers to "guard their legitimate trade" by refusing to sell to the tea company and doing all they could to prevent it getting any cream of wheat, was undertaking to monopolize the trade in cream of wheat.

Bunk, in effect, said the Cream of Wheat Company, by way of answer to that point. It then asserted that Cream of Wheat is nothing more or less than the article known in every flour mill in the land as "purified middlings," which anybody can buy, put into packages and vend in competition with the Cream of Wheat Company. The latter said it has no processes and does no manufacturing, therefore it cannot be said to have or to be trying to obtain a monopoly in cream of wheat by means of its processes or machinery for manufacturing.

It asserted that all it does is to make the best selection of purified middlings the trade knows; that its skill in making selection has become so well known that those who like that form of cereal for any of the uses to which it is adapted ask for the middlings the respondent company packs in carton and sells under the name and brand of Cream of Wheat. When necessary the company removes dirt from the raw material it buys from the flour mills, but there is nothing secret about the process.

The company buys only about one per cent of all the "purified middlings" produced by the flour mills of the country, so there is ample left for those who would like to go into the business in competition with the Cream of Wheat Company.

The respondent company suggested that the only monopoly it has is that given it by the law of trade marks and the belief of the public that the selection of purified middlings made by the Cream of Wheat Company is what they want for their use.

The respondent company then turned round and asserted that if the court were to require it to sell to the tea company, it would be damaged by this fact: The tea company, desiring to get the price made to wholesalers, has heretofore bought and would continue to buy in carload quantities regardless of the fact that unless cream of wheat is sold soon after being placed on the shelves, it does not reach the consumer in absolutely good condition. Quick movement is essential the company declared. It further asserted that the sale of not strictly fresh cream of wheat hurts the reputation of the article and tends to restrict sales. Therefore what the tea company asks the Cream of Wheat Company to do is against its interest and unfair to other retailers who buy only in quantities which they can dispose of before the goods deteriorate to such an extent as to be a damage to the reputation of the vending company. It admitted it did all that was charged but denied that it has done anything with a view to monopolizing the trade in what it sells under the name of cream of wheat, which, as it pointed out, is a general article of commerce obtainable almost anywhere that wheat is ground.

The case before the supreme court of the District of Columbia is the complaint of O'Donnell, the cut rate druggist who beat the resale price contract in the courts, against the Riker-Hegeman Company, another corporation which the ordinary druggist has no cause to regard with affection. O'Donnell is suing for damages under the Sherman anti-trust act because Riker-Hegeman will not supply him with a face lotion, the distribution of which the R.-H. company controls. There is a fixed price on that article which O'Donnell is accused of disregarding, hence his being placed on the no-call list of the Riker-Hegerman people.

In the O'Donnell case, which went to the supreme court, the question was as to whether O'Donnell could be made to smart in damages for refusing to carry out the re-sale price contracts, expressed or implied. He won. Now, however, the question, stated without any frills, is as to whether the United States supreme court in effect, will require the Cream of Wheat Company to sell to the tea company.

No court in an English speaking country has ever gone so far, by mandatory injunction, as to require a respondent to supply an article of commerce because somebody asks him to sell. While the "equal rights" law was still on the statute books (it was wiped off by the supreme court about three years ago) restaurateurs and saloon-keepers in the District of Columbia got around its provisions by charging the Afro-American ungodly high prices for what he ordered. Price discrimination, however, is now forbidden in the Clayton act, in interstate commerce. It would therefore not do for the Cream of Wheat Company to charge the tea company a price so high that it could not sell at 12 cents except at enormous loss, without danger of running foul of that prohibition. So long as it refuses to sell at all, on the grounds before mentioned, it stands a sporting chance of beating the tea company on the grounds mentioned. At least that is the feeling among lawyers who have been fussing around with the new act.

That the Cream of Wheat Company was endeavoring to monopolize the cream of wheat trade was admitted by all its lawyers, but that is not, they submitted, a violation of the anti-trust act because there is no monopoly except in the purified middlings sold under that trade name for an article with which the general public is not familiar, because, so far as they know, nobody ever thought of selling middlings for a breakfast food until the Cream of Wheat people got the idea and made a fortune out of it, not because they monopolized the supply of that grain product, but because they introduced practically every American to it by means of millions spent in advertising, thereby showing the truth of what the advertising man says about the value of what he hopes the merchant will continue to buy in even greater quantities than ever.

Solicitor Stevens of the Federal Trade Commission, in one of his talks on his fixed price bill, still pending in congress, called attention to the fact that when the Cream of Wheat Company, if ever, undertakes to control all breakfast foods and the sources from which they are derivable, then it will be time to talk about applying the anti-trust act to it because then the attempt will be to exclude from the breakfast food trade all except itself, which is wholly different from its scheme to give every retailer of its products the same profit and thereby make the trade in that product stable and reliable.

Illinois Correspondence

(From Our Staff Correspondent.)

INDIANAPOLIS, Ind., July 30.—Richard M. Milburn, attorney-general of Indiana, has given an opinion to H. E. Barnard, State food and drug commissioner, which will be interesting to those who have followed the benzoate of soda tangle through its many years.

The subject matter of the opinion, asked for by Barnard, does not deal with the benzoate of soda problems so much as with the definition of "unbroken package." Because of the conflicting decisions of the federal courts on the subject, the state officials here believed their work as a state agency would be handicapped if some definite index of the "unbroken package" situation were not given them by a legal official, such as the attorney general.

The opinion, in full follows:

July 1, 1915.

Dr. Harry E. Barnard, State Food and Drug Commissioner, Indianapolis, Indiana:

Dear Sir:—I am in receipt of your letter of June 29th, 1915, which reads as follows:

"At the last quarterly meeting of the State Board of Health the following order was issued regulating the action of the State Food and Drug Commissioner in the carrying out of certain provisions of the pure food law:

"'NOTICE TO FOOD AND DRUG INSPECTORS, HEALTH OFFICERS AND INSPECTORS AND THE GROCERY TRADE:

"'Your attention is called to the passage of the following order at the last quarterly meeting of the State Board of Health:

"'"Whereas, the decisions of the Supreme Court of the United States in causes concerning the sale of food transported in interstate commerce and sold in original packages, reserve to officials charged with the enforcement of the federal food and drugs act the authority to regulate the labeling and character of such foods, the chemist to the State Board of Health, who is the State Food and Drug Commissioner, is hereby instructed to follow without exception the regulations for the enforcement of the food and drugs act, promulgated by the Secretaries of Agriculture, the Treasury

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

The Food Commissioner of the State of Tennessee declared in a recent statement, that "all soft drinks containing as they do, sugar, are bad for the stomach, etc."

This is a strong argument for SACCHARIN. In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

and Commerce and Labor, in the enforcement of the pure food and drug law, Chapter 104, Acts 1907, in the case of all food sold in interstate commerce in the original unbroken package."'

"Pursuant to this order, all food inspectors and the grocery trade are advised that hereafter no objection will be made to the sale in interstate commerce, in the original unbroken package of food which is preserved with sodium benzoate or sulphur dioxide, provided that each container or package of such food is plainly labeled to show the presence and amount of the preservative.

"Your attention is further directed to the fact that the rules promulgated for the enforcement of the federal food law govern procedure in Indiana and that, in effect, all goods in the original package are to be accepted as legal if they comply with such regulations.

"H. E. BARNARD,
"State Food and Drug Commissioner."

Food Inspection Decision No. 104:

"It having been determined that benzoate of soda mixed with food is not deleterious or poisonous and is not injurious to health, no objection will be raised under the food and drugs act to the use in food of benzoate of soda, provided that each container or package of such food is plainly labeled to show the presence and amount of benzoate of soda."

GEORGE B. CORTELYOU,
Secretary of the Treasury.
JAMES WILSON,
Secretary of Agriculture.
OSCAR B. STRAUS,
Secretary of Commerce and Labor.

There seems to be a decided difference of opinion as expressed in certain decisions of the United States Supreme Court as to what constitutes an original unbroken package as sold in interstate commerce. May I call to your attention an opinion rendered in the case of McDermott et al. vs. Wisconsin, 228 U. S. 115, in which the United States Supreme Court held as follows:

"'That the word "package" or its equivalent expression, as used by Congress in sections 7 and 8 in defining what shall constitute adulteration and what shall constitute misbranding within the meaning of the act, *clearly refers to the immediate container of the article which is intended for consumption by the public, there can be no question.* And it is sufficient, for decision of these cases, that we consider the extent of the word package as thus used only, and we therefore have no occasion, and do not attempt, to decide what Congress included in the term "original unbroken package" as used in the second and tenth sections and "unbroken package" in the third section. Within the limitations of its right to regulate interstate commerce, Congress manifestly is aiming at *the contents of the package as it shall reach the consumer,* for whose protection the act was primarily passed.'

"In another paragraph the court said:

"'To make the provisions of the act effectual, Congress has provided not only for the seizure of the goods while being actually transported in interstate commerce, but has also provided for such seizure after such transportation and while the goods remain "unloaded, unsold, or in original unbroken packages." The opportunity for inspection en route may be very inadequate. The real opportunity of government inspection may only arise when, as in the present case, the goods as packed have been removed from the outside box in which they were shipped and remain, as the act provides, "unsold." *It is enough, by the terms of the act, if the articles are unsold, whether in original packages or not.*'

"The principle laid down by this decision, however, seems to me to be contradicted by the decision of the case of the W. T. Price, Plaintiff in Error, vs. The People of the State of Illinois, a copy of which is attached. In this case the Supreme Court seems to hold that the separate package is not an original package. In other words, the first case cited seems to hold an individual bottle of catsup, for instance, to be an original package, whereas the second opinion would not class an individual bottle of catsup as an original package.

"In order that our actions in the enforcement of the Pure Food Law under the order issued by the State Board of Health, in reference to goods in the original unbroken package, may be in accord with the law as interpreted by the Supreme Court, I shall be very glad if you will advise me as to just what an *original unbroken package is.*

"In reply I beg to state that the decisions upon what is an 'original package' do not seem to be uniform in this country. The term 'original package,' perhaps, is not capable of a precise definition that may be applied in all cases. The idea for which it stands is a package of convenient form and size best adapted to the safe and convenient transportation and delivery of the particular class of goods to be moved. Such packages put up with a view to the convenience and security of transportation and handling in the regular course of trade, are the 'original packages' as defined by Congress.

"In the case of Haley vs. State, 42 Neb. 556, 60 N. W. 962, the court says:

"'An original form of package is such form or size of package as is used by shippers for the purpose of securing both convenience of handling and security in transportation of merchandise in the ordinary course of actual commerce. In this case it is specifically held that where bottles of intoxicating liquor were each inclosed in a paper wrapper or box, which was sealed with sealing wax, and a number of paper boxes, each containing a flask of such liquor, were packed in a wooden box and shipped to an agent, who sold the flasks of liquor separately, the wooden box was the "original package," and not the sealed paper box or wrapper and bottle therein contained.'

"In the case of Commonwealth vs. Shollenberger, 156 Pa. 201, 22 L. R. A., page 155, the court says:

"'An original package is such form and size of package as is used by producers or shippers for the purpose of securing both convenience in handling and security in transportation of merchandise between dealers in the ordinary course of actual commerce. Such packages are not always made up by putting smaller packages or bundles together, but may include any form or receptacle that shall hold a fixed quantity.'

"And to the same effect is the case of Cook vs. Marshall County, 119 Iowa 384, where the court says:

"'The term "original package," as employed by law, admits of no precise definition applicable to all cases. Generally, it is said to be a parcel, bundle, bale, box, or case made up of or "packed" with some commodity with a view to its safety and convenient handling and transportation. It does not necessarily mean that goods shall be inclosed in a tight or sealed receptacle. It relates wholly to goods as prepared for transportation, and has no necessary reference whatever to the package originally prepared or put up by the manufacturer. Indeed, the idea of the "original package" may well be made to cover certain forms of property which do not ordinarily admit of being packed or encased in any other manner than in the car or vessel in which they are transported, such, for instance, as steel beams, threshing machines, and other bulky articles.'

"In the case of State vs. Coonan, 82 Iowa, 400, the court holds that where whisky in bottles, sealed and labeled, which for convenience of shipment are packed in barrels, that each bottle is an original package. However, this case was decided before the act of Congress relating to the laws of the several states pertaining to the regulation of traffic in intoxicating liquors, and the later decisions of that court would seem to be otherwise.

"'Where bottles of liquor are placed in a wooden box and shipped into the state to be sold on commission, the box is the "original package,"' Harrison vs. State, 10 South. 31, 91 Ala. 62.

"'Where bottles of whisky or beer are each sealed up in a paper wrapper, and closely packed together in uncovered wooden boxes furnished by the importer, and said wooden boxes are marked to the address of the agents and shipped from one state to another, the wooden boxes, and not the bottles, constitute the "original package," State vs. Chapman, 47 N. W. 411, 415, 1 S. D. 414, 10 L. R. A. 432.

"'Where bottles of whisky which are sealed up in a paper wrapper, and closely packed together in uncovered wooden boxes furnished by an express company, and marked "To be returned," are shipped from one state to another, the boxes, and not the bottles, constitute the "original package" within the meaning of decisions of the Supreme Court upon the interstate commerce provisions of the national Constitution.' In re Harmon (U. S.) 43 Fed. 372, 373.

"'An "original package," within the meaning of the interstate commerce law, is the package delivered by the importer to the carrier at a designated point in exactly the same condition in which it was shipped. In the case of liquids in bottles, if the bottles are shipped singly, each is an original package; if a number are fastened together and marked, or checked in a box, crate, or other receptacle, such box, crate or receptacle constitutes the original package.' Guckenheimer vs. Sellers (U. S.) 81 Fed. 997, 999.

"'An "original package," as applied to interstate and international commerce, is a package, bundle, or aggregation of goods put up, in whatever form, covering, or receptacle, for transportation, and as a unit transported from one state or nation to another. After a sale of cigarettes they were placed

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by the seller on the floor of the factory in packages conforming to the United States revenue laws. A common carrier was notified, who piled them into a basket and brought them into the state in the basket, where he delivered them to the buyer, retaining possession of the basket. Under such circumstances the basket full of packages, and not each individual package, must be deemed the original package, even though the basket was not closed during the transportation, and though the basket was owned by the carrier.' Austin vs. State, 48 S. W. 305, 308, 101 Tenn. 563, 50 L. R. A. 478, 70 Am. St. Rep. 703.

"In a late decision by the Supreme Court of the United States, in the case of W. T. Price vs. The People of the State of Illinois, the plaintiff in error was prosecuted for selling packages of Mrs. Price's Canning Compound. They were small packages enclosed in a still larger package, and the court said:

"'If these small packages were associated in their shipment into the state, as they naturally would be, and were subsequently sold separately, or in various lots, these separate packages, although respectively in the original envelopes, would not be classed as "original packages" within the rule invoked, so as to escape the local law governing domestic transactions.'

"In the case of Purity Extract and Tonic Co. vs. Lynch, decided by the Supreme Court of the United States October 28, 1912, being an appeal from the Supreme Court of the State of Mississippi, 226 U. S., p. 192, the defendant, the Purity Extract and Tonic Company of Tennessee, manufactured a beverage called 'Poinsettia,' which contained 5.73 per cent. malt, the sale of which was contrary to the laws of Mississippi. The court held that where a large number of bottles, each in a separate box, or all contained in one case, each bottle is not to be regarded as a separate 'original package' and protected from interference by the state statute under the commerce clause of the Constitution.

"I am of the opinion that the decided weight of authority, except as to the provisions of Sections 2 and 7 of the Pure Food and Drug Act passed by Congress June 30th, 1906, is that the 'original package' means a package of convenient form and size best adapted to the safe and convenient transportation and delivery of the particular class of goods to be moved; that is to say, where a package consists of a number of bottles or cans, or smaller packages packed in a box or wrapper, that the original package would be the box or wrapper and not the bottles, cans or smaller packages.

"Sections 2 and 7 of the Pure Food and Drug Act read as follows:

"'*Sec. 2.* That the introduction into any state or territory or the District of Columbia from any other state or territory or the District of Columbia, or from any foreign country, or shipments to any foreign country of any article of food or drugs which is adulterated or misbranded, within the meaning of this act, is hereby prohibited; and any person who shall ship or deliver for shipment from any State or Territory or the District of Columbia to any other State or Territory or the District of Columbia, or to a foreign country, or who shall receive in any State or Territory or the District of Columbia from any other State or Territory or the District of Columbia, or foreign country, and having so received, shall deliver, in original unbroken packages, for pay or otherwise, or offer to deliver to any other person, any such article so adulterated or misbranded within the meaning of this act, or any person who shall sell or offer for sale in the District of Columbia or the Territories of the United States any such adulterated or misbranded foods or drugs, or export or offer to export the same to any foreign country, shall be guilty of a misdemeanor, and for such offense be fined not exceeding two hundred dollars for the first offense, and upon conviction for each subsequent offense not exceeding three hundred dollars, or be imprisoned not exceeding one year, or both, in the discretion of the court; provided, That no article shall be deemed misbranded or adulterated within the provisions of this Act when intended for export to any foreign country and prepared or packed according to the specifications or directions of the foreign purchaser when no substance is used in the preparation or packing thereof in conflict with the laws of the foreign country to which said article is intended to be shipped; but if said article shall be in fact sold or offered for sale for domestic use or consumption, then this provision shall not exempt said article from the operation of any of the other provisions of this Act.

"'*Sec. 7.* That for the purposes of this Act an article shall be deemed to be adulterated. In case of drugs: First: If, when a drug is sold under or by a name recognized in the United States Pharmacopœia or, National Formulary, it differs from the standard of strength, quality, or purity, as determined by the test laid down in the Unittd States Pharmacopœia or National Formulary official at the time of investigation; provided, That no drug defined in the United States Pharmacopœia or National Formulary shall be deeemd to be adulterated under this provision if the standard of strength, quality, or purity be plainly stated upon the bottle, box, or other container thereof, although the standard may differ from that determined by the test laid down in the United States Pharmacopœia or National Formulary. Second: If its strength or purity fall below the professed standard or quality under which it is sold. In the case of confectionery:

"'If it contain terra alba, barytes, talc, chrome yellow, or other mineral substance or poisonous color or flavor, or other ingredient deleterious or detrimental to health, or any vinous, malt or spirituous liquor or compound or narcotic drug.

"'In the case of food:

"'First. If any substance has been mixed and packed with it so as to reduce or lower or injuriously affect its quality or strength.

"'Second. If any substance has been substituted wholly or in part for the article.

"'Third. If any valuable constituent of the article has been wholly or in part abstracted.

"'Fourth. If it be mixed, colored, powdered, coated, or stained in a manner whereby damage or inferiority is concealed.

"'Fifth. If it contain any added poisonous or other added deleterious ingredient which may render such article injurious to health; provided, That when in the preparation of food products for shipment they are preserved by any external application applied in such manner that the preservation is necessarily removed mechanically, or by maceration in water, or otherwise, and directions for the removal of said preservative shall be printed on the covering or the package, the provisions of this Act shall be construed as applying only when said products are ready for consumption.

"'Sixth. If it consists in whole or in part of a filthy, decomposed or putrid animal or vegetable substance, or any portion of an animal unfit for food, whether manufactured or not, or if it is the product of a diseased animal, or one that has died otherwise than by slaughter.'

"The Supreme Court of the United States in the case of McDermott vs. State of Wisconsin, 228 U. S., page 115, decided in 1913, holds that the 'original package,' as used in these sections, refers to the immediate container of the article which is intended for consumption of the public, and that to limit the requirement of the act to the outside box, which is not seen by the consuming public, would render nugatory one of the principal provisions of the act. The object of this statute is to prevent the misuse of interstate commerce in conveying to and placing before the consumer misbranded or adulterated articles of medicine or food, and in order that its protection may be afforded, to those who are intended to receive its benefits the brands regulated must be upon the packages intended to reach the purchaser.

"The same holding is laid down in In re Wilson, 168 Fed Rep. 566; Nave-McCord Mercantile Co. vs. United States, 182 Fed. Rep. 46; United States vs. American Druggists' Syndicate, 186 Fed. Rep. 387; United States vs. Ten Barrels of Vinegar, 186 Fed. Rep. 399; Von Bremen vs. United States, Alleged Pepper, 198 Fed. Rep. 934.

"It is my opinion then, that where the object of the law is to enable the consumer to protect himself from misbranded and adulterated articles of medicine or food, that an 'original package,' 'original unbroken package,' or 'unbroken package' would mean the package itself as it reaches the purchaser; that is to say, the can, bottle, package, carton, case, box, barrel or file or other receptacle and not the larger box in which they are contained, but in all other instances these words mean the box or package containing the bottles, cans or smaller packages.

"Very respectfully,

"ATTORNEY-GENERAL."

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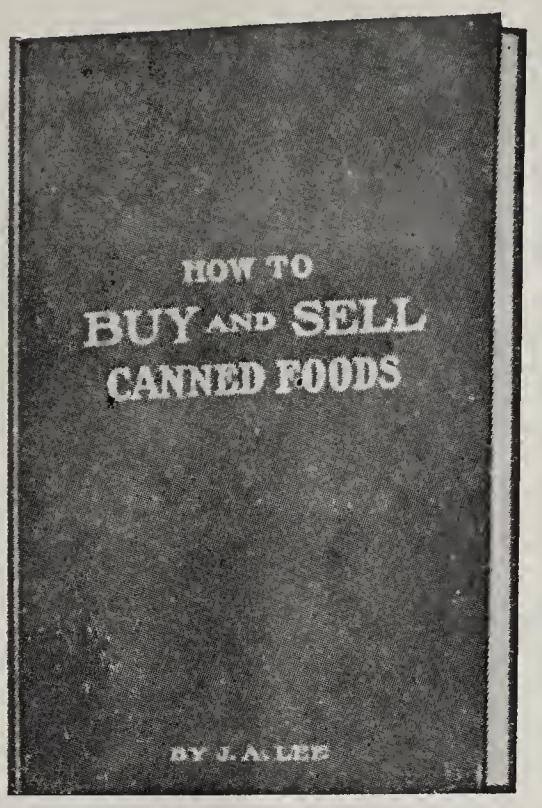
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Thereupon the Austrian Government promptly passed a law prohibiting altogether the use of starch in Yeast.

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Massachusetts Correspondence

(From Our Staff Correspondent.)

BOSTON, Mass., July 29, 1915.—"King" Lobster is facing extinction! The fierce attacks upon his throne by the great public mobs—divided into four general groups known as "Broiled Alive," "A la Salade," "A la Newburg," and "Plain Boiled"—have been so sustained that His Majesty is doomed to destruction unless Government reinforcements come to his aid immediately. With that in view about fifty Government and State officials met at Woods Hole recently to consider means for saving the king of all food products—king because he rules at all seasons of the year. The lobster himself is a fighter. Any one who has seen him pulled out of the water can bear testimony to this fact. Clad in his armor of hard shell, bristling with sharp spikes, and armed with formidable claws for weapons, the lobster is a foe worthy of careful attention and must be handled with care, lest he inflict wounds which will be remembered by the recipient for days. Those who have seen him only on a platter or bowl, ready for consumption, know nothing of the excitement of the catch, the frantic struggle for life, the vicious grip of the sharp teeth as he tries to maim his captor. One who takes the trouble to examine the anatomical construction of the lobster wonders from whence comes the terrific power of his grip. Of course, the sharp teeth are very much in evidence and they speak for themselves. But the flesh is soft and there is nothing to indicate that there exists the tremendous leverage which brings the jaws together with sufficient force to make a deep and very painful wound.

The epicure who sits before the snowy damask, surrounded by cut glass and all the other appointments of a well-regulated hotel dining room, knows nothing of the hardships of capturing this king of crustaceans. A generation ago the under-water nooks and crannies of the coasts of New England, Nova Scotia and New Brunswick abounded in lobsters. They were so plentiful that few thought of using them for food. They were not then considered the delicacy that they now are. Fishermen used them for bait when fishing for cod. In the light of present knowledge, this seems like "casting pearls before swine." It is well for the present generation that the great delicacy of this food was not then so well known. It is said that 'Billy" Parks, who in his life time was Boston's most famous restauranteur, was the originator of that toothsome dish commonly known as "Broiled Live." It was a new way of serving lobster, and it immediately became famous. It tickled the palates of epicures. It made "Billy" Parkes. But it also unmade the lobster. In other words, that discovery sounded the death knell of the lobster. The demand for "Broiled Live" became so great that hundreds engaged in the business of catching lobsters. The business grew by leaps and bounds until, in 1888, the recorded sales of lobsters in Massachusetts reached the figure of 1,740,000. That was the high record for this State. The legal length at which a lobster could be sold in that year was ten and one-half inches. Later the length was reduced to nine inches. Even at that reduced length the number of lobsters sold last year was only 466,191. The official figures for the past four years show the gradual falling off in the supply of lobsters. In 1911, the recorded catch was 822,-107; in 1912, 631,595; in 1913; 543,129; and in 1914, 566,191. This serious condition of affairs led to the conference of last Monday. Dr. H. M. Smith, United States Commissioner of Fisheries, asked the Governors of all the lobster producing states to send representatives to this conference with a view to determining what measures, if any, could be taken to conserve the supply of lobsters. The interchange of views and statistics showed an appalling state of affairs and emphasized the need of governmental and State interference with the industry if the coming generation was to share the epicurean delights of the present. It appeared that the average catch of lobsters had dropped from thirty million pounds in 1887-1888 to eleven and one-half million pounds at the present time. The latter figures have been the average catch for the past ten years, varying only slightly. But this figure has been maintained only by increased effort and at large expense on the part of the Government and the different States along whose shores lobsters are caught. Of course, the decline in the number of lobsters has led to an increase in the value of the catch. In 1880, the value was less than half a million dollars; in 1902, it was about $1,300,000, and in 1913 the value of the catch was $2,250,000.

All of the State officials at the conference at Woods Hole agreed that nothing tangible could be accomplished in the way of saving the lobster from extermination without Government assistance. All expressed themselves as willing and anxious to co-operate in whatever method the Government experts should decide to be the best, and agreed to submit the necessary bills to their respective Legislatures next winter to secure uniformity in legislation. It is the lack of uniformity in the laws of the lobster-producing States that has led to more or less confusion in the enforcement of the laws for the protection of the lobster. The little State of Rhode Island was the first to reduce the legal length at which lobsters could be sold. In that State, the length was reduced from ten and one-half inches to nine inches. In Massachusetts and Connecticut the length was retained at ten and one-half inches. Thereupon complaints began to be poured into the offices of the Commissioners on Fisheries and Game in those two States that unscrupulous lobster fishermen from Rhode Island were setting pots along the shores of Massachusetts and Connecticut and were carrying away "shorts," as the lobsters of illegal length are called. All that they had to do was to load up with lobsters which were within the requirements of the Rhode Island law, i. e., nine inches or more in legnth, then get outside the three-mile limit from shore and they were safe from molestation by the fish wardens of either State. The lobstermen of Massachusetts and Connecticut were not allowed to save any lobster under ten and one-half inches. The result was constant friction along the shore of Buzzard's Bay, Vinyard Sound and Long Island Sound, until after a few years of agitation, Massachusetts and Connecticut swung into line with a law establishing the legal length of lobsters at nine inches. Maine still retains the ten and one-half inch law and, furthermore, proclaims her intention of retaining that law. Inasmuch as the State of Maine produces more lobsters than all the rest of the New England States and New Jersey combined, it would seem as if she had a right to establish her own laws for the protection of the lobster. Last year the recorded catch of lobsters in Maine was over 7,000,000, totalling more than 10,000,000 pounds. The lobster fishermen received an average of 16 cents per pound for those lobsters.

Government and State officials at the conference last week agreed that the lobster problem could be easily solved if every fisherman would live up to the requirements of the law in regard to the length of the lobsters retained; in other words, if nobody retained "shorts" the supply of lobsters would not be imperiled. A "short" lobster is one that is below the legal length. It may be a sixteenth of an inch short or it may be an inch short. Everybody who lives along the shores where lobsters abound knows that a lobster nine or ten inches long is much sweeter and tenderer than one that is fifteen or sixteen inches long. So far as the taste and the edible condition of the meat is concerned, a lobster eight and one-half inches long is as good eating as one that is nine inches long. Lobsters smaller than that have not much food value. The Maine law, establishing a legal length of ten and one-half inches, offers a constant temptation to unscrupulous lobstermen, whether professional or amateurs (summer cottagers) to evade the law and utilize the "short" lobsters for food. Certain lobstermen, and they are more numerous than is generally known, sell these "shorts" for ten cents apiece; and they can always find customers. That custom applies to every state along whose borders lobsters are caught. The penalty for being "caught with the goods" differs. In Maine, the penalty is $1 for every "short" lobster; in Massachusetts, the penalty is $5. Last winter the Maine Legislature passed a law restricting the catching of lobsters to legal residents of the state. That law was designed to shut out the summer cottagers from catching lobsters for their own consumption. Some question has been raised as to the constitutionality of the law and there is little doubt that the Supreme Court will be called upon to settle that point. The law also was designed to shut out the trade in lobsters which, while below the legal length in Maine, were salable in Massachusetts. For years the fish wardens have been kept on the jump chasing lobster smacks which load up with these "shorts" and carry them to Boston to be sold. Once outside the three-mile limit the owners of these smacks are safe from pursuit. It is estimated that more than 200,000 of these "shorts" are annually carried away from the shores of Maine to be sold in Massachusetts.

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discussion at the conference last Monday. Then arose the question as to the best methods of meeting the conditions that confronted them as to the future of the lobster. Commissioner Smith told how many million young lobsters had been released by the Government at various places along the Atlantic coast, but coupled with that statement was another which admitted that only one out of about fifteen thousand of the young lobsters survived to reach the age of maturity, i. e., old enough to eat. According to that showing, the efforts of the Government during the past ten years have resulted in producing only one lobster apiece per year for each resident of Boston. The existence of a few "lobster palaces" in Chicago and New York and a few other places each calling for lobsters to supply the demand of a public which refuses to allow Boston to have all of the good things in life gives some idea of the size of the problem confronting the experts who are supposed to know how to make ten lobsters grow where nature intended only one to exist. In other words, the demand is about ten times as large as the supply. The consensus of opinion among the experts was that the Government should enlarge upon the system which has been successfully demonstrated at Wickford, Rhode Island, by means of which about 20 per cent of the young lobsters reach the edible stage. Briefly stated, this system provides for keeping the young lobster in swirling water, which makes it difficult for him to fasten hold upon any of his brothers or sisters, and thus prevents him from indulging in the cannibalistic tendencies with which nature provided him. It was thought that this system, carried out on a large scale by the Government, would result in the growth of a much larger percentage of lobsters to a size which would render them immune from attack by their natural enemies when put in the ocean.

The conference adopted the following resolutions which will be used as a basis for necessary legislation both in Congress and in the Legislatures of the several lobster-producing states:

Whereas, This convention fully recognizes the fact that the pioneer efforts of the United States Bureau of Fisheries in restraining the short-sighted practices of fishermen and others in destroying the eggs of the lobster have been well devised, economically administered and beyond question have resulted in vast benefits not alone to the fishermen themselves, but also to the consuming public; and

Whereas, The unwise methods of exploiting the lobster fishery, which have resulted from the constantly increasing public demand for the lobster as food, has led to such an unmistakable and alarming decrease in the source of supply, which must shortly menace the best interests of fishermen, dealers and the public of the entire United States and of the Canadian Provinces; and

Whereas, We are of the opinion that the Bureau of Fisheries is, by training and experience, amply competent to deal with this great problem if supported by Congress and the people; therefore be it

Resolved, That we hereby express our unqualified confidence in the Bureau of Fisheries and urge the public necessity of checking the enormous economic waste now existing, particularly in the destruction of lobster eggs and of lobsters below and above the optimum market size, the avoidable loss both in capture and in transportation, the unfair practices in interstate shipments, and the insanitary methods of marketing lobster meat; and be it further

Resolved, That the delegates to this convention pledge support in securing from Congress the federal legislation and appropriations essential for adequately extending the work to the required activities relating to consideration and adoption of improved practices necessary for—

A. A greater annual natural production of lobster eggs; and

B. The rearing of a greater number of young from the eggs naturally produced.

We are of the opinion that a union of public effort is necessary for securing progress in increasing the annual production of lobsters through extending the efforts for—

1. Salvage of eggs.

2. Rearing the young for such a period and by such methods as may best minimize the natural destruction during the swimming period.

3. Protection of the adults, male and female, above and below the optimum market size (the so-called "double gauge").

4. Measurements made on the carapace, thus minimizing the personal equation in legal measurements.

5. Licensing all lobster fishermen and dealers for the purpose of securing facile enforcement of laws.

6. State regulation of methods of capture and possession, and federal regulation relative to interstate shipment.

7. Setting aside suitable places for breeding purposes, upon which fishing is regulated; and be it further

Resolved, That a copy of this resolution be sent to the Honorable the Secretary of Commerce, and to the Honorable Commissioner of Fisheries at Washington, and to Their Excellencies the Governors of all the states of the Union, with the request that this be given consideration at the Conference of Governors soon to be held at Boston.

JOHN L. DONAHUE, of Maine,
GEORGE W. FIELD, of Massachusetts,
CHARLES W. WILLARD, of Rhode Island.

New Jersey Correspondence

(From Our Staff Correspondent.)

JULY 28, 1915.—Judging from present conditions Warren County farmers will have a large crop of peaches this year. The trees are well filled, and the June drop has not been heavy. Recent rains have also helped the growing fruit, and corn is now more than knee-high in most fields. Many farmers have gathered their first hay crop. Grapes, raspberries, and blackberries will also be plentiful.

Prize cows of the future are to be assessed $2 a head to provide funds for a national campaign of publicity to exploit "above-suspicion" milk. That plan of providing capital to combat prejudice and win the co-operation of physicians was decided upon at the annual convention of the Certified Milk Producers of America in Atlantic City.

Women prominent in Montclair are planning to open a public market in September. The promoters have agreed to take the lead in shopping with baskets on their arms.

The Government will accept $43,660 from the F. D. Oetgen Company of Newark, butter importers, for the release of about 54,000 pounds of country butter and 243,000 pounds of oleomargarine seized on April 28th.

Wolf Weisburd, a milk dealer of Elizabeth, sued the city for $25,000 because a license to sell milk had been denied him.

Residents of Bayonne who keep chickens are required by a new city ordinance to pay a fee of 25 cents and keep their poultry at least thirty feet from the nearest residence.

Large orchard owners in and about Sussex have organized the Sussex County Fruit Growers' Association, to prevent the exorbitant commission to jobbers.

New York City Correspondence

(From Our Staff Correspondent)

NEW YORK CITY, July 28, 1915.—Pleas for the amendment of the Constitution so as to permit the Legislature to establish a bureau for the standardization of food products were made before the Industrial Relations Committee. The proposal would permit the appointment of inspectors when it seems necessary or desirable. "The middleman fixes the prices of food products by fixing grades," Mr. Osborn said. "To understand the method of grading, one must make a life study of them. The producer is forced to ship to the middleman blindly and accept pay for whatever grade of produce the buyer desires to grant him. The state now is powerless to establish a court of appeal between the producer and the middleman: This is the condition we wish to eradicate." Mr. Dillon, who is State Commissioner of Markets, said that if standard grades were established the housewife could

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St. James Importing Company NEW YORK

not be cheated by unscrupulous dealers who argue "high grades" to her.

The report of the Commissioner of Health tells of leaflets which the board is preparing with the assistance of neighborhood associations which bear local neighborhood news on one side and health hints on the reverse side and are written in the language appropriate for the neighborhoods in which they are to be distributed. Attention is called to the board's advocacy of a law requiring a year's hospital work for physicians before they are licensed to practice; to the fact that the Appellate Division of the Supreme Court sustained the ban on unmuzzled dogs in the streets, and to the new rules for inspecting farm-killed meats. Brief reference is made to the opening of an "educational lunchroom" in the Board of Health building to provide wholesome lunch for employes and to promote knowledge of food values and nutrition. Among the many other things recorded is the board's fight against false labeling of medical preparations.

A fine of $200, involving two counts for violating the sanitary code at a branch store in Astoria, was imposed on the James Butler Corporation. The charges against the concern were that chopped meat, poultry, smoked ham and bologna in the store were not good.

Jobbers here in Belgian and French peas and other canned vegetables have reached the conclusion that none of this year's production in any of the lines will reach this country this year. The manager of one of the largest pea-canning factories in Belgium, located at Ostend, has written a jobber in this city stating that on a recent visit to the plant he found the factory in perfect condition notwithstanding the devastation wrought generally by the military operations. He reported, however, that he cannot make any contracts with Americans for delivery this season, as the Government requires such of the products as the plant may be able to turn out. The same situation applies to other Belgian canning factories. Prices on French peas are being quoted to New York importers, but the prices are so exorbitant that most of the local firms are afraid to touch them.

The heavy export business being done by firms engaged in the production of condensed milk is illustrated in the numerous demands now being made by exporters on the Government for drawback duties paid on ingredients entering into the makeup of the product. One of these items is refined sugar made from imported raw sugar. In the ten months ended with April, shipments of condensed milk abroad totaled 31,903,307 pounds, valued at $2,657,978, against only 13,564,519 pounds, worth $1,131,740, the same period of 1914. April exports were valued at $318,783, compared with $120,143 in the corresponding month last year.

Rumors are current that the Armour Grain Company has been entrusted with all the grain buying for England and France in this country. It was pointed out that wheat purchases by the allies in the ensuing year might run as high as 400,000,000 bushels. For the fiscal year ending July 1, purchases for foreign account totaled 232,000,000 bushels of wheat.

Local trade in cod liver oil has been almost at a standstill since the spectacular jump in prices a week ago, though interest in the market continues keen. Actual sales of the Norwegian brands are reported at $65 to $70 a barrel, but only small quantities changed hands at either figure. None is offered now at less than $75, and it is doubtful if holders would part with more than a few barrels at that figure. For some brands as high as $85 is asked. Norwegian refiners, according to the latest cables, are asking from $85 t $100 a barrel for this oil, and are not inclined to offer muc even at these figures. Some of the refiners in that countr are reported to be offering dealers over here large bonuse to consent to the cancellation of contracts. These offer have been turned down.

One of the features of the week's fluctuations in whole sale commodities prices was the weakness shown in th foodstuffs markets. In spite of the continued rise in th price of wheat, flour prices remained stationary generall for the first time in several weeks. There were no advance shown among the major provisions at Chicago, but decline were indicated on live beef, hogs and sheep, as well as o short ribs and prime lard. Hams and bacon showed n change at this city. Marked irregularity prevailed in th dairy products because of the heavy receipts that were du to unusually active production and the seasonable fallin off in the local demand. The better grades of butter an cheese were especially affected. Both near-by and wester eggs, on the other hand, advanced as a result of a shor age in the supply. The fruit markets showed no especia change, while the tendency in vegetables was slightly up ward. There was a slight weakness in the spice marke and the principal grades of raw sugar again declined. Coffe showed no change at all, but low Hyson tea advanced. I the grain markets the advance was more or less solid.

Owing to the very large expected demand from the cou tries at war for fish of all kinds, the American importin trade in cured and canned European fish products is co fronted with many uncertainties, especially with referenc to contracts for forward delivery. Cable reports received i this city are to the effect that many of the catches of Sca dinavian and other fish up to this time are less than la season, with a corresponding loss in amount cured or canne This includes Norwegian stockfish, codfish, herrings, ar other lines. All reports agree that a much smaller quanti has been cured this season than formerly. The nations war drew so heavily on last year's stocks that fishermen ar packers, in anticipation of a similar demand for this se son's catches, have boosted prices to a point regarded l many jobbers here as unreasonable, not to say prohibitiv Agents of American firms here state that it is no use tr ing to negotiate for fish at the present time. Consequentl the market here is a waiting one, with the object of seei how the foreign market will develop when all the fish a cured and canned.

All indications here point to an early appearance of Ru sian oil as a serious competitor to the American product European markets. An energetic propaganda had been o ganized in Turkey prior to the outbreak of the war, to s cure a market for Russian oil outside the empire, and w meeting with a certain amount of success. The quality the cottonseed oil shipped by Russian exporters to Me terranean ports is practically equivalent to the Americ "prime summer yellow" grade. This tendency of the Ru sian industry is a factor which eventually may becor serious for American trade. Russia is producing tod about 500,000 short tons of seed available for crushing pu poses, the output increasing 10 per cent annually.

It was recently decided by the Board of General A praisers that duck meat imported by Shing Shun & Co., S Francisco, was properly assessed for duty under the tar at the rate of two cents per pound as poultry prepared. Fr entry was claimed as prepared meat, but the board h that the provision in the dutiable list was more specific th the general designation carried in the free list.

Ohio Correspondence

(From Our Staff Correspondent)

COLUMBUS, O., July 29.—"One of the best food inspection departments of any city in Ohio," is the compliment paid Columbus by a state food official. Dr. Rolly J. Carver, who has been in charge for the past eight years, has developed the service here to the highest point of efficiency. It is the only city in the state outside of the big ones of Cleveland and Cincinnati which has complete meat inspection. The stamp of Government inspectors is, of course, accepted, but slaughtering outside of packing houses, where such men are stationed, must be passed upon by the city officials before an ounce of the meat can be sold. The plan in most cities is to limit inspection to meats at retail stands. This is a necessarily imperfect service.

Just now milk cooling is the most important problem w the department. Of the 25,000 gallons of milk and cre which Columbus receives daily the bulk of it is passed up by four inspectors at the several big stations at which shipped-in product is handled, and where constant test made to see that all shipments conform to the legal hea requirement in the matter of coolness. A force of cou try inspectors connected with the department look af the 1,200 dairies throughout the county. The system very rigid. Milk is shipped to Columbus from a dista as high as seventy miles.

The atmosphere of the state food department and Ohio State University, both of which are located here, pos

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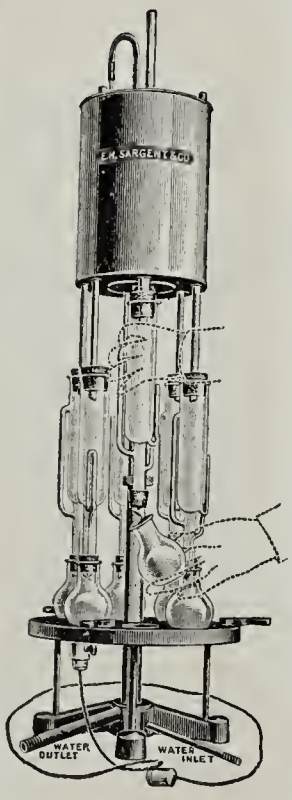
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bly have something to do with the efficiency of the work in Columbus. The local department is eleven years old. Dr. Carver is a young man of large enthusiasm, and has had a technical as well as a practical education. A number of his staff are college men.

The sensation of the month in pure food circles in Ohio was the conviction, on July 13, of four officers of the Capital City Dairy Company, after a trial of several weeks in the federal courts here on the charge of defrauding the Government out of internal revenue on butter substitutes. The men found guilty are: Dennis Kelly, president; W. H. Eberst, vice president and general manager; M. Leo Corbett, secretary; W. H. Kelly, of Pittsburgh, agent. The minimum penalty is four and one-half years' imprisonment and $4,500 fine in each case. Sentence is withheld pending the hearing of a motion for a new trial. The bond of each of the convicted men was fixed at $20,000. The defense set up was that the system of fraud which has prevailed for years, and which, it is estimated, amounts to several millions of dollars, was originated by a former head of the concern who is now dead, and that the present officers had no criminal knowledge that the law was being violated.

Although Sylvanus E. Strode leaves the office of chief food inspector the present week, his successor has not been named. It is expected that the new chief will be announced within a few days. R. W. Dunlap, of Kingston, who at one time served two terms in the office, is understood to be a candidate, but may be appointed to another position. With the retirement of Mr. Strode it is interesting to note some of the things accomplished under his incumbency. One of the most important has been the thorough system introduced, particularly in the matter of keeping records. Formerly the history of offenses was soon lost unless they actually got into the courts. The inspection service was a sort of haphazard affair.

A better system of keeping records and making inspection has enlisted the confidence and support of manufacturers of food products. They were called into conference on all matters affecting their products and shown where a higher standard would be of practical benefit to them. The canning industry, one of the most important in Ohio, is a notable case in point. The very high grading now given Ohio canned goods by the food department enters very largely into its prosperity.

Sanitary codes and inspection plans have been worked out with the co-operation of manufacturers in the case of bakers, ice cream manufacturers, confectioners, bottlers and others. Not only has the work of the department been greatly popularized with producers of foods, but the people have been educated as to the work of the departme and led to take an interest in the cause of pure food. Th has been done in part through the schools and colleg but the largest factor has been the object lesson of t state and county fair exhibit shown all over the state f several years. Another noteworthy advance under M Strode has been the creating of a weights and measur branch, to which are connected 100 inspectors througho Ohio.

Mr. Strode was elected to the office of Chief Food I spector in 1910 and re-elected in 1912. In the midst his second term his office was made an appointive one, a he was continued in his old capacity, but with author vested in a newly-created Agricultural Commission. Fo manufacturers and other people familiar with the good wo that has been accomplished under Mr. Strode, express th regret that his office is not under the civil service, whi would prevent the loss of such a capable man. For t term of 1913-14, Mr. Strode was vice president of the N tional Association of Pure Food Inspectors.

The executive committee of the Ohio Association Creamery Owners will soon meet in Columbus to take init steps in the matter of better cream rating, and adoption a sanitary code according to suggestions put up to it the pure food department. This is a live body of seve hundred members, who control 90 per cent of the outp in the state. J. O. Winter, of Greenville, O., is preside E. H. Campbell, of Salem, vice president, and C. V. Huen secretary. The date of the next annual convention, to held in September, will be fixed at this meeting.

The question of impure ammonia, which has been a v troublesome one during the past six months, has been ma the subject of a bulletin which is now in press. Azor Thu ton, the chemist of the department, is the author. It s forth the standard required by the law, and future offe ers will be prosecuted.

Chief of Division Bartlow addressed the Thirty-seve annual convention of the Ohio Pharmaceutical Associati which met at Cedar Point July 11-16. As representative Commissioner Stroude, who is about to resign as head of department, the talk was in the nature of acknowledgm of the services which the association had rendered the p food service under the administration of Mr. Strode.

A new patent contents protector for milk bottles, subm ted to the department with the hope of securing its dorsement, consists of the usual cardboard with a w gauze base. The latter is supposed to retain the circu form of the bottle neck when the cardboard becomes b or wet. Thus, it is claimed, there is greater protection the milk than in case of the simple top now used.

Pennsylvania Correspondence

(From our Staff Correspondent.)

HARRISBURG, PA., July 30.—Reorganization of the State Department of Agriculture with a policy which is declared by Governor Brumbaugh to contemplate the increase of the food supply of the State and the advancement of agriculture, horticulture and a continuance of the strict supervision of foods which has characterized the state government for several years has loomed large in legal, manufacturing, mercantile and political circles the last three weeks. The new commission of agriculture, which is to direct the department in place of the old single headed system, has been called together and given its chart of work.

It is the general belief that the bureau chiefs will not be disturbed and that if any changes are made they will be in the future. Dairy and Food Commissioner James Foust is generally picked at the capitol to stay in charge of his division. He has been at its head since 1907 and in that time the work has quadrupled and the division raised from one which was expensive to operate to one which produces three times what it costs to operate it a year.

An estimate made by the bureau of statistics of the department of agriculture shows that the state confronts a general falling off of from two to six per cent in its home raised food supply with probably much greater declines in the fruit crop. Weather conditions, tree diseases, pests and other causes are given as the reason. The wheat and all other staples will be less than in 1914. Wheat, for instance, is estimated at 21,254,400 bushels against 24,272,000 last year, while rye will be 4,760,000 bushels, a drop of 400,000 bushels. Corn is estimated at 53,700,000 bushels against a yield of 58,520,000 last year. Oats is put down at 34,366,000. The tato production, which has been given with much care, estimated at 23,782,320 bushels or 87 bushels to the a The 1914 crop was 28,408,000 bushels with 103 as the y per acre. The fruit yield is now being worked out with pr pects for a peach crop about eighty per cent of an avera apples and pears being less owing to the ravages of the blight which prevailed in some of the best orchards in South Mountain apple belt where big investments have b made.

Live stock estimates are that the number of calves about the average for the last ten years, but that the sh are declining. One estimate is that the number now in state is 31 per cent less than in 1905.

Now that the state is practically out of quarantine for f and mouth disease the extent of the loss suffered by ca owners is being computed. The state and national gov ments have divided $1,350,000, the cost of cattle killed al being about $1,200,000, the rest being spent for property disinfectants. The disease swept over 788 farms in 34 co ties against 100 farms in thirteen counties in 1908. C 15,000 head of cattle and 13,000 hogs were killed and t owners paid for them according to appraisal. Lanca county lost most cattle and Philadelphia most sheep.

Preserving compounds which contain borasic acid and not so marked, but given simply as a preserving prepara are to be attacked in the state. Arrests for sales have b made and a test case is to be made.

Sampling of the brands of vinegar on sale in the stat

K C
Baking Powder

CONTAINS NO ALBUMEN (sometimes called white of egg) OR ANY ADULTERATION



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Sold and pushed by grocers throughout the United States who appreciate fair dealing by the Manufacturers and who like to give their customers full value for their money.

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see if they comply with the law prohibiting addition of any water has been in progress for several weeks. Of forty-six brands taken only three were found to be in any way watered or treated.

The new law requiring standard fruit baskets and establishing regulations is now in operation and there have been a number of questions raised. The law requiring marking of all containers is being vigorously enforced. The start of the grape season will see a notable change from former conditions.

The State Industrial Board is about to begin a series of hearings on proposed modifications of the state women's employment laws in which hotels and similar establishments will be given a chance to ask for changes in the days of rest and to make some adjustments which will ease the burden.

This season the new standards of safety and sanitation for canneries will be put into operation, the operators and operatives having united with State officials in reaching an agreement.

Preparations for the enforcement of the new child labor law are being made. It becomes effective January 1 and it is estimated that over 50,000 youngsters will lose their places in all lines of industries. Food product establishments will be affected along with the rest and comparatively few will establish the continuation schools, it is believed.

Pennsylvania is shown to have 18,800,169 dozens of eggs in cold storage on July 1 by the reports filed with Commissioner Foust, compared with 14,638,816 the same day last year. The report shows heavy stocking up in other lines, the usual increase over January and April reports being noticed. The detail of the report gives the following taken from reports of the cold storage plants:

Eggs in shell	18,800,169 dozens.
Eggs out of shell	362,878 pounds.
Butter	4,964,877 pounds.
Fish	1,800,188 pounds.
Poultry	2,361,431 pounds.
Game	6,978 pounds.
Squab	48 pounds.
CARCASSES OF MEAT.	
Beef	31,300 pounds.
Veal	15,014 pounds
Sheep	85,926 pounds
Hogs	277,462 pounds

Dairy and Food Commissioner Foust has gotten after merchants who fail to keep shelves free of stale or vermin ridden breakfast foods and cereals. Agents have turned up many instances where merchants failed to keep the packages in good condition and hundreds of boxes have been burned by owners rather than risk arrest.

Utah Correspondence

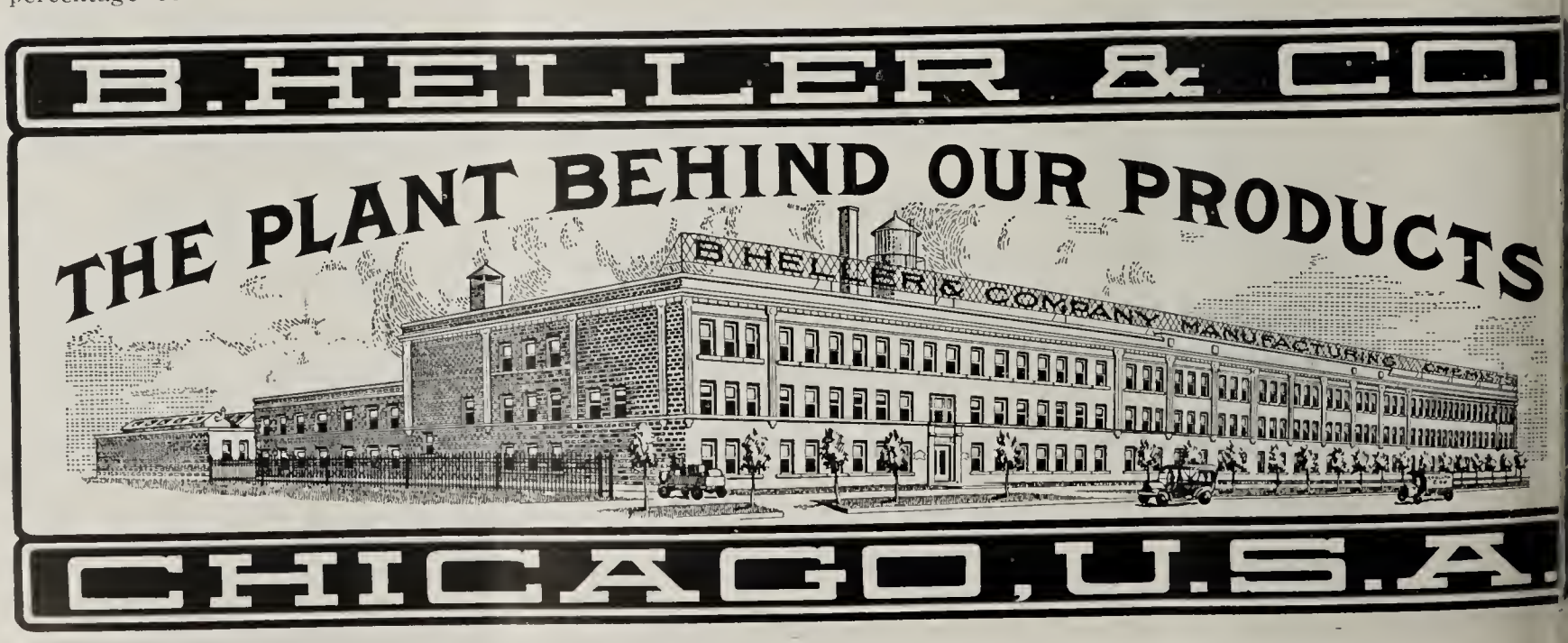
(From Our Staff Correspondent)

SALT LAKE, July 28.—As an indication of the greatly improved conditions in the marketing of butter in Utah since the passage by the last legislature of a stringent net-weight law, State Dairy and Food Commissioner Heber C. Smith calls attention to the fact that he has just mailed letters to most of the manufacturers, jobbers and some retailers of butter. In the old days—for the last four or five years—any letter could have been guessed as adverse criticism and warning without examining its contents. The butter men will likely be surprised then, when they open these communications for, instead of containing the well-known complaints formerly necessary, these letters are complimentary.

The discovery that full 16-ounce pounds are now being generally packed in compliance with the new law, was made after a thorough combing of the State by the deputies assisted by city and town food men. Strange to say, much of the country butter is now below weight. Before the law passed the opposite condition was true—a pound of ranch butter weighed more than a pound, while a pound of creamery weighed less.

The first complaints ever filed in Utah against milk men charging adulteration of milk because of dirt, were filed during the month against dairymen of Bingham, Garfield and Park City. Conditions of milk production in the smaller towns of the State and even in Ogden and Salt Lake have been found to be extremely bad, especially as to dirt. Most of the milk—except that being watered—is high enough in butter fat, but samples have been found to contain a high percentage of bacteria and dirt. So bad did the situation become in Ogden that the sanitary inspector there was given authority to refuse licenses to sell milk to several milk men until their places were cleaned up. Most of the violators in the smaller towns are Greeks or other foreigners and some are unfamiliar with the food and sanitary laws.

The State Dairy and Food Department has had a large number of violations of the food laws to contend with during the last month or more, some flagrant and many of a more or less minor character. The latter have all been satisfactorily dealt with without recourse to the courts. Among the former was a case of extreme lack of sanitary conditions in slaughter houses at Park City. It has been more than a year since any trouble was experienced with slaughter houses. Conditions were in poor shape in these neat-producing places several years ago, but in the face of continued nagging by inspectors and threats to close them up, most of the owners put their plants in Bureau of Animal Industry order. At the last legislature a bill was proposed by which uniform inspection of slaughter houses should be made by town inspectors—the houses to be required to maintain the same standards as are required by packing houses. This bill did not get through. Whether or not the plant owners figured vigilance would relax on account of that is not known but at any rate the first two complaints filed for more than a year were filed on July 16. All the inspectors for the State and all town and city sanitary inspectors have been ordered to keep a close eye on these places. Law or no law we intend to see that meat produced in Utah by private butchers and slaughter houses is fit to eat. So say the food and sanitary officials and there is little doubt but that they mean business.



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A Vim-Food Made to Please

Our Boys

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For oats is the boy-food above all. Boys are the energy-consumers, and this is the energy food. At every age they need it. And Quaker Oat boys usually become lifelong lovers of the oat.

Quaker Oats now has a world-wide sale. Children of every clime are fed on it. This because mothers nowhere else find oat-food made so winning.

Quaker Oats

The Queen Oats Flaked

In every bushel there are little oats and big oats, starved and plump. The puny oats lack flavor. Rich oats are less plentiful. But in Quaker Oats we use the fine grains only, getting only ten pounds from a bushel.

Those queen grains, heat-treated, steamed and rolled, develop into large, white, luscious flakes. They are clean and inviting. They have fragrance and flavor.

Quaker Oats is this vim-food at its best. In millions of homes it has fostered the love of oats. Yet, with all this extra quality, it costs no extra price.

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Cottolene is ready for use as you take it from the pail.

Use a third less of Cottolene than of any other shortening or frying fat. You can use it over and over for frying. Always heat Cottolene slowly.



Arrange with your grocer for a regular supply.

Write our General Offices, Chicago, for a free copy of our *real cook book*—"HOME HELPS."

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There is a large supply of hardware in the form of padlocks up at the State Dairy and Food Office and some of these may be put to good use during the coming month on slaughter house doors, says Commissioner Smith.

The most important seizure made here for several months by the federal authorities, and one in which the state and city authorities are interested, was that of two large shipments of imitation Cognac brandy, seized by U. S. Food Inspector F. B. Raynor, in charge of Utah and the intermountain district. Inspector Raynor filed libel proceedings in the Federal District Court against the wholesale house in Kansas City which shipped both consignments to local dealers.

In co-operation, Raynor and Smith plan to carry on a vigorous campaign to stop the mislabeling of liquors. The brandy seized contained artificial coloring and distillate spirits yet was marked "Cognac brandy." According to Food Commissioner Smith, however, most of the fault lies with the retail liquor dealers. He says that many times liquors come from the wholesaler properly labeled, but that the retailers are not hampered by these labels. These place it in kegs or bottles and mark it as the pure article and get the prices that liquors not mixtures would bring. Publication in local papers of the state's intention to stop this practice has already resulted in good, it is said.

J. S. Abbott, chief chemist in charge of the United States bureau of chemistry, and Benjamin R. Hart of San Francisco, chief of the western food inspection division for the government, were in Salt Lake July 21 and conferred with Food Commissioner Smith, State Chemist Herman Harms and Food Inspector Raynor, relative to better state and federal co-operation. Salt Lake and Ogden city food, drug and sanitary officers also attended the meeting.

Efforts made by a prominent baking powder company with headquarters in the middle west to have Bulletin No. 21, the recently enacted revised baking powder regulation of Utah, given in full in the June number of The American Food Journal, changed so as to advertise that company's particular product, met with failure. The communication came up at the last meeting of the State Dairy and Food Bureau and the members unanimously decided not to incorporate anything that might be used by albumen company manufacturers to boost their product. In the words of The Associated Press, the "bulletin will stand."

One infringement of the law which was settled outside the courts this month was that of mislabeled extract. Extract in large quantities had been shipped to a Salt Lake jobbing house invoiced as real extract. Investigation showed it to be imitation extract. As soon as the jobber was notified he had all his stock relabeled and promised not to let it occur again. In connection with extracts one of the few funny incidents that happen in food work came up. The state inspectors found some rose extract on the market. It was labeled "Flavor For Custards, Ice Cream, etc.," but it contained certain ingredients not admitted as food and besides, as the food officials thought, who wants to flavor ice cream with rose? Who ever heard of rose ice cream?

They started on the trail of the mystery. The trail led to a jobbing house conducted by an old German who was not familiar with English. "Vell, I vill dell you," he said. "Dot rose extract iss not for food; it iss for der vinger bowls so dot dot finger bowl water will smell nice."

Although this is the wild and woolly west we have fingerbowls here and Utahns are not accustomed to drinking from them so, of course, the German's statement that the extract was not for food was easily explained.

"But how about this?" the inspectors asked, pointing to the label. Then the German explained that he had put the rose extract in his regular extract bottles without changing the label other than to substitute the word "rose" for "vanilla" or "lemon." He was given a good lecture by those of the inspectors who did not have to leave in order to laugh.

What is orange cider? That is the question that the food officials are asking each other and spending much time looking up definitions and decisions on. The problem came up when the food inspectors protested to a certain manufacturer of "orange cider" against his use of that name. His product was really a combination of orange juice, citric acid, water, sugar and coloring matter. He insisted that it was really orange cider; that it could not be orangeade and he refused to label it orange cider compound or imitation orangeade. As the state ruling is somewhat ambiguous on the matter, the question of what should be done is still a live one. The food commissioner holds that orangeade is merely orange juice; he doesn't seem to know exactly what orange cider really is.

A vacancy in the membership of the State Dairy and Food Bureau has been caused by the resignation of Stephen A. Stanford, the non-producing member. No successor has yet been appointed. The job pays no money and Stanford figured it took too much time in consideration of the compensation.

CANNED FOODS IN CHINA.

It is necessary for the American manufacturers of canned foods to realize the necessity of early establishing their "chops," or brands, in China. The Chinese attach great importance to the chop. They are conservative and do not readily desert a brand that has been tried and found satisfactory. No more striking example of this unwillingness to accept a new crop can be cited than the experience of a certain Shanghai importer. He had developed some sale for canned salmon among the Chinese and had sold a certain brand of American salmon. This brand had an ordinary label depicting a salmon with its tail turned up, and when the new shipment arrived with the labels showing a salmon with its tail turned down the Chinese refused to accept, saying "No belongee same kind fish." This experience emphasizes the absence of Chinese characters on American canned goods giving information as to the contents. It was perfectly natural for the Chinese to judge the contents of the can by the only feature of the label that was intelligible to them. i. e., the picture of the salmon, and the change to a fish that was not the same as that on the label with which they were familiar was ample reason, viewed in this light, for the refusal of the shipment. Such matters as this are worthy of careful observation and study by the American manufacturer of canned foods. Such matters have not been neglected by the representatives of American manufacturers of other lines who have developed large sales for their goods in China.

If a real Chinese business in canned foods is to be developed, American methods of exploitation seem an absolute necessity. An adequate organization, gradually increased to cover a territory larger than the United States, is as much a necessity in China as it would be in America, and at the head of such an organization should be a man of the highest caliber and thoroughly familiar with China and Chinese life. Results must not be expected immediately, but with a proper force in the field and an effective campaign of education an immense business in canned foods throughout China can be built up in certain lines. Just what lines those are can not be determined without experiment; two are certainties—condensed milk and canned salmon. Peas and asparagus should find a ready sale and experience and study will determine what additional lines can be developed. The unexpected often happens in trade. The demand in Java and the Malay Peninsula for canned muscat grapes from California is an example. There is practically no sale for such a product in the American market, and yet there is a good and growing demand for it in the countries mentioned. Similar opportunities no doubt exist in China.

No broker or manufacturer of canned goods in America would think of being without a sampling room. Goods to be sold are opened for the inspection of the purchaser. The Chinese are not different in desiring what they call a "look see." In matters concerning the sale of new products they should have more than a "look see." Show and sampling rooms are a necessary adjunct to increasing sales among the native classes, and the branches of such an organization as that suggested could easily establish such rooms. The branches could carry a small stock of goods upon which retailers could draw without waiting for shipment of goods from America.

That such an organization for the extension of American canned foods presents difficulties from the home end is evident. The canned-food business of America is divided among 3,168 manufacturers, and many are of the opinion that foreign export does not interest them. The majority of them are not prepared or individually justified in undertaking foreign export on a large scale, because it calls for steady supply, expert knowledge, and constant study. There are, however, several large manufacturers of canned foods in the United States who could enter this field along the lines suggested, although it would be better for all concerned if a co-operative plan could be devised by which all could take part.

The arboretum established at Washington in Rock Creek Park, through co-operation between the forest service and the District of Columbia, now contains 1,200 trees, comprising ninety-two different species.

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There is no higher art than that which tends toward the improvement of human food.—*Beecher.*

Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.
Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year — Canada, $1.25 per year — Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

The ownership of The American Food Journal is vested solely in the officers of the company. No person, firm or corporation, either directly or indirectly connected with the business it represents, has any share in its ownership or voice in shaping its policy which has in view at all times the best interests of the field it serves. It aims to discuss all subjects fairly, and to furnish its readers information concerning the progress and development of the food industries. It will answer any questions concerning the business to the best of its ability, and it asks its readers in all parts of the world to aid it with inquiries and suggestions, to which it will give prompt and earnest consideration.

Vol. X. SEPTEMBER, 1915. Number 9.

The Nineteenth Annual Convention

THE Nineteenth Annual Convention of the Association of American Dairy, Food and Drug Officials will go down into history as the most eminently remarkable and successful in the long train of its predecessors.

The good which shall have been accomplished as a result of this latest periodic gathering of the members cannot at this early date be properly or adequately estimated.

As with the canvas of a Reubens, as with the career of a Napoleon, a Lincoln, a Parnell, it will be seen and appreciated more fitly at a distance.

The seriousness of effort, the corresponding harmony of entente, the splendid fitness of each and every speaker before the Convention, have seldom, if ever, been equaled in the annals of organization work.

That the most gratifying results were obtained should by no means be a matter for marvel—quite on the contrary. It would have been strange, indeed, had it been otherwise.

The deeds of the Nineteenth Annual Convention shall remain in long after years a monument to the utter sincerity of motive, to the unswerving devotion to the chosen cause, to the admirable efficiency of the Association as a whole and the individual members of the organization.

IMPORTANT DECISION ON PROPRIETARY FOODS.

THE Corn Products Refining Company has finally won its long-drawn out suit with the Kansas pure food authorities, in which the state food officials contended that a product of the company, "Mary Jane," should be labeled with the percentage of sorghum and the percentage of glucose contained in the syrup. The case was instituted two years ago, the Corn Products Refining Company securing a restraining order in the Shawnee County District Court against Dr. S. J. Crumbine and other food officers to prevent their interfering with the sale of the syrup in Kansas.

Judge Whitcomb in the court above mentioned recently rendered his final decision in the case, granting the Corn Products Refining Company a permanent injunction against the food officials, knocking out their contention that food products such as syrups, sold in that state under distinctive names must bear the percentage of ingredients on the label in order to conform to the state law. In a somewhat similar case in Wisconsin recently the Corn Products Refining Company was victorious, the decision of the court being to the effect that glucose was corn syrup and that it was not necessary to specify glucose as an ingredient on the label of "Karo."

The Kansas food officials did not claim that glucose or corn syrup was deleterious, or that the table syrup sold by the Corn Products Refining Company was unwholesome, the whole controversy being merely one of labeling, the food authorities insisting that each individual can should have stated upon it the percentage of each ingredient, and the Corn Products Refining Company taking the position that its syrup was a proprietary food made by blending different syrups according to its own private formula, and that it was not only unfair to require disclosure of syrup mixers private formulas—which incidentally the Federal food law expressly protects—but was also entirely impracticable, since in each separate blending of syrups the formula necessarily varies on account of the natural variation in color or strength of the different syrups blended. The court held the action of the Kansas state authorities was an unwarranted interference with the Federal pure food law.

At the last session of the Kansas legislature an attempt was made to pass a special law requiring manufacturers of food products to state the percentages of ingredients on the label, but it failed of passage in the house. The attorneys for the state food department have filed a motion for a new trial and, it is understood, will appeal the case to the state Supreme Court. In rendering his decision Judge Whitcomb found no evidence of adulteration or misbranding. The decision follows:

IN THE DISTRICT COURT OF SHAWNEE COUNTY, KANSAS, SECOND DIVISION.

The Corn Products Refining Co., Plaintiff,

No. 28,065.

V. C. Eddy, et al., Defendants.

DECISION OF QUESTION OF LAW UNDER SECTION 278 OF CODE OF CIVIL PROCEDURE.

The principal question submitted for the decision of the court at this time is whether or not the State Board of Health under the provisions of the Kansas Food and Drugs Law, and the regulations of the Board adopted thereunder, may require the plaintiff to state upon the labels affixed to its syrup the percentage of each ingredient contained in the syrup. The label as shown by the amended petition reads in part as follows: "Mary Jane, A Table Syrup Prepared From Corn Syrup, Molasses and Pure Country Sorghum. Contains Sulphur Dioxide."

The State Board of Health under Section 3 of the Kansas law is authorized and directed to make and publish rules not in conflict with the laws of the State for carrying out the provisions of the act. I am of the opinion that this is not a delegation to the Board of legislative power, but is merely a delegation of the power to determine facts or states of things upon which the enforcement of the law depends. Such a delegation is particularly appropriate under a law of this character.

It is provided in substance by Section 8 of the act in question, that an article shall be deemed misbranded, the container or label of which shall bear any statement, design or device, regarding the article or the ingredients contained there, which shall be false or misleading in any particular. It is claimed by the defendants that the plaintiff's label is misleading to this extent at least, that it uses the term "corn syrup," instead of glucose. This question was before the Federal secretaries of the Treasury, Agriculture, Commerce and Labor, under the Food and Drugs Act passed by Congress in 1906, and by a decision of those officials rendered February 13th, 1908, it was concluded that the syrup obtained by the incomplete hydrolysis of the starch of corn was properly labeled "corn syrup" under the Federal law. (See 228 U. S. 127.) The terms of that law in this respect are precisely the same as the Kansas statute. Whatever opinion the state authorities would be warranted in entertaining with regard to merchandise dealt only within this state, it is clear as to an article of interstate commerce, such as the plaintiff's syrup must be held to be under the allegations of its petition, that the view of the Federal authorities must prevail. The State Board of Health cannot require in such a case the removal of a valid label under the Federal act and the substitution of some other term. (McDermott vs. Wisconsin, 228 U. S. 155.) It seems, moreover, that "corn syrup" as well as glucose is a proper and well understood name for the article in question and it cannot be fairly said that it is a misleading or deceptive appellation. (See dissenting opinion of Timlin J. McDermott vs. State, 143 Wisconsin, 18; 21 Ann. cases, 1320.)

The defendants, however, claim for the Board of Health under Section 3 of the Kansas law, the right to enact and enforce Regulation No. 6, which requires manufacturers of proprietary foods, such as syrups, to state upon the label the names and percentages of materials used, so far as is necessary to secure freedom from adulteration and misbranding. It is claimed by the plaintiff that the Board of Health in enacting Rule 6 is exercising legislative power and consequently the Rule 6 is invalid. I do not agree with this contention. In my judgment, whenever it is necessary to prevent adulteration and misbranding the Board may require a statement of percentages of ingredients provided such requirement does not violate the state law, or the act of Congress where interstate commerce is concerned. But as to the article manufactured by plaintiff it is in the first place very doubtful whether there can be said to be any adulteration or misbranding at all within the meaning of the limitations prescribed by Regulation 6. It does not appear from the amended petition or from anything else submitted to the court thus far that the "Mary Jane" syrup is not just what the label states it to be. If upon answer filed alleging adulteration or misbranding and issue joined thereon it shall appear that the label in question is in any way deceitful or misleading in fact, or that the plaintiff is practising deception or fraud within the meaning of the Pure Food and Drugs Act of this state, as to the ingredients contained in its syrup, a question of fact will be presented for the determination of this court.

Aside, from this view of the matter Section 8 of the Kansas law has undertaken to state that an article not containing any poisonous or deleterious ingredients shall not be deemed to be adulterated or misbranded in the case of mixtures or compounds known as articles of food under their own distinctive names, provided the place of manufacture be stated on the label. There seems to be no doubt that the name "Mary Jane" is a distinctive name within the meaning of the law as well as within the meaning of Regulation 18 adopted by the Board of Health. The law itself having expressly provided that a mixture or compound labeled as in the plaintiff's product shall not be deemed misbranded it would seem to follow that the

Board of Health is powerless to characterize the same as misbranded by rule or otherwise, or under the guise of securing freedom from adulteration and misbranding, require a statement of the percentage of the ingredients, unless fraud in fact is being practiced by plaintiff with relation thereto.

It seems not to be the purpose of the law that an article should be labeled as a "compound" under the second part of the first proviso of Section 8 where such article comes under the first portion of the proviso and is sold under a distinctive name. It is apparent enough from the statement on plaintiff's label that its syrup is a compound, the names of the ingredients being given.

Some additional powers are claimed on behalf of the defendant because of an exception in the last proviso of Section 8 of the Kansas act by reason of which it is said the State Board of Health is at least impliedly authorized to adopt rules and regulations requiring manufacturers of proprietary foods to disclose trade formulas for the purpose of securing freedom from adulteration and misbranding. It must be said of this proviso, however, that it merely states a rule of construction and is not intended to broaden the powers of the Board of Health. (See 225 U. S. P. 533). That Board must look to Section 3 and the other terms of the act construed in connection therewith for its authority to prevent adulteration and misbranding.

It may undoubtedly make rules for this pupose but the same must be consistent with the food and drugs law of this state as well as with the provisions of other laws.

Another question which has been discussed to a considerable extent in the briefs is whether the requirements of Rule 6 of the State Board of Health, even if valid as to commerce within the state, may be enforced as against an article of interstate commerce.

It is undoubtedly a valid exercise of the police power of the state to enact laws for the protection of its people against fraud or imposition through the sale of impure food or drugs. Even though Congress may have acted upon the same subject matter, yet the state may make regulations reasonable in their terms and in a field not taken possession of by Congress.

The case of Savage against Jones, 223 U. S. 501, is relied upon by the defendants as upholding their contentions on this point while McDermott against Wisconsin, 288 U. S. 115, is cited by the plaintiff as equally conclusive in its favor. A careful examination of these two cases will show that the laws under consideration were quite different in their effect upon interstate commerce. In Savage against Jones the Indiana statute simply covered a field not reached by the National Food and Drugs law, while the Wisconsin statute construed in McDermott against Wisconsin, nullified and required the removal of labels which were perfectly valid under the Federal law as interpreted by the authorities. There is no doubt that a state in the valid exercise of its police power may enact and enforce a law such as the Food and Drugs Act in question in this case. The same subject matter may be dealt with as that included in an act of Congress provided the state regulations are reasonable in their terms and not in conflict with the Federal enactment. But the state may not set aside or nullify any requirements made by Congress as to articles of interstate commerce and it may not unreasonably interfere in any way with interstate commerce. It must be concluded under the authority of Savage against Jones, that the state of Kansas or its Board of Health within proper limits and under some circumstances, may require a statement of the percentage of ingredients of articles of interstate commerce while still unsold in the hands of an importer; but neither the state nor its Board of Health can make such requirements if they impose an unreasonable burden upon interstate commerce or if their enforcement nullifies or sets aside in any material way the rules and regluations prescribed by Congress upon the same subject matter.

As already indicated the statute under consideration in Savage against Jones, supra, was held by the Supreme Court of the United States to cover a field not taken possession of by Congress. But this cannot be said of the Kansas Food and Drugs law. It is almost word for word a reproduction of the Federal law. If Congress has limited the scope of its prohibitions in its Food and Drugs law, so also has the state of Kansas, because both cover exactly the same territory. Nor can it be said that the State Board of Health, acting under and limited by the terms of the state statute, by its own rules may broaden the field of state regulations. (See Savage vs. Jones, 225 U. S. 501, 532.)

CONCLUSIONS.

I.

Rule 6 of the Board of Health is not invalid because the power under which the same was made was a delegation of legislative authority to the Board.

II.

The Board of Health, within the limits prescribed by the Food and Drugs law and for the purpose of preventing adulteration and misbranding, may require manufacturers of proprietary foods to state on the labels the names and percentages of the ingredients used, but it may not do so when such requirement conflicts with the terms of the law itself.

III.

The syrup manufactured by the plaintiff is a compound known under its own distinctive name, and the label is not on its face deceptive or misleading. Such label is sufficient under the terms of the Kansas Food and Drugs act.

IV.

The Kansas Food and Drugs law and the Federal law on the same subject being practically identical, it can not be said that the former covers ground not included in the latter within the rule stated in Savage vs. Jones, 225 U. S. 501.

V.

Inasmuch as plaintiff's syrup is an article in interstate commerce and the designation of the same on the label as "corn syrup" being sufficient under the decision of the Federal officials, the State Board of Health can not require such designation changed to "glucose." (McDermott vs. Wisconsin 228 U. S. 115.)

(Signed) GEO. H. WHITCOMB.
Judge.

IN THE DISTRICT COURT OF SHAWNEE COUNTY, KANSAS.

Corn Products Refining Co., Plaintiff,
vs.
V. C. Eddy, B. J. Alexander, C. H. Lerrigo, Clary E. Coburn, W. O. Thompson, O. D. Walker, J. S. Cummings, Jessie Thompson Orr, Walter D. Hunt, C. D. Welch and S. J. Crumbine, Defendants. No. 28,065

JOURNAL ENTRY.

Now on this 10th day of July, 1915, the same being one of the regular days of the April, 1915, term of this Court, this cause having been heretofore submitted to the Court and taken under advisement, came on for decision. The plaintiff appeared by its attorneys, Blair, Magaw & Lillard, and the defendants appeared by their attorney, John L. Hunt.

Thereupon the Court being now fully advised in the premises finds for the plaintiff and against the defendants, that all of the allegations of plaintiff's petition are true.

It is therefore considered, ordered and adjudged by the Court that the said defendants and each of them, their agents and employes and their successors and deputies, and the defendant, J. S. Crumbine, be forever enjoined from in any way interfering with the sale of "Mary Jane" in the state of Kansas upon the ground and for the reason that the same is misbranded when sold under the label referred to in plaintiff's petition and that they be forever enjoined from notifying the plaintiff's customers or other persons within the state of Kansas or elsewhere that the said "Mary Jane" is misbranded when the label referred to in plaintiff's petition is attached to the cans, and that they be further enjoined from attempting to compel the plaintiff to label the said Mary Jane "A Compound," and from threatening to or taking any steps whatever to intimidate the plaintiff's customers or other persons dealing in or selling the said Mary Jane syrup, so branded, within the state of Kansas, because of Regulation 6, and that plaintiff recover its costs herein taxed at $——.

(Signed) GEO. H. WHITCOMB.
O. K. Judge.
(Signed) Blair, Magaw & Lillard,
Attorneys for Plaintiff.
(Signed) J. L. Hunt,
Attorney for Defendant.
Filed July 17, 1915.

Full and Official Proceedings of the Nineteenth Annual Convention of the Association of American Dairy, Food and Drug Officials.

At Berkeley, California, August 2 to 5, 1915

OFFICERS OF THE NATIONAL ASSOCIATION OF AMERICAN DAIRY, FOOD AND DRUG OFFICIALS, 1915-1916.

President—W. B. BARNEY, Dairy and Food Commissioner of Iowa.

First Vice-President—HEBER C. SMITH, Dairy and Food Commissioner of Utah.

Second Vice-President—R. E. ROSE, Chief Chemist of Florida.

Third Vice-President—JOHN J. FARRELL, Dairy and Food Commissioner of Minnesota.

Secretary—J. B. NEWMAN, of Illinois.

Treasurer—F. A. JACKSON, Chairman Board of Food and Drug Commissioners, of Rhode Island.

Executive Committee—PROF. E. F. LADD, Food and Drug Commissioner, North Dakota; DR. S. J. CRUMBINE, Chief Food and Drug Inspector, Kansas; R. M. ALLEN, Head of Food and Drug Department of Kentucky.

Committee on Co-operation—W. M. ALLEN, Food and Oil Chemist, North Carolina, in place of M. E. Jaffa, Director of Food and Drug Laboratory of California. F. H. Fricke, Missouri, W. Scott Matthews, Illinois, re-elected.

DETROIT, MICH., CHOSEN FOR 1916 ANNUAL CONVENTION.

FIRST SESSION—MONDAY, AUG. 2, 1915.

The meeting was called to order by Dr. S. J. Crumbine, the President, shortly after 10 o'clock.

President Crumbine: The Nineteenth Annual Convention will please be in order. Prof. Jaffa has kindly consented to give us a few words of greeting to this beautiful city of Berkeley.

ADDRESS OF WELCOME.

BY DR. M. E. JAFFA, CALIFORNIA.

Mr. President, Ladies and Gentlemen:

I feel very much complimented at being chosen to make the address of welcome in place of the President of the University. I know only too well that I will prove to be a poor substitute for President Wheeler, but it was impossible for him, owing to a previous engagement, entered into months ago, to be present with us this morning. At the same time I might say that no person could extend to you a heartier or more cordial greeting than I now extend to you all. I thrice welcome you to California, the land of sunshine and flowers —to Berkeley, the University city, the Athens of the Pacific, and lastly to our Exposition, the attractions of which are so grand, so varied that I could not, in a short time, do justice to them if I would, and would not if I could.

In welcoming you, gentlemen, to our midst I must refrain on account of modesty from including in my remarks the usual statements one hears at an address of welcome to this body, viz., what a fine body of men you are—what great work you are doing—how important to the community and the food and drug interests are the results of your labors. I cannot, I say, tell you all this because I flatter myself that I am still a member of the body, and you remember the old saying, "Self praise goes but little ways.". I must make this confession, however, that of all the associations I belong to I consider the membership in this one the most important. This body can do more good, can be of greater service to our population than almost any other body of men I know of.

I know that you will be pleased to hear that the Legislature which adjourned in May last was generous in their appropriations for the maintenance of our food and drug laboratory. The generosity was initiated by the state board of control, which feels very kindly disposed to us and most cordially gives its support to any legislative movement looking toward the betterment of conditions at the laboratory. It would not be fair or just in this connection to omit mentioning Governor Johnson, who has cheerfully signed all bills pertaining to the laboratory and without those signatures the bills could never have become laws.

Nót only are our thanks due to the Legislature for appropriations, but also for some amendments to our food and drug laws, particularly with reference to the cold storage law, the guarantee legend, Net Weight Container Act, etc. I feel certain all this will be of interest to you.

I trust that the rooms which have been assigned us for our deliberations will be satisfactory. There are so many conventions being held at the present time that it is a somewhat difficult problem to make all comfortable. I might have, perhaps, selected some other quarters, but by the time the definite place of meeting for this Association had been decided upon, they were already disposed of.

It goes without saying that the main attraction, the magnet, the all absorbing topic this year, is the Panama-Pacific International Exposition, which provides such wonderful entertainment, so varied and extensive that to arrange for any further entertainment would seem to be akin to painting the lily white.

The facilities for reaching the Exposition are ample. One has choice of Key Route or Southern Pacific. The former line runs boats direct to the Fair, and a prettier boat from the Exposition in the evening while the illuminations are in progress can hardly be imagined.

For the benefit of those desiring, however, to see something of our state or immediate vicinity, there has been published by the Tourists Association of Central California a little publication, Bulletin No. 7, containing much detailed data of interest and value in this connection. Copies of this bulletin may be had upon application to the registration clerk.

Owing to the rules and regulations of the railroad commissions, both intrastate and interstate, it is not possible for railroad companies to grant any special privileges or concessions. Parties of 15 or more, however, may obtain a reduced rate for the round trip between any two points in the state, the rate being one and one-third, the limited local fare tickets limited to seven days; stop-over privileges allowed at any or all points going or coming during the life of ticket. Parties must remain together during entire trip.

I wish to call the attention of the delegates present to the informal reception tonight at the California Building, Fair grounds, given by the Pacific Coast Commission of American Association for the Advancement of Science, in honor of the members of the Association and affiliated societies. The visiting members, therefore members of this Association, are cordially invited to attend this reception.

Tickets of admission to the California Building may also be obtained upon application to the registration clerk.

In conclusion permit me again to welcome you all to our

University family. The latch string is down, the campus is yours.

President Crumbine: We will now listen to the response by Mr. R. M. Allen of Kentucky.

RESPONSE TO ADDRESS OF WELCOME.

By R. M. ALLEN, Kentucky.

Mr. President and Gentlemen of the Convention: It was very fitting that Dr. Jaffa should have welcomed us, although we all would have liked to have met President Wheeler, because whenever you go in the East or Middle West, whenever your mind gets to thinking about serious problems it finds that Benjamin Ide Wheeler has been a pioneer in many lines of thought. Dr. Jaffa has been one of the pioneers in American food control work. He was one of the earlier pioneers that found the facts upon which the necessity of laws was based, and so it was very fitting on this occasion of the Pan-American Exposition that we should be welcomed by Dr. Jaffa.

I promised myself when I left Kentucky, after I had written one serious speech for this convention, that all work would be thrown aside, and I have nothing in mind this morning except probably a few rambling remarks. I always, like all of you, feel a new inspiration when I cross the West. Some of us have been to the Pacific Northwest for three conventions and have wanted to come to California. My trip this year was a little bit changed, because of a book written by a fellow Kentuckian, Irvin Cobb. Irvin Cobb wrote about the Grand Canyon, and Irvin Cobb is just about as good as Mark Twain. He entitled that book, "Roughing It De Luxe." I decided after reading it that if there was any of the great wild west that still existed that I had not seen I was going to see it. So I took the hot Southern Pacific. I found the trip through Texas very pleasant and stopped off for a week of real ranch life in Arizona. Every time I come through the West I see how the irrigation of the Pacific West and the dry farming methods of Kansas, Nebraska and the Dakotas are reaching out to meet each other. We still have in that broad land some of the pioneer life that has won this great western empire for the United States. And the one thought that I gathered as I crossed it this time was this: those pioneers in the past have done it through long waits and through much sacrifice. Isn't it possible for the Middle West and the East and the Western empire which is already built here, to extend our hands across with rural credit legislation and with legislation that will help extend irrigation more than we are doing, and make that burden easier and make it quicker and bring them to a sooner realization of the hopes that they have had there?

In looking over the audience, I see probably that I am the only commissioner that was present at Buffalo in 1901. I think Myers and myself are the only two that were at that meeting, and as I think back, I think of the tremendous power for good, we can say genuinely, I probably can't say big enough, that this small aggregation of men have been in this United States.

They held a large convention in Chicago, the other day, of the Advertising Club for Truthful Advertising, and you can see from that an offshoot of the movement for integrity in the manufacture and sale of food.

The work to detect adulterations and misbranding has drifted into sanitation, and has given a new impetus to the health authorities throughout the country, so that we find that pure food work, covering those fourteen or fifteen years, has given an inspiration to bacteriologists and sanitary engineers, an inspiration that the work is at last realized and an inspiration that at last through legislation, appropriations and correct administration, you can get results, and so looking down those fifteen years, the association has much to congratulate itself about on the work it has accomplished, and it still has much more work ahead. Along with that comes this thought: We are still today confronted with the question of uniformity, with the question of more constructive methods, and some times we look to this association or that association to work it out. For example, the Commission on Uniform Laws will meet in Salt Lake City and they will consider the question of a uniform food law, and they can only consider it from the standpoint of legislation; and the work of this association, if we could sometimes get away from the negative strides or the negative efforts that we see, if we could bring all of the experience, if we could bring all of the best thoughts that gather at this association, from year to year, from the commissioners, chemists and lawyers, who are not in official life, and from the trade, if we could bring that once together, the question of uniformity would be very easily settled and we would have uniform laws.

We are entering now upon a new era, upon a new line, you might say, of food control work in this country. We have passed the period of agitation. We have come now to realize that food sanitation, for example, is tremendously economic, and as we work on it, we can feel that we are not costing the trade, we are not costing the public in dollars that they pay more for certain classes of goods because we have changed the food that goes into the can, but we can feel that every thought and every effort that is given toward food sanitation is tremendously economic; that if the practical ideals that are brought together in our present conception of food sanitation were put into effect it would mean a saving in this country annually of not less than one billion dollars in the national food supply, and while that was not thought of so much and brought out in 1904, at the St. Louis Exposition, it is now coming to be the one great big factor in food control work.

We thank you, Dr. Jaffa, for the welcome you have given us here. We are all glad to come to California. We find California larger and bigger than we dreamed it was. We have seen the same sights on your coast that we see in the East. The same facilities for travel, the same people, the same beautiful hotels and we have seen along with them the beautiful flowers, the wonderful fruit and climate, and having run out of things to say, I will close, with the mention of California's beautiful climate, and I hope we will have an opportunity to reside in it longer than the convention.

(At this point considerable discussion took place in reference to changing the place of meeting from the California University to the Claremont Hotel, and on motion of Dr. Allen of Kentucky, duly seconded by Dr. Street, it was voted to hold the meetings after the first day in the Claremont Hotel.)

The Chairman: I wish to appoint on the Credentials Committee, Mr. F. L. Shannon of Michigan, Mr. Smith of Utah, Mr. J. J. Farrell of Minnesota, together with the Secretary, and I wish to make a request of the Credentials Committee that they be ready to make a report tomorrow morning. Hitherto we have waited until the sessions were almost over before we heard the committee's report. Mr. Chairman, will you please take notice and have your report ready tomorrow morning?

On the Auditing Committee, I will appoint Mr. Allen of Kentucky, Mr. Harms of Utah and Prof. Taylor of Louisiana.

On the Committee on Resolutions the chair appoints Prof. Ladd, LL. D., of North Dakota, Commissioner Barney of Iowa, Assistant Commissioner Newman of Illinois, Commissioner Capt. Rose of Florida and Prof. Williard of Kansas.

We will now have the report of the Secretary and Executive Committee.

The report was read by W. M. Allen, the Secretary, and is as follows:

REPORT OF EXECUTIVE COMMITTEE AND SECRETARY FOR 1915.

Immediately after the Association adjourned at Portland, Maine, July 17, 1914, the members of the executive committee met for organization with the following members present:

Messrs. Joel G. Winkjer, Minnesota; W. B. Barney, Iowa; S. J. Crumbine, Kansas; Jas. H. Wallis, Idaho; W. M. Allen, North Carolina.

On motion of Mr. Wallis, Dr. Crumbine was elected chairman.

Under the constitution the secretary of the Association is secretary to the executive committee.

On motion of Mr. Winkjer, Dr. H. E. Barnard of Indiana was elected a member of the standards committee from the Association, which is a joint committee composed of three members from the Association of Official Agricultural Chemists, three members of the United States Department of Agriculture, and three members from this Association. For the benefit of new members of the Association I will state that this

joint standards committee was provided for by resolution at the conference of State, food and drug officials with the Secretary of Agriculture and the Bureau of Chemistry. The resolution provides that the members from this Association shall come from the scientific section of the same and be appointed by the executive committee of the Association.

As there was no direct connection between this Association and that conference except many of the members of the conference were members of the Association, and as our constitution does not provide for a standards committee, it would appear that the constitution of the Association should be amended to provide for a standards committee. Other committees of the Association are provided for by the constitution; but so far as this Association is concerned, there is no authority for the standards committee, probably the most important committee of the Association.

The secretary was instructed by the committee to negotiate with H. B. Meyers & Co., publishers, of Chicago in regard to printing for the Association 200 copies of the proceedings of the Portland meeting.

The secretary was further instructed in case the proceedings were printed that two copies be sent to each State having membership in the Association and to the United States Department of Agriculture.

Two hundred copies of the proceedings were printed at a cost of one dollar per copy and the two copies per above instructions were sent to the members. Probably a hundred copies or more remain in the office of the secretary.

The committee authorized the chairman to prepare a tentative program to be submitted to the committee for the present meeting. The programs for the meetings of the sections of the Association were prepared by the officers of the sections.

The further work of the committee has been conducted by correspondence.

Since the Portland meetings two members of the committee, Mr. Wallis of Idaho and Mr. Winkjer of Minnesota, have retired from their State work and, therefore, vacated their places on the executive committee.

The committee authorized the secretary to secure the services of a competent reporter to take the proceedings of the meeting, which has been done.

It was suggested by a member of the Association that if the meeting was held inside the exposition grounds that members could use their spare time in seeing the exposition and requested the secretary to consult the members in regard to changing the place of meeting. As you all know, the secretary did so. The result was most of the members thought it advisable to stick to our first love and hold the meeting in Berkeley.

The annual membership dues to the Association are supposed to become due and payable at the meeting of each year. That is, the dues for 1914 became due at the meeting for that year. Many members have followed the practice of paying their dues at the meeting at which the same became due or at least during the calendar year, while others have gotten a year behind with theirs.

The constitution provides that a State or Department more than one year in arrears is not entitled to a vote in the Association. It would be better if members could pay their dues at least during the calendar year which they represent.

A few members have not paid their dues for 1914.

Respectfully submitted.

S. J. CRUMBINE, Chairman.
W. B. BARNEY.
W. M. ALLEN, Secretary.

Secretary Allen: I would say that the Secretary has had some trouble in collecting dues. As you all know our members change from time to time and in those states where they have gotten a year behind and the Secretary goes out and a new one succeeds him, he does not feel that he ought to pay the dues of the previous year, and if a member could pay the dues, during the year for which it is intended, it would simplify matters very materially, and I would say further to take care of the expense of this meeting we will need about as much as it will be convenient for the members to pay. Of course, where it is not convenient we will arrange to get along without it.

President Crumbine: What will you do with the report of the Executive Committee?

H. E. Barnard: I move that it be accepted as read.

Motion seconded.

President Crumbine: I want to call the association's attention to the fact that the Secretary pointed out some matters that need correction in this report. The mere acceptance of the report will not carry the recommendations of the Executive Committee. It appears to me that he has called your attention to the fact that the Standards Committee has no legal standing as far as our constitution is concerned, there is no provision for a standing committee of Standards. It should be appropriate at this time for our Constitution to be revised and this association to confirm the action taken by the members of the association which convened at Washington and which was not a regular session, in fact was not even a called session of this association, but merely a conference with the Chief of the Bureau of Chemistry. As a matter of fact we have no legal Standards Committee under the present constitution.

Dr. H. E. Barnard: We have had a Standards Committee for ten or eleven years and its legality or authority has never been raised. I do not see why it is necessary that the constitution should be revised.

President Crumbine: My understanding was that the provision providing for the Standards Committee was entirely cut out; there is nothing in the constitution providing for a Standards Committee.

Secretary Allen: I do not think there is. If there is I do not recall.

President Crumbine: The old constitution provided for a Standards Committee, but it was cut out of the new, as I understand it. I may be mistaken.

The Secretary: If I understand it correctly, there was no provision in the old constitution. If there was any real provision for it, I do not recall it.

Mr. Randall: Can the constitution be amended at any given meeting?

The Secretary: As I remember it, you have got to give a year's notice.

President Crumbine: At all events, regardless of the provisions of the constitution our present Standards Committee seems not to have been legally provided for by the action of this association in regular constitutional meeting; put it that way rather than a mere matter of the provisions of the constitution and this association ought to take some action to legalize the Standards Committee, and provide some way for its perpetuation.

Mr. W. W. Randall: I move that the Executive Committee draw up a suitable amendment to the constitution, providing for this committee, for submission to the various members, and bring the same up, if a year's time is required, to the next meeting for final action.

Motion seconded.

President Crumbine: The motion is that the Executive Committee draw up a proper amendment to the constitution, providing for a Standards Committee, to be submitted at the next meeting of the association. All in favor of the motion will signify by saying aye; contrary same sign. It is carried.

Dr. H. E. Barnard: Now, Mr. President, I put the original motion that we accept the report of the Secretary.

Motion seconded.

President Crumbine: It is moved and seconded that we accept the report of the Secretary which includes the report of the Executive Committee. All in favor of the motion signify by saying aye; contrary no. It is so ordered.

Now there yet remains, as I understand it, an authoritative authorization of this association, as to the present Standards Committee representing this association. What is your pleasure in regard to that matter? There is also some question in the minds of a good many of the members as to whether this Standards Committee is a permanent committee, or whether it was by agreement elected for a term or three years or appointed for a term of three years.

Dr. J. S. Abbott: Did not a motion pass yesterday at the close of Dr. Ladd's paper continuing the committee?

President Crumbine: Yes, that does not still solve the question I am raising as to their term of office. The Standards Committee was continued, but I do not understand that the personnel of the committee was continued.

Dr. J. S. Abbott: He was reading the report of the committee of three of this association and my impression was that the committee of three would be continued.

President Crumbine: For how long?

Dr. J. S. Abbott: Indefinitely.

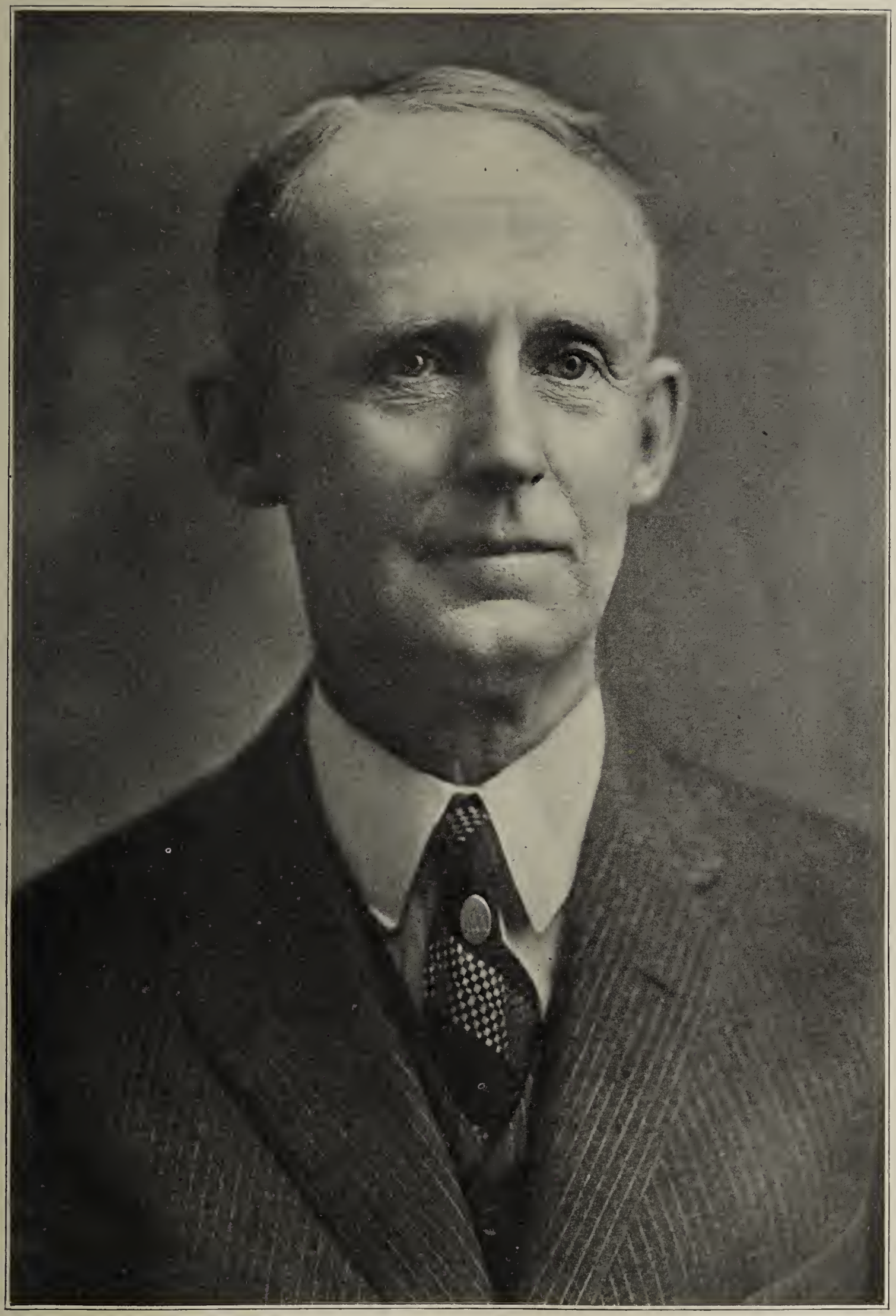
President Crumbine: No, it did not say indefinitely.

Dr. W. W. Randall: One year.

President Crumbine: There was no time specified. That is what I am trying to get at. What is the pleasure of this association as to the continuance of the present membership of the Standards Committee? Shall it be a continuous service, the vacancies to be filled by the Executive Committee, as some people understand is the case, by agreement at Washington, or shall each member serve three years, one going out each year, as a great many of the members seem to think was the agreed way of transacting its affairs?

Dr. J. S. Abbott: Can we settle that by a motion this morning?

W. B. BARNEY



Newly Elected President of the Association of American Dairy, Food and Drug Officials.

President Crumbine: I think so, pending the action of the association a year from now.

Dr. J. S. Abbott: I move that the present personnel of the Standards Committee, representing this association, be continued for another year.

Motion seconded.

President Crumbine: You have heard the motion. Are there any remarks?

Mr. R. M. Allen: Why not amend that under change by the association? If there is going to be a political Standards Committee we may as well disband and go home. Kentucky is out if we are going to change our Standards Committee every year. It is a farce.

President Crumbine: It is not for the chair to make that change.

Mr. R. M. Allen: I understand that. Will Dr. Abbott accept that amendment of the question of the personnel of the committee be extended (unchanged) by the association? I move that the personnel of the committee be continued unchanged by the association.

Dr. J. J. Farrell: I do not see why it is necessary to spend a whole lot of time on this subject. They were continued until next year and until this amendment of the by-laws and constitution is adopted and that amendment will provide as to their service. I, for one, do not think it is feasible or right that we here in a body should elect a man for life on this amendment; it must provide for a tenure of office. If this standing committee is to be represented by three from this organization, we should have it provide that one should retire in due course of time, say, three or five years, or whatever number of years the amendment provides for, or the constitution and by-laws; it is simply a matter of providing for the tenure of office. This standard committee may not live all their lifetime; we will have to provide for that anyway.

President Crumbine: I think the commissioner's point is well taken. Commissioner Allen's amendment is rather inconsistent with the action the association has already taken pending the report of the Executive Committee a year from now.

Mr. W. B. Barney: I agree with the gentleman from Minnesota, and at this time as I look around here I do not know whether these gentlemen are republicans or democrats.

President Crumbine: The question will come upon the original motion as made by Dr. Abbott, that the personnel of this committee be continued until the report of the Executive Committee a year from now. All in favor of this motion will signify by saying aye; contrary no. It is so ordered.

The Chair has brought this up because of the unsettled opinion among a great many of the members as to the term of office of the Standards Committee. You have heard some very good arguments pro and con and you will have a year from now to work this all out. When the Executive Committee makes its report the association can take up the matter as it seems fit.

President Crumbine: The report of the Treasurer, Hon. F. A. Jackson, of Rhode Island.

TREASURER'S REPORT.

Aug. 2, 1915.

Oct. 20, 1914, Cash Received	$467.74
Oct. 20, 1914, Cash Received	195.00
July 13, 1915, Cash Received	52.00
Aug. 2, 1915, Cash Received	5.00
	$719.74

Oct. 20, 1914—Voucher No. 1—Paid to E. F. Ladd for stenographic work on resolutions 18th Convention	$ 5.50	
Oct. 20, 1914—Voucher No. 2—Paid to Mrs. M. J. Johnson for reporting proceedings at the 18th Convention	287.43	
Oct. 20, 1914—Voucher No. 3—Paid to C. O. Barrows for reporting proceedings at the Portland, 1914, Convention	87.60	
Oct. 20, 1914—Voucher No. 4—Paid to E. M. Uzzell & Co. for printed matter for the 18th Convention	24.50	
March 13, 1915—Voucher No. 5—Paid to Wm. M. Allen for postage and expense at the Portland Convention	23.25	
March 13, 1915—Voucher No. 6—Paid to E. M. Uzzell for printing envelopes, letterheads and express	28.42	
May 25, 1915—Voucher No. 7—Paid to the American Food Journal for 200 copies of the 18th Convention,—report	200.00	
		656.70
Cash on hand		63.04

Respectfully submitted,
FRANK A. JACKSON,
Treasurer.

Attest:
(Signed) R. M. ALLEN,
Chairman.

President Crumbine: This report will be referred to the Auditing Committee, Mr. Allen, Chairman.

I wish to make a request that those having resolutions that are to be introduced that they hand them to the Resolutions Committee as soon as possible, not later than tomorrow if possible.

The report of the Committee on Co-operation, Dr. J. S. Abbott, Bureau of Chemistry.

REPORT OF COMMITTEE ON CO-OPERATION.

By DR. J. S. ABBOTT,
In Charge State Co-operative Food and Drug Control Bureau of Chemistry, U. S. Department of Agriculture.

Mr. President and Members of the Association:

We, your Committee on Co-operation, have the honor to submit the following report:

A careful study of the policies of co-operation, previously adopted by the Association of American Dairy, Food and Drug Officials, has led your committee to the conclusion that these policies almost completely cover all of the important phases of this subject, and that it is more important now to work out the details of ways and means whereby these policies may be put into active operation than it is to propose new and additional policies.

Some of these policies, requiring only a specific act of the U. S. Department of Agriculture to their becoming effective, have been adopted as follows:

1. That the guaranty legend be abolished.
2. That an office be established in the Bureau of Chemistry as a sort of clearing house for putting into effect the policies of co-operation adopted by the association.
3. That the Secretary of Agriculture invite and encourage state officials to ask for information and advice which they need in the enforcement of their laws.
4. That the Secretary of Agriculture appoint one or more persons connected with the Department of Agriculture to meet and act with the committee on co-operation of the Association of American Dairy, Food and Drug Officials.
5. That there be created a joint committee on definitions and standards, consisting of three members of the United States Department of Agriculture, three members of the Association of American Dairy, Food and Drug Officials, and three members of the Association of Official Agricultural Chemists, to adopt suitable definitions and standards of food and drug products.

This marks the beginning of the end of conversational co-operation and verbal achievements and establishes a working machinery for the development of harmonious food and drug laws, rules and regulations, and definitions and standards. The Joint Committee on Definitions and Standards, representing one of the most important phases of co-operation, will make its own report during this convention. The work of this Committee represents one phase of co-operation, and this is most important. The office of State Co-operation Food and Drug Control, Bureau of Chemistry, during the past twelve months has endeavored to put into effect such of the remaining adopted policies as properly comes within the scope of the purposes for which it was created. It has transmitted to food and drug officials the investigational data collated by the Bureau of Chemistry and State officials as fast as it has been secured. A Manual of Procedure for the Guidance of State Health, Food and Drug Officials has been prepared especially for such officials, so that they can use the Food and Drugs Act to supplement State laws in prohibiting the sale of illegal foodstuffs and drugs which have been in interstate commerce. The work of this office may be looked upon as representing another and a second phase of co-operative machinery.

Now, gentlemen, you are familiar with what this office has undertaken to do. First and foremost in importance in my judgment is the collation of the scientific data, or investigational data by the Department of Agriculture through the Bureau of Chemistry, as secured during the last ten years of work in the enforcement of the food and drugs act. Of course, I have the State man's point of view, and as a State man I continuously felt the need of information of this character, concerning the composition of foodstuffs and drugs as a basis for interpretation of what analytical results I obtained from the analysis of commercial samples of foodstuffs and drugs, particularly foodstuffs. So I have for years, and you, yourselves, have, and some men in the Bureau of Chemistry have, been seeking this investigational data, which is in the different departments of the Bureau of Chemistry, as well as in some State departments. So I think State officials and the chief of that bureau are entitled to the hearty congratulations of the State and Federal officials for the collation of this data, getting it together in a form that the State laboratories can have it and use it, especially since it requires so much time and expense to get such information. I consider this one of the best pieces of work that the Bureau of Chemistry has undertaken for years.

In addition to that you are also familiar with the fact that you can get any sort of information of assistance to you that the Bureau has. I have sent out analyses of products made by the Bureau of Chemistry to the State officials interested in certain products. They can also get methods of analyses which

have not yet been put into the literature. You are getting notices of the violations of the Federal law just as quickly as it is possible to get the information together and have it printed and sent out to you.

You are getting through the Service and Regulatory Announcement, a monthly publication, information concerning the various questions relating to the Food and Drugs Act.

I am also endeavoring, or rather the Bureau of Chemistry is endeavoring, to give the letters from State officials quick consideration when they reach the Bureau with a view to giving you what information you want of a specific kind.

Now, gentlemen, if there is anything else that the Bureau of Chemistry can do to assist you, I hope you will make it known to me or to the Bureau. I do not feel as though I would be fair to you if I were not to tell you some of the troubles that beset this office of Co-operation in its work. Whatever destroys the spirit of an organization destroys its usefulness, and there are some things some times that have happened in the past year and a half or a year and a quarter, in my experience, that have been very discouraging. The Bureau is big enough and has money enough to put a man on the job and get what it needs in a scientific way, if it should have to do so by itself. Fortunately, we do not have to do so by ourselves. We are getting information of value, of very great value, from many of the State officials. If you don't like what this office is sending you, if it is not of any value to you, why, say so and say so to me, or to the Bureau. If you are



DR. J. S. ABBOTT.

not getting what you want when you ask for it, make a kick about it, and kick hard and harder until you get what you want, but kick to me or to the Bureau, and I will see if we cannot get it for you. If there is anything that has not been done, that ought to have been done in this co-operative effort, that is from your point of view, why say so and say so to me.

Co-operation is a mutual proposition, it is a double-barrel proposition; co-operation is the expression of confidence and good fellowship through mutual service. It is not a one-sided affair and it won't go as a one-sided proposition. It is all right to criticize and break down that which should be broken down, but for God's sake when we do that let us get our brains to working and do something of a constructive kind. (Applause.)

(Reading again.)

"Still another and the third phase of co-operation is what may be called field co-operation between those agencies which are directly charged with securing information of the violations of State and Federal laws. I mean between the chiefs of the three geographical districts of the Bureau of Chemistry and the State food and drug officials and their respective assistants. During the past year there have been conferences between all of these officials with three exceptions, and a definite plan of action adopted and in many States carried out with success."

(Speaking.)

There are three States that have not yet been visited. In a conference between the State officials and the chiefs of the districts representing the Bureau, a definite specific working plan has been proposed and adopted and established and is in working order in many States already. With the advice of the State officials here we have been able to have this plan worked out and the plan in general is pretty nearly the same. Whatever changes in detail have been made, have been necessary to make because of varying local conditions. I mean that every branch laboratory of the Bureau of Chemistry has been made a nucleus for co-operative work with State officials in the States contiguous to this branch laboratory, that is, where the State officials and the Federal officials represent a definite area close together. They can get together frequently, they can work together frequently, as they are working together frequently. I want to say here, too, that the chiefs of these three districts of the Bureau of Chemistry are seriously in earnest about this co-operative work, and they are ready at all times to assist you to the fullest extent and to use every effort possible to give you assistance to the fullest extent in studying and learning and knowing the conditions peculiar to each one of these little districts. I hope in the future that these districts may make centers for the gathering together of State officials in conferences from time to time, with a view to going over your local conditions, and working out your local problems.

(Reading again.)

"We respectfully recommend that State and Federal officials keep each other informed directly or through the Bureau of Chemistry, concerning—

"1. New legislation.
"2. Rules and regulations.
"3. Definitions and standards.
"4. Violations of their laws.
"5. Investigational data.
"6. Decisions of the courts."

(Speaking.)

I want to say that through the effort of co-operation there has been a very valuable assistance rendered the Bureau by the State officials during the past year. I would like to go into details and tell you of various instances, that is from both directions, but I will leave that to the State officials. The work in many places is very encouraging, indeed.

President Crumbine: This very interesting report is now open for discussion by the various collaborating state officials. I am sure the various state officials will appreciate very greatly the fact that their dreams have literally come true. We have been hoping and talking and more or less praying for real co-operation for a good many years, and now we have genuine, literal co-operation, not yet worked out to its full capacity, perhaps, but we are on the way, and I wish the various officials might express their appreciation, and while doing that also point out wherein this plan of co-operation has failed, what more may be done, the difficulties they may have encountered and our hopes for the future. The question is open for discussion.

Mr. J. B. Newman: Mr. President, I expect to have something to say tomorrow when I make my Egg Committee report. I beg to be excused from it now.

Dr. F. A. Jackson: I want to speak in commendation of the work of co-operation with the Bureau of Chemistry. Rhode Island has had several instances where we have taken advantage of it with the utmost satisfaction to us. This spring the New England States had a conference and Dr. Abbott was there, also Mr. Campbell and Mr. Sullivan, Chief of the Laboratory at Boston, and the inspector of that laboratory. We had a very interesting conference, and as I told our chemist at any time he wants information and don't know just where to get it to write Dr. Abbott and at once, or within a very few days, we get a reply, and it has been a great help to us. The New England States also have a conference this fall in November and calculate to invite a representative from the Bureau of Co-operation. We feel very much pleased with the success Rhode Island has had with the co-operative work.

Capt. R. E. Rose: We had a great deal of difficulty prior to the organization of the co-operative work in preventing interstate shipment of misbranded and particularly light weight goods, but with the assistance of Dr. Abbott and his corps of assistants and inspectors, we have accomplished a great deal more in the prevention of the shipment into our state.

President Crumbine: Has anybody got a kick? Dr. Abbott has invited a kick.

Mr. R. M. Allen: Before you get to kicks, Kentucky wants to add its testimony. I think the co-operative work of the Bureau has been very, very helpful. I might cite two instances: The collection of methods of analyses saves us time and money. When we organized the drug laboratory, for example, it was necessary for us to collect a library, which we are still doing. Dr. Brown found it necessary to give a large part of his time to the collection of methods of analyses and he told me some few weeks ago that the most helpful things that come into the laboratory are these methods of analyses that come on a card ready to be filed, and it saves him the necessity of having to do it.

I remember another instance: We examined a product from Kentucky which the State Board of Health was interested in under its drug interest and we had it analyzed, but we were not exactly sure of the analyses and we wanted to have it backed up by the inspectors. We decided to send the inspectors one afternoon and the next morning the bureau was good enough to have one of their inspectors meet one of our men in Ohio and go right after the work.

I am going to mention in a little paper I have on co-operative work on oysters, and Dr. Abbott mentioned that some one was putting these reports from the bureau into the waste basket. Any man who puts those reports into the waste basket needs to be sent to some other department to be trained in the necessity of food control work. We cannot afford to put them there. Every time we get them, we open them up to see what information is there and we ask our inspectors to look over the field to see whether this or that product is still in the state. Undoubtedly, the new plan has at last brought practical co-operation and I believe it is to be the method in the future where there will not be an expensive double examination by one chemist in this state continually looking for methods of analyses and where one force in Washington can do it, and so on down the line and Kentucky just wants to add a very enthusiastic commendation of this work.

Dr. M. E. Jaffa: I would also like to state that some of the colleges have been of great assistance to us in many instances, and have helped to solve some of our problems and also strengthening our position on the Coast, the California law being based on the federal law in a good many instances. We have been greatly helped in every possible way and always get prompt answers to letters asking for assistance.

Secretary Allen: I, like my friend from Iowa, Mr. Barney, feel that we have not done our part in this co-operative work. We have received all and given nothing. In North Carolina we met the situation about a year ago, that I regarded as the most serious problem that we have ever had to handle since the food laws have been in effect. We got a notice that there was some bad fish being sold in a certain town. I sent a man there and got a sample of the fish; I knew I did not know anything about it unless it was some real adulteration. We suspected, of course, at once ptomaine poisoning. I knew I did not know anything about ptomaine poisoning so I thought the best thing to do would be to take it up with the Bureau of Chemistry and I wrote to Dr. Abbott and he suggested sending him a sample, which I did, and he advised me that they would look into it; and in less than six or eight hours after we got onto this we had stopped the sale of five or six hundred barrels of salt mullets. The sample we examined and sent to the bureau, in care of Dr. Abbott, proved to contain some deadly poison—whether it was ptomaine poison or not I do not know. I do know that the fish if fed to an animal would kill it pretty soon. It would kill a rat, it would kill a cat, or a guinea pig. I could not get the pigs to eat it but I injected it into them, and the bureau certainly helped us out of a very serious situation.

Dr. H. E. Barnard: I made up my mind not to add to the commendation Dr. Abbott is receiving, because I have a paper before another section, in which I hope to discuss this subject of co-operation between the states and the state of Washington fully. I do, however, want to refer to the wonderful help Dr. Abbott has been giving us, which is not directly connected or concerned with the Bureau of Chemistry, and that is the assistance he has been able to secure for us from the other bureaus and departments in Washington. I think many of us have experienced considerable difficulty in getting the attention of other departments and other bureaus, with whom we have little official connection. Dr. Abbott has been able to secure for us, for instance, very material help from the Bureau of Animal Industry, a bureau which until recently has gone more or less alone, but which is now helping us in more than one way. We have in Indiana for two or three years a laboratory established as a part of Dr. Alsberg, which is going to practically solve all our egg and poultry problems, and which we feel will be worth millions of dollars to the egg producers in Indiana and also the handlers of eggs. Similar work is being done by other departments of the Federal Government in our own state.

I have one criticism to offer, and the doctor will appreciate what that is. We had for a number of years, practically until now, the services of a most efficient inspector. He lived with us, he was in our laboratory a good deal of the time. He was one of us in our work, in the office and out of the office. They have removed that inspector, and we only see him now once in two weeks, where we used to see him every day. He has taken away our friend and he has not seen fit to send us another man. That is the only criticism I have to offer.

Mr. J. J. Higgins: Prior to Dr. Abbott's induction into office we had considerable trouble in getting any federal co-operation. That has been practically removed since Dr. Abbott's appointment. I do not know how much credit to give Dr. Abbott for it, but we had quite a serious time with the Bureau of Animal Industry some two years ago. We found a great deal of canned meat being marketed in our state by some of the large packers that was rather ancient, that had been packed previous to the federal act of 1891; and when we discovered it and brought our prosecution we found some of the members of the Bureau of Animal Industry co-operating with the fakers to defeat us in prosecution. We had to make a vigorous kick about it and since then they have co-operated with us very heartily, but previous to that time they seemed to be on the opposite side. Dr. Abbott has been very prompt and very kind to us wherever we asked for information.

Dr. Chas. D. Woods: Maine has co-operated with the Bureau of Chemistry ever since there has been a federal law, but it has only been since this last bureau has been established with Dr. Abbott at the head that it has been uniformly possible for our letters to reach the same definite place of response, so that in the Bureau of Chemistry we had come to have a large amount of difficulty in letters getting sidetracked and being answered by other people. Now having the office, it makes it more possible for letters to reach a definite center and so Maine is very glad for that.

There is one other thing that does not come directly to Dr. Abbott's office that we will be glad to have corrected. When cases are reported to the Federal Government for prosecution, there is no doubt the Federal Government receives the facts and acts on them, but no letter is sent acknowledging the receipt of that information whereby our files in the state are made complete, and so the letter files are deficient, as the papers have gone forward but no response showing that they have come back. It seems to me that is a matter that could be very readily corrected and should be correct.

Dr. E. F. Ladd: I want to say that a great progress has been made, not only in our work but particularly in the getting together of data and information and the publications that have come out from the department. One piece of work, for instance, illustrates where co-operation came into advantage for both North Dakota and to some extent for the government, where their own inspector and our inspector visit together all the wholesale houses in the state, and in that way find what products are handled in violation of either the state or national law, and we have accomplished a great deal in that way in keeping out products that could not have been accomplished alone by the state.

Mr. J. J. Farrell: I can only speak for Minnesota. We certainly wish to co-operate with the Bureau of Chemistry and have been doing so not only in that department but with two or three others. We in Minnesota feel that we ought to do more than talk of co-operation, and therefore that is what we are doing. I think the department located where it is, in St. Paul, one of them, it is very convenient for us to pass considerable matter along to them. We not only co-operate with the Bureau of Standards and the Bureau of Animal Industry, but with some of the other departments, and we expect, of course, to continue that work. We have probably done something up in Minnesota that no other state has done.

We have actually put a man in the field and paid him out of our own funds to gather data and statistics for the government and presented it to the government free of charge. I do not know how this is going to work out, or how long we will continue it, but, however, we have a man doing that now and we are in hopes that we as a state will get the final results. There is something probably lacking in Washington in responding to the request and as to their findings. Final results sometimes are hard to get. I do not mean to say that is true with the Bureau of Chemistry, but it is with this particular department we are investigating now. I presume that is owing to the system of method of plans adopted or the men in charge. They apparently are willing to get all the information possible, but they are rather reluctant in sending it back to the localities and communities that this information might do a great deal of good. I appreciate Dr. Abbott's work in that department and I can assure the doctor as well as the Bureau of Chemistry that we will continue to co-operate with this particular department as well as the others.

Dr. Abbott: Mr. Chairman, of course I take what you say, when you call my name, to be strictly an impersonal proposition. You mean, of course, the Bureau of Chemistry, what the Bureau of Chemistry is doing to help you and encourage your assistants. Of course, without the real spirit of co-operation at the head of the Bureau of Chemistry, as it is there, one division of the bureau like my little office would not amount to much, and so long as we have this genuine, sincere co-operative spirit or desire at the head of the bureau this proposition is all right in good hands, provided you have the same spirit in your organization at the head of it, and I am thoroughly satisfied it is in practically every instance in the country.

Mr. Farrell said something that interested me, and that is what is going wrong, and what is not right ought to be correct. We would like to get hold of that. Of course, the general fundamental principle of co-operation we have got to work out by degrees, and the best part of co-operation, perhaps, will come through this joint committee on definitions and standards, which will give us a basis. There may be a uniform basis for activities in the pure food business then if we can get information as to what official new legislation has passed and get the rules and regulations before each other why we have grown toward a uniform activity and a strong organization, otherwise we cannot.

When you have things that do not suit you, and you do not get responses as quickly as you like, like instances Mr. Farrell mentioned, why call that to our attention and kick about it. Do not be timid about saying what you do not like, and we will take it in the best sort of spirit and do our level best—the bureau will—to help you out of it, and that is just the sort of thing I would like to hear. I would like to know what is lacking that you would like to have. We cannot state always the general proposition, the general opinions of general policies. We have got to talk about details sometimes in order to get the data for the working out the establishment of it, especially the working out of it permanently.

President Crumbine: Any other remarks? I just desire to say this commendation to what has been said by the other commissioners. We are at the present time engaged in a very important co-operative work, not only with the federal government but with the state of Missouri. We have jointly with the government in Missouri and Kansas fourteen inspectors on the job that have been working there for some three weeks, and will be another week or two. I consider this really the biggest and most important piece of work that has been done in that section of the country, relating to milk. It is designed to be a very complete piece of work, not only a survey as to the chemical constitutents of the milk, as to the character of adulteration, if there is any adulteration, but the bacteriological end of it is being looked into and finally the inspection of all dairies supplying those two great cities. It is a great task and without the co-operation of the government it would be quite impossible to the extent in which it is now going on.

Mr. Tolman's office is prepared to take up this sort of work all over the country on the border line towns. I understand that a special car is being built, and when you gentlemen want to call for this co-operative work, just simply ask for Tolman's Milk Special and it will be shunted on the sidings at some appropriate place. I call that fine business, gentlemen. That is real co-operation.

Then one criticism—not a criticism, simply a suggestion for Dr. Abbott. When it was first given out that the federal inspectors should report intrastate violations of the law to the various state officials, we had promptly one or two such reports in very important instances, too, but after the first spasm it is all over and we haven't heard any more from it. I would respectfully suggest, therefore, that the federal inspectors be reminded that they have been assigned that very pleasant duty of informing state officials of violations of the state laws. It is a great help to those of us who have few traveling inspectors. We need that held in regard to violations of the state law. Anything else to be said on this very important topic before we adjourn for luncheon? I think the association will be glad to hear from the chief of the Bureau of Chemistry on this subject.

Dr. Carl L. Alsberg: Mr. President and members of the Association, I do not know that there is anything I can add especially to this matter except to say that whatever we have succeeded in doing Abbott is responsible for it—although he does not want to take the credit from us—and to bring out, perhaps, two other points.

I have heard repeatedly here just now that some of the gentlemen felt that we in Washington wanted you to do something in return. Of course, we want to get as much from you gentlemen as we can, but I do not think that is quite the way to look at it. We want to look at it after all as serving the same people, and that whether in return for anything we may be able to offer you, or you offer anything to us, is a minor matter, that after all whatever we may be doing is in the capacity of public servants and if we serve the people of the state of Washington through the federal act that it is about the same thing as indirectly serving the people of the state through the state officials.

There is another point I want to bring out and that is the question of information cards which Mr. Abbott is sending around to the state officials. We have a feeling that those cars have not been criticized as severely by the state chemists as we would like. I personally have a feeling that the state chemists take those cards, and unquestionably there are many matters on those cards concerning which the state chemists either have more information than appear on the cards or else there are matters with which the state chemists do not entirely agree. Now those cards are preliminary. We wish that you would criticize the technique, or statements, or the form of numbering, or anything that may be relevant to all those cards, because they are preliminary and we hope that in the course of time the material that is now appearing on those cards may be collected and published in a more permanent and durable form, and when that time comes we would like to have the information really monographic in character so that it may represent complete the status of knowledge on that particular subject at the time it goes to press. Those are the only two points that occur to me, Mr. Chairman.

President Crumbine: Inadvertently Prof. Jaffa's name was omitted from the members of the Committee on Co-operation as appears on the second page of the program. We wish to apologize to Prof. Jaffa for failing to make that notation.

I want to ask the co-operation of the commissioners in carrying out our program promptly on time and that you forego the pleasure of the exposition during the sessions of these days, in order that the attendance of the commissioners we have may be a full one. You realize that many of the commissioners who have hitherto attended our meetings are not here on this occasion, and I bespeak your co-operation to that extent at least that you refrain from absenting yourself from the city, but continue in attendance of the meeting until we are through. We will now take an adjournment for luncheon until two o'clock.

Meeting adjourned until 2 p. m.

SECOND SESSION—MONDAY AFTERNOON, AUGUST 2, 1915.

The meeting was called to order by President Crumbine at 2 p. m.

President Crumbine: The convention will be in order. The first thing this afternoon is the report of the Committee on False Advertising, Hon. R. M. Allen of Kentucky.

REPORT OF COMMITTEE ON FALSE ADVERTISING.

By R. M. ALLEN, Kentucky.
For the Committee.

Mr. President and Gentlemen: The committee had one meeting in Washington, with Mr. Flanges and myself present. We agreed on the main principles of what a bill should contain and separated to draft these ideas at home, and have a further consultation at this meeting. The committee has done some work and has had the help of the United States Bureau of Chemistry, and the solicitors' department, but we feel a further conference is necessary to perfect the bill. Unfortunately I am the only member of the committee present. You have done some work along that line, and Dr. Alsberg has helped the committee, and on behalf of the committee I would like to ask that our commtitee be continued until some later date in the session, and that the President and Dr. Alsberg be added to it to help me in framing this bill. I would make that as a motion.

Dr. F. A. Jackson: I second that motion.

President Crumbine: All in favor of the motion will signify by saying aye, contrary no. The motion is carried and Dr. Alsberg and myself are appointed.

The report of the Committee on False Advertising was as follows:

To the Members of the Association of State and National Food, Dairy, and Drug Departments:

Your committee held a session in Washington, D. C., on Monday, December 21, 1914, with Mr. George L. Flanders, Mr. Stephen M. Bell, Counsel for the Vigilance Committee of the Advertising Men's League, and the writer present at the conference.

After discussion, it was decided that the committee would make recommendation only with respect to legislation affecting the sale of foods and drugs. While a general false advertising law is necessary, we believed that the several subjects to be included in the scope of such a bill should be given separate consideration, and especially with respect to the proper department of state for administration. The administration of these laws depends upon facts, and constructive administration depends upon a broad and intimate knowledge of the facts. It has been proposed by some agencies that a special committee be appointed to enforce a general false advertising law. This would necessitate separate laboratories and scientific corps to make analyses and other investigations. On the other hand, if a mining stock or coal property is misrepresented, the office of the state geologist is in a position to discover and supply the facts. If it is a question of seeds, the state botanist has the fact-getting machinery at hand. It may be necessary to create some additional administrative machinery for several groups of products. All of the work possible should be lodged in connection with bureaus or departments already established, and the heads of such bureaus or departments could well form a commission for the general enforcement of the whole law.

In order, therefore, to keep away from the recommendation of moot legislation, and to keep our work within the scope of subjects embraced in this Association, the committee's recommendations are confined to foods and drugs.

Mr. Flanders made a draft of the principles to which he and the writer generally agreed, in substance as follows:

Recommendations as to principles that should be enacted into law to prevent false advertising, now so prevalent, as to foods. feeds, drugs, medicines, etc.

Section 1. No person, firm, association, or corporation, by himself or another, directly or indirectly, shall advertise in any paper, magazine or other publication, or on any billboard or other place of publicity, or in any circular, letter or document, any foods, feeds, drugs, medicines, turpentine, linseed oil, paints, varnishes, or fertilizers, in terms or language that is false or misleading, or that tends to deceive or mislead as to the quality or ingredients thereof or the curative or remedial effects of such drugs or medicines or as to the values of such foods or other products, nor disseminate, distribute or circulate any such advertisement or notice or any book or publication containing such advertisement or notice for the purpose or with the intent of disseminating, distributing or circulating such advertisement.

Section 2. The provisions of this act shall not apply to any owner, publisher, agent or employee of a newspaper or other periodical publication for the publishing of an advertisement published in good faith and without knowledge of the falsity thereof unless such owner, publisher, agent or employee shall have been notified in writing by a public officer or by a citizen doing business and dealing in similar substances or products or products for which the advertised product is or may be a substitute, that the said advertisement is deceptive or tends to deceive and that its publication is a violation of the provisions of this act.

Evidence that such notice was or has been so served upon such owner, publisher, agent or employee and that the said advertisement was thereafter published by such person or persons shall be evidence of a violation of the provisions of this act.

Section 3. This act shall take effect immediately.

The writer formulated these ideas into a bill as follows, indicating by black face the additions made to the general draft:

An Act to Prevent False and Misleading Advertising and Other False and Misleading Representations in Connection with the Sale of Foods, Beverages, and Drugs (if intended to cover other articles, insert, as for example: paints, varnishes, turpentine, linseed oil, fertilizers, and so on).

Be It Enacted (give official title of state legislative body).

Section 1. No person, firm, association or corporation, by himself or another, directly or indirectly, shall advertise in any paper, magazine or other publication, or on any billboard, or other place of publicity, or in any circular, letter or document **of any character, or in any statement, by word of mouth or otherwise,** any foods, **or articles entering into the composition or preparation of foods, or any beverages,** drugs, medicines, **or medicinal preparations** (insert the word turpentine, linseed oil, paints, varnishes, or fertilizers) in terms or language **or by any other manner or means** that are false or misleading, or that tend to deceive or mislead, as to the **nature, substance,** quality or ingredients thereof, or as to the curative or remedial effects **or medicinal value** of such drugs, medicines **or medicinal preparations,** or as to any value of such foods or other products; nor disseminate, distribute or circulate any such advertisements or notices, or any book or **other** publication containing such advertisements or notices, for the purpose or with the intent to disseminate, distribute or circulate such advertisements.

Section 2. The provisions of this act shall not apply to any owner, publisher, agent or employee of a newspaper or other periodical, publication or **billboard or any advertising agency** for the publishing of an advertisement in good faith and without a knowledge of the falsity thereof, unless such owner, publisher, agent or employee shall be notified in writing by a public officer or by a citizen doing business and dealing in similar substances or products **or drugs,** for which the advertised product is or may be substituted, that the said advertisement is deceptive or tends to deceive and that its publication is a violation of the provisions of this act. **Provided, however, that a copy of any notice from such citizen is sent to the officer charged with the enforcement of this act.**

Evidence that such notice was or has been so served upon such owner, publisher, agent or employee and that such advertisements were thereafter published by such person or persons, shall be evidence of **intent to violate** the provisions of this act.

Section 3. **It shall be the duty of (here state officer or officers of department or departments under whom the enforcement of the state food and drugs act comes) to make such inspections, examinations and inquiries necessary to determine violations of this act and report the same to (here state the names of state, county, district, commonwealth attorneys by the names designated in each state) or to commence any other proceedings necessary to the enforcement of this act.**

Provided, however, that in case of first charge or finding, before any such report is made or any such proceedings commenced, the parties at interest shall be notified and given an opportunity to be heard within fifteen days from the date of the sending of such notice.

Section 4. **Whenever (here state the officer or officers charged with the enforcement of this act) shall, by written notice, so request, any person, firm, association or corporation included in Section 1 of this act, shall file true copies of any and all advertisements or other representations used in connection with the sale of the products included in this act, and upon such request, any such person, firm, association or corporation mentioned in Section 1. shall also file a sworn statement of any or all ingredients contained in any article included within the provisions of this act.**

Section 5. Whoever, by himself, or another, violates any of the provisions of this act, shall forfeit and pay to the people of the state of ———————— the sum of not less than Fifty ($50.00) Dollars, nor more than Two Hundred ($200.00) Dollars for the first violation, and not less than Two Hundred ($200.00) Dollars nor more than Five **Thousand** ($5,000.00) Dollars for each subsequent violation, or

Whoever violates the provisions of this act shall be guilty of a misdemeanor, and for the first offense shall be punished by a fine of not less than **(here state the maximum fine and jail sentence allowable under proceedings by information or warrant)** and for each subsequent offense by a fine of not less than Two Hundred ($200.00) Dollars nor more than Five Hundred ($500.00) Dollars, or by imprisonment of not more than one year, or by both such fine and imprisonment.

This bill was agreed to by letter by Mr. J. W. Helme, Mr. Flanders having it under consideration, a member of the committee, and was endorsed by a number of those throughout the country who have been giving special attention to fraud in advertising. The committee asked the Bureau of Chemistry to co-operate in their work, and, at their request, Dr. Carl L. Alsberg made recommendations as follows:

Section 1. This section aims to define the offense and the articles of merchandise as to which the offense may be committed. For the sake of clearness, it is suggested that definition of the offense and of the articles be in separate sections.

Section 2. This section apparently will make it necessary in any case before proceeding against the newspaper or other periodical, publication, billboard or advertising agency to make preliminary proof that notice mentioned in the section had been given. It is deemed undesirable to make jurisdiction in any case dependent upon proof that notices had been given. The apparent object of this section may perhaps be accomplished by providing that provisions of the statute shall apply to persons named therein only when they knowingly violate the statute. If such provision is made, proof that a notice had been given to the defendant, of course, would materially help in establishing that the act had been knowingly violated.

Section 3. This section is open to the same objection as Section 2. It apparently makes the right to prosecute first offense dependent upon the issuance of notice of hearing by the commissioner. While it may be desirable in many, if not most, cases, to hold hearings before beginning of prosecutions, it is thought that whether the hearing should be held in any given case should be left to the discretion of the commissioner and

not made mandatory. What proceedings other than prosecutions do you intend the administrative officer charged with the enforcement of the measure to initiate?

Section 4. Will not the provisions of this section interfere with the enactment of the law by State legislature? If you decide that the section is important and should be retained, should you not provide a penalty for punishing false statements of ingredients?

Section 5. Amount of the penalty for violating the act should perhaps be left to the legislatures to fix.

General comment.

The scope of each provision of the act should be clearly defined. If it is intended to reach all forms of false advertising, more comprehensive language should be adopted. It is believed to be in the interests of the efficient administration of the law to have provisions couched in general terms in lieu of specification of detail.

These suggestions have been incorporated in a revised draft, copy of which follows:

An Act to Prevent False, Misleading or Deceptive Advertising in Connection with the Sale or Offer for Sale of any Article of Food or Drug, in Books, Pamphlets, Handbills, Posters, Labels, Newspapers, or other Publications, or in any Other Way Whatsoever; Defining the Terms "Food," "Drug," and "Advertising"; Repealing all Conflicting Laws and Providing Penalties for the Violation of this Act.

Be it enacted by the ———— of the State of ————

That any person, firm, association or corporation, who, with intent to sell, or in any way to dispose of any article of food or drug, offered by such person, firm, association or corporation, directly or indirectly, to the public for sale or distribution, or with intent to increase the sale or consumption thereof, or to induce the public or any person in any manner to enter into any obligation relating thereto or to acquire any title to or an interest therein, makes, publishes, disseminates, circulates, or places before the public or any person, or causes the same to be done, directly or indirectly, whether by newspaper publication or otherwise, any label, notice, handbill, poster, bill, circular, pamphlet, or letter, or in any other way whatsoever, any advertisement of any kind or character regarding any article of food or drug offered to the public, or to any person, which advertisement contains any assertion or statement, which is in fact false, deceptive or misleading, shall be deemed guilty of a misdemeanor, and upon conviction shall be fined not exceeding the sum of ———— or imprisoned in the ———— jail not exceeding ———— months, or both, in the discretion of the court, for every such offense, and each day such publication shall be published or disseminated, shall constitute a violation of the provisions of this act, and shall be deemed a separate and distinct offense.

Section 2. That the provisions of this act shall apply to the publisher of any newspaper or other publication, and the owner of any billboard or advertising agency, who knowingly publishes or causes to be published, disseminated, circulated or posted any written or printed statement, design or device prohibited by the provisions of this act.

Section 3. Within the meaning of this act, an advertisement shall be defined as any notice, announcement, statement, representation, exhibition, illustration, demonstration or proclamation, whether made in public or in private, by printing, writing, word of mouth, or otherwise.

Section 4. That the term "food" as used in this act, shall include all articles entering into the composition of, or which are themselves used for food, drink, confectionery or condiment, by man or other animals, whether simple, mixed or compound. That the term "drug," as used in this act, shall include all medicines and preparations recognized in the United States Pharmacopoeia or National Formulary for internal or external use, and any substance or mixture of substances intended to be used for the cure, mitigation or prevention of disease of either man or other animals.

Section 5. It shall be the duty of the ———— commissioner to make such inspections, examinations and investigations as are necessary to ascertain whether the provisions of this act are being violated, and report the results thereof to the ———— attorney, and the commissioner in his discretion may afford a hearing to any person, firm, association or corporation against whom proceedings under this act are contemplated.

Section 6. It shall be the duty of ———— attorney and of the ———— commissioner upon complaint being made, vigorously to prosecute any and all offenders against the provisions of this act.

In view of all of the above the committee asks for an extension of time, until a later day in the present convention, to draft a bill for consideration, and presents these facts in order that the convention may have the matter before it in the interim, and in order that the committee may have the benefit of any suggestions.

The committee were very generally of the opinion that the owner of a newspaper or other publication in which the advertisement is inserted should not be held criminally liable until such owner or agent has a knowledge that the advertising is fraudulent, and that the primal blame should rest upon the person responsible for inserting the advertisement.

Your committee are strongly of the opinion that fraud in the sale of foods and drugs will not be effectively prohibited until fraudulent practices are eliminated from the universal means —advertising—by which sales are accomplished. The association of advertising clubs of the country have already started a national and international movement in regard to advertising, and through this means such misrepresentations are growing fewer. However, doors are still open to those who always continue fraudulent practices until stopped by law.

R. M. ALLEN, FOR THE COMMITTEE.

I will ask the First Vice-President to assume the Chair, Dr. Ladd.

(Dr. Ladd took the chair while the President was delivering his address.)

PRESIDENT'S ANNUAL ADDRESS.

BY S. J. CRUMBINE, M. D.,
Secretary Kansas State Board of Health.

At no time during recent years has the problem of food supply for the peoples of the world been more urgent, or the vital importance of its abundance and wholesomeness been more accentuated than during the past year. The fortunes of the war and the fate of the nations have been dependent on a continuous supply of wholesome food and the demand on America for food from the warring nations has reached a total that staggers the imagination, and has drawn heavily on our reserves, fortunately created by an unprecedented yield last year.

This foreign demand, which may continue for several years, added to our own increasing need, together with a shortage in the supply of certain of our meat products, it seems to me, emphasizes the necessity of giving more thought to the warning that has been sounded by economists, from time to time, that the increase in the food supply is not keeping pace with the increase in population, and that food prices will inevitably continue to climb skyward until such demand is met either by an increased supply or a readjustment of our notions concerning food values and knowledge concerning the proper selection of foods widely disseminated among the people.

A limitation in food production has not, of course, been reached in this country, but outside of the new areas open to cultivation through the establishment of irrigation, additional land suitable for farming has about been exhausted. Increased farm production must, therefore, in the future, lie almost entirely in more intensive and scientific farming than in added land areas. That the production can be immensely increased, there is no room for doubt, but theoretical speculation as to such possibilities and the actual increase in production thus possible, are two different matters. The fact seems to be that our actual yield per acre of the important cereals is not materially increasing from year to year, while the production of our meat supplies is actually decreasing. Thus, in discussing the subject, we must consider the actual conditions rather than the theoretical possibilities. Would it not be timely, therefore, if this Association should take its place and do its part in the great conservation movement that has been started in this country, applying itself, naturally, to the conservation of the commodity in which it is most interested—the food supply of America.

While it is admitted that food officials are charged under the law only with the enforcement of the food laws, yet the very power and authority with which they are clothed offers unusual opportunities to inculcate among the people habits of food-thrift; this includes, on the one hand, a proper selection of foods, and on the other, encouragement of proper regulations, of the conservation of cheaper but entirely wholesome foods—those which have hitherto found little demand and have consequently gone to waste. It is believed that if authoritative and carefully prepared articles on food values and the grades of food, together with similarly prepared articles on the economical use of left-overs, or so-called "waste products," could be disseminated among the people, they would not only be greatly welcomed, but would be of real service in reducing the cost of living. By wisely directing the proper selection of foods, the greatest nutritive value to the consumer would be made possible and to that extent, at least, would added strength and health be given. Who among the various officials of the state's government would more readily have the ear of the people in a propaganda of food conservation along these lines than the food commissioner, who, presumably, is the state's food expert? It seems to me we are failing to meet a high privilege and opportunity in not offering such service to the people of our various states, even though it is not contemplated in the statutes defining our duties.

Someone has remarked that the high cost of living is the price we pay for the cost of high living, which I believe contains some truth. There are many, many families in this country who habitually order the best grades of all kinds of foods, who can ill-afford to pay the price, and for whom a cheaper grade, at least of certain foods, would serve equally as well, so far as nutritional values are concerned. Take, for illustration, the various grades of rice, which are determined, not upon their relative nutritive values, nor even upon their flavor, but upon the size, clearness and wholeness of the grains, the price varying from 5 to 11 or 12 cents a pound retail. People should know that the calorie value of cooked broken rice grains is quite as high as that of grains which are unbroken before being cooked; also that rice grains bearing a tinge of red, the remains of the pericarp of the grain that has not been removed by the polishing process are, as a matter of fact, equally if not more wholesome than the highly polished rice, although, perhaps, not quite as attractive in appearance to our cultivated senses. Then, too, the same principle can be applied to canned goods. There are some six or eight grades, we will say, of California canned fruits, which grades are dependent upon the size and appearance of the fruit, together with the density of the sugar syrup in which they are canned. People should know that the food value of the fruit itself, outside of the syrup, is quite as high if not actually higher in the cheaper grades of fruit than it is in the fancy, firmer and higher priced fruit. The so-called "pie" grade, made from ripe fruit is certainly more delicious in flavor and carries a higher per cent of natural sugars than the firm, whole fruit which has been selected before fully ripe in order that it may retain its form and appearance, notwithstanding it is served in a more aristocratic and thicker medium than its humble pie competitor. The saving of from five to ten cents a can to the consumer on this class of goods should be a desideratum to every family in moderate circumstances.

The increased cost of living has, also, been stimulated to an extent, at least, by the growing fad or fancy of putting up certain food products in fancy containers, which, while adding to the attractiveness of the package, adds nothing to the value of the contents. It occurs to the speaker that, at least in some instances, the marketing of often inferior grades of foods in fancy containers, together with the use of brilliant labels, making the article appear extremely attractive, is bor-

dering very closely on the prohibition in the law that foods must not be made to appear better than they really are. While the movement to protect food supplies from harmful contamination by their sale in package form should be encouraged, yet there is a limit beyond which it should not go, particularly when it adds materially to the finished product price and serves no better purpose than the deception of the consumer.

The same necessity does not exist for the sale of food products in packages where they must necessarily be cooked before they are ready to eat, hence the added cost for such protection is of doubtful utility. The usual argument that such classes of foods as are sold in packages are thereby preserved from spoilage is open to question, inasmuch as they seem to be subject to the depredations of the worm and weevil almost as readily in that form as in bulk. Foods that are not to be cooked or sterilized before being eaten should be safeguarded by every sanitary precaution possible within the limits of reason. However, if the truth were known of the actual calorie value of many of the fancifully packaged foods on the market that are widely advertised as having exceptional nutritional merit, the sale of such articles would encounter a heavy slump. It is in this particular that people should be informed about the nutritive values of various foods, enabling them to wisely select such articles as best suit their nutritional purposes as well as their pocketbooks. It is not designed to advise directly, or indirectly, against the use of these excellent foods. but keeping in mind the purpose of this address, I believe that the food commissioners should give such information to their people on food values as will assist them in a wise and proper selection and understanding of the relative value of the various foods on the market.

The federal government, through its meat inspection system, has made possible the conservation of meat products that might otherwise go to waste, to-wit: First, by careful examination parts of the carcass may be passed for food purposes while under other conditions the entire carcass would be destroyed; second, by the application of sanitary principles in meat inspection establishments, contamination and the subsequent spoilage of meat and meat products are reduced to a minimum. Thus the public health is not only safeguarded, but the meat supply of the country is conserved in a very effectual manner. This same principle might be applied to a number of food products.

Last summer during a visit to the great canning industries on the Atlantic Coast, in company with several other food commissioners and members of the Bureau of Chemistry, the speaker was tremendously impressed with the awful waste going on in the destruction of immense quantities of perfectly wholesome fish. In the sardine industry, fish that were a little over size were either sent to the fertilizing plant, or else the main body of the fish was cut off and only the small tail-end part, which would fit into the small sardine cans, was used. Thus it happens that tons upon tons of wholesome food products are going to waste every day during the canning season on the Atlantic Coast, and probably, too, on the Pacific seaboard of our country. Ways and means should be speedily instituted to preserve this wholesome food for the people.

Probably the greatest waste in food products in this country occurs because of improper methods of gathering and marketing; this applies to berries, to fruits and to many vegetables, and notably and particularly to eggs. It is estimated that from 8 to 15 per cent of the egg products of the United States is thus wantonly and unnecessarily wasted.

The committee appointed at our last annual meeting to investigate egg production and marketing has given much time and thought to the subject, and when its report is presented, I am sure you will say that notable progress has been made toward the solution of this very complex and vexatious subject. In the main, the trouble lies fundamentally at the point of production, and may be largely rectified through a propaganda of education which I understand the committee, if continued, will undertake during the coming year. This work is right in line with the thought proposed by the speaker, who recommends that the Association continue this committee for another year, or until the task the committee has set for itself, as outlined in the plan and scope of the work, has been completed.

I believe this Association would render valuable service to the country by the appointment of special committees to investigate the waste and loss in other food products which might, under proper safeguards and wise legislation, be saved to the consuming public.

Another matter of tremendous importance in the preparation and marketing of foods which hitherto has received but little if any consideration, but in view of the information recently given to us by the scientists of the world, receive our early and most earnest consideration. I refer to the preservation of food flavors and also the preservation of that vital principle apparently contained in all foods known as "vitamines." That the cost of many foods is based, in a large measure, upon their individual and pleasant flavors, is understood by most people, but that the flavor is of real value in a nutritional sense has not hitherto been fully appreciated.

Pawlow, the great Russian scientist, very clearly demonstrated in his numerous experiments on dogs that the odor and flavor of food excites the flow of the gastric juice. He divided the esophagus in the neck and brought the two ends to the skin so as to make separate openings on the exterior. Under these conditions when the animal ate or swallowed, the food was discharged externally instead of into the stomach. The animal thus had all the enjoyable sensation of eating, and although there was no mechanical excitation to the flow of gastric juice in the stomach by the presence of food, a free and abundant flow of gastric juice was secreted. Other experimenters have fed foods that were devoid of odor or flavor, and none or but a very small quantity of gastric juice—so necessary for the digestion of nitrogenous foods—would be secreted.

Howell, in his latest edition on physiology declares: "There can be little doubt that the palatableness of food influences greatly the facility with which its gastric digestion is accomplished. It is said, in fact, that dogs will refuse to eat food that has been deprived entirely of its sapidity and flavor, prefering rather to starve."

This same author lays down the three steps in the mechanism of gastric secretion as follows:

(1) The psychical secretion (secretion caused by odor and flavor);

(2) The secretion from secretogogues contained in the food (certain activating substances);

(3) The secretion from secretogogues obtained in the progress of digestion (certain activating substances).

All the physiologists of note in this country and abroad are in practical agreement on the importance of the part which flavor plays in the digestion of food. The interesting contribution by Henry T. Fink, entitled "Food and Flavor,' has, in a graphic and interesting way, emphasized (perhaps unduly so) the importance of flavor in foods. He makes a severe indictment against those food manufacturers using preservatives on the ground that their use tends to destroy, in a great measure, the flavor of the foods. That this is true to a greater or less extent has been pretty generally agreed to by food specialists and connoisseurs, and if a fact, it is, perhaps, the most forcible argument yet put forth against the use of chemical preservatives in foods.

In a recent communication in the American Food Journal Doctor Barnard of Indiana has used forceful language in expressing his views concerning the use of preservatives in foods because of the resulting loss of flavor.

I do not wish to be understood to be referring to any particular preservative much less to open up the much discussed benzoate controversy, but rather to invite your attention to and stimulate research in the vital question of the preservation of flavors in foods.

Fink, in his enthusiastic way, declares: "It is not too much to say that the most important problem now before the American public is to learn to enjoy the pleasure of the table and to



DR. S. J. CRUMBINE.

insist on having savory food at every meal. The highest laws of health demand of us that we get as much pleasure out of our meals as possible," and then he adds: "To prove this statement is the main object of the present volume, nearly every page of which bears witness to this truth directly or indirectly." While I cannot subscribe to all the statements made in Fink's book, yet I think he has called attention to a very important matter which food officials should recognize, for the preservation of food flavors is a matter of tremendous and vital importance, not only from the standpoint of gastronomic pleasure, but the actual health of the individual.

It was left to Mr. Fletcher to develop the fact that food flavors may be very largely developed by proper mastication and insalivation, but if food flavors are destroyed by improper preparation, either in the factory or the kitchen, those flavors cannot be restored merely through the process of Fletcherization, and the American stomach will suffer correspondingly. The common expression that certain savory foods "make the mouth water" is only a recognition of what is now well known to be a scientific fact of the physiological influence that flavors have in the processes of normal digestion. It is a matter of common observation among physicians that those business men who eat in a mechanical sort of way, bolting their food, and being actually unconscious of the pleasure which pleasing flavors bring, furnish the annual quota of nervous breakdowns

and chronic dyspeptics. It naturally follows that those foods which are devoid of flavor will have much the same effect, and therefore, that the prescrvation of food flavors that are wantonly lost by improper preparation is essentially a public health matter and clearly comes under the supervision, or should, of food and drug control officials.

That the Burcau of Chemistry of the United States Department of Agriculture is fully alive to the importance of the preservation of food flavors and the conservation of foods is evidenced by some recent bulletins, notably No. 241, "Studies on Fruit Juices." It is very clearly pointed out that infection of the juice by moulds, due to improper care or bottling, very greatly injures the flavor, and as an article of this sort is chiefly valuable because of its flavor, it is of prime importance that the method of production and handling shall be of such a character as to preserve the flavor. It is also pointed out that the juice cannot be heated above certain temperatures in sterilization else the flavor is greatly impaired. The storage of juice in wooden casks affects both the color and flavor, due to a gradual solution of extract from the walls of the container. These experiments also clearly point out that the flavor of the juice of certain other fruits is retained far better at low temperatures than at the temperature of ordinary storage. These citations are given for the obvious purpose of showing that a careful investigation into the manufacture and storage of food products would be helpful in discovering what methods are unsuited, because of interferences with the flavor and quality of foods, and what methods are best adapted to preserve these important food principles.

A recent bulletin on "Methods followed in commercial canning of foods," by Bitting, is an important contribution to the subject of canned foods, but should be followed by further and more exhaustive experimental work, especially as relates to the preservation of flavors and what is even of more importance—the preservation of that important principle—vitamines. Bitting's remarks on the effect of heat and cold on canned goods should be widely distributed by every food commissioner.

In an article appearing in the British Medical Journal, under the caption "Waste and Over-eating," the relation of flavor to cheapness of foods is very clearly and forcibly stated, and I can do no better than to quote from this versatile writer a paragraph or two dealing with that subject:

"Wealth buys nothing but flavor—things to tickle the palate. The very cheapest foods, wisely chosen, have all the physiological value of the dearest. The cheapest American cheese is as nutritive as Stilton or Roquefort, the herring is as nourishing as salmon, the flank or shin of beef as the sirloin, margarin as butter, starch as arrow-root, cabbage as asparagus. Moreover, by good cooking cheap food can be made as tasty and appetizing as the dearest, and no less good a stimulant of the digestive juices."

"Malnutrition has been due to the ignorant feeding habits as much as to the poverty of the poor—to their notion that all foods are of equal value, and to the diet of white bread, margarin and tea. Now that there is a danger of prices rising and poverty spreading, the preference for the white loaf becomes of far greater national import. Flour is bleached wholesale to make it white. The bleaching enables low grades of flour to be sold as white, and enhances the profit of the milier. It is of no value; if anything, it tends to deteriorate the flour. Economically it is a wholly unsound proceeding. The human energy wasted in this monstrous process would, if properly directed, relieve a large portion of the misery of the conditions of the very poor. Bread ought to be sold as containing a given weight of the food principles found in wheat, not less than so much protein, so much carbohydrate, and containing all the principles which suffice to support the nutrition of pigeons when they are fed on bread and water. In three weeks pigeons fed on white bread and water mope and die. On the whole-meal wheat they live and flourish. This is the true physiological test of bread value."

"In the canning of foodstuffs, heating to 120 degrees destroys the vitamines. Tinned food, therefore, cannot replace fresh foods. We want the nation to have fresh foods, not faked foods."

"There is almost nothing in our raw foodstuffs which cannot be used. The pig flourishes and waxes fat on the contents of the wastepail. Children could flourish no less well on the discarded material. The servant class are often most wasteful, from a mistaken, uneducated and snobbish view of life. To waste food, the energizer of life, is against the higher nature of man, and the duty to avoid it should be inculcated as a part of the moral teaching in every school of the land."

"The crusade against alcohol has worked wonders, but we want a crusade also against waste, and one prevalent form of waste is overeating. The widely held idea that man can feed up his strength is wholly erroneous. The amount of food required is determined by the energy output of the body and to put in more is as useless as pouring petrol into the already filled tanks of a car. Many of the children of the rich are nowadays really starved by over-indulgence. Three meals a day is the right rule, and every man should rise from table not satiated, but wishing to eat more. The nation needs to eat more wisely, and it may well think of this while considering the ways and means of cheapening food."

Does it not appear, therefore, that because of the physiological importance as well as the commercial value of food flavors, that food officials should seriously undertake a systematic study and an educational propaganda, with the ultimate object to as far as possible conserve and preserve the normal and natural food-flavors?

An equally if not more important question must soon engage the attention of producers, manufacturers and food-control officials. It has been definitely determined that most food products contain certain accessory substances which have recently been shown are essential for the growth, development and well-being of the organism. When these substances are destroyed in the preparation of the food, the body suffers and sooner or later becomes subject to various diseases. Just what these substances are and the role they play in metabolism has been and is now the subject of much discussion and painstaking investigation. Chief among these substances, to which I desire at this time to invite your attention, is that element called vitamines.

It has long been known that animals grow quicker, larger, and become heavier when fed with some kinds of food than with others. It has also been a matter of clinical observation for some time that when people are fed with a monotonous diet, such as rice, corn, white bread, pickled meat and canned fruits to the exclusion of other articles of diet, metabolism is greatly interfered with, and certain diseases are developed. Scientists now tell us that these diseases are due to the absence of these vitamines, and they have proven their contention by curing certain diseases by the administration of substances which contain these vitamines. It has been definitely determined that there is, for instance, a growth-producing vitamine in fresh milk, eggs, meat, meat extract, grain, yeast and indeed in all grains that have not been deprived of the pericarp, which portion of the grain contains most of these vital substances. There seems to be, also, other vitamines than those which merely promote growth, and which are found in the juices of vegetables and meats. Their exact chemical nature is not known, but it has been determined that they are easily destroyed by exposure to excessive heat and improper storage. The role vitamines play in metabolism is not yet clearly understood, but it seems probable that they are activators or harmones whose work is in the digestion and application of the foodstuffs. Sufficient experimental work has already been done to show that excessive heat in the preparation of foods destroys these vital principles, and so it is found that in sterilizing milk and in canning most foods, the process deprives them, to a greater or less extent, of their vitamines. We are just beginning to understand how it is possible that in the midst of plenty, people may be actually starving,—starving in the sense that normal metabolism is interfered with, producing a disease which ultimately proves fatal. It is reported that on one of the German ships now interned at Norfolk, Va., seventy-odd members of the crew were suffering from beri-beri, notwithstanding the fact that the food supply was abundant and varied. Investigation, however, disclosed the fact that most of the foods were canned foods which, through the process of sterilization, had been deprived of their life-giving principle—the vitamines—and their inability to secure fresh fruits, fresh vegetables and fresh meats during the long cruise this ship underwent, developed this nutritional disorder among those who had the least resistance. Experimental feeding of birds and animals has proven the relationship between these principles and metabolism.

It is now pretty generally accepted that that mysterious disease, pellagra, which is making such rapid inroads in our southern states and gradually spreading in the north, is a disease of metabolism, induced in all probability by the monotonous diet of the poor people (who chiefly suffer from pellagra), and who live in a very large measure out of the can.

Goldberger, of the United States Public Health Service, has to his satisfaction, at least, proven the theory of the nutritional cause of pellagra by treating these cases entirely through the medium of a properly selected diet. In a certain orphanage in Georgia where some 200 cases existed, the entire treatment consisted in the installation of a balanced ration of foods rich in nitrogenous products and which contain the vital principles known as vitamines. Goldberger insists that in adding to the diet the legumes which are rich in certain protein substances, that these legumes shall not be canned, but be either fresh peas or beans in season, or legumes that have been preseved by drying. All of these cases were cured without the application of other therapeutic measures, and no relapses have been observed during the past year. These same experiments are being duplicated in other places with equally favorable results. That other nutritional disorders in addition to beri-beri, peliagra and the various forms of neuritis result from an improper dietary, or the consumption of foods whose vital principles have been destroyed by improper processes of cooking or manufacture, there can no longer be any doubt.

One great boon to mankind, the result of the commissary necessities of the Napoleonic wars, was the discovery by a clever Frenchman of the method of preserving foods by sterilization with heat. This process has been improved upon from time to time until at present the products of the world are accessible to all civilized peoples at any time of the year and in any climate. However, it seems evident from the facts already stated that the preservation of foods by sterilization with heat needs further investigation and improvement.

It, therefore, appears that we as food officials must sooner or later be interested in, take due cognizance of, and encourage the production and manufacture of foods by such means and processes as may preserve their vital life-giving principles.

It may be a long way in the future when food officials may legally assume such control, and yet it is the speaker's belief that no more vital necessity confronts the food consuming world than a careful investigation and research into these more recent questions which, from our present knowledge, seem to be absolutely vital to the proper nourishment of the race.

Not only should the great problems concerning food conservation receive the careful attention and consideration of this association as commissioners and as an association, but other important problems relating to our duties should receive our attention and investigation. I now refer to the deterioration of drugs. It would probably be an almost hopeless task to educate the people concerning certain fundamental facts in drug deterioration, but it would seem to be entirely proper for such a program of education to be undertaken with the retail druggists. The effect of time, light, air, insects, moulds and bacteria on drug deterioration should have our careful consideration and investigation. This seems not only necessary from the standpoint of the therapeutic action which is expected in the application of drugs and medicines. It can hardly be gainsaid that many disappointing results in the application of remedies have been largely, if not wholly due, to the fact that the medicine had become worthless, through one or more of these deteriorating influences, to which it had been exposed from the time of its preparation.

The question of the indiscriminate use of medicines and habit-forming drugs might, also, be worthy the attention of this association.

Before concluding, I wish to make the following recommendations:

First, that the Association consider the advisability of having for our program at next year's meeting the reports of com-

mittees assigned to investigate certain important questions which are of paramount importance. To that end, I would recommend that the commlttee on egg investigation be continued.

Second, that a special committee on the cause of springers and swells in canned goods be appointed, and a report as to the extent that swells are being utilized in the production of other food products, and as to whether or not the use of swells should be permitted under any conditions.

Third, a committee to report upon the feasibility of a uniform law to enact a requirement for the physical examinatlon of employes handling food products.

Fourth, a committee on the conservation of food flavors be appointed, such investigation to cover the relation of excessive heat in manufacturing to the destruction of flavors; the effect of cold in storage and the effect of age in the marketing of foods.

Fifth, a committee be appointed to assemble the current literature on the subject of nutritional disorders, the result of so-called devitalized foods.

Sixth, a committee on drug deterioration.

It is further respectfully suggested that there be appointed on each one of these committees at least one representative of the Bureau of Chemistry, through whom all the governmental information, together with such governmental research as is possible may be utilized in the reports of these commlttees at our next annual meeting. The remainder of the program outside of the sectional meetings might well be given over to a generous and full discussion of the committee reports.

It occurs to me that the Association might more fully justify its existence if it could be made a working association during the entire year through the appointment of these committees. Is there not an unusual opportunity offered to the members of this Association, through research and investigation, to contribute important scientific truths to the world which we might utilize by actually organizing as a working association?

I desire to take this opportunity of expressing my appreciation of the high honor conferred upon me in my election as president of this Association. I trust my service may not have been in vain if, through the utilization of any of the above recommendations, a distinct advance is made by the Association in the solution of some of the problems confronting us as food and drug officials.

Dr. J. P. Street: While listening to the President's instructive and thoughtful address, it was forced upon my attention that this address contained a great many very valuable suggestions, which I think merit the careful attention of this convention; and, sir, if it is in order, to crystallize the thought of the convention, I move that a special committee of three be appointed to report later to this convention.

Motion seconded.

Chairman Ladd: You have heard the motion that a committee of three be appointed by the President to take under advisement the recommendations contained in the President's address and report later to this meeting. Is there any discussion?

Dr. Carl L. Alsberg: I would like to make a suggestion for the consideration of the committee, although, perhaps, it is not necessary, that they consider the advisability of having the presidential address printed in a separate edition. This address might well be given a wide circulation. This is merely a suggestion.

(The President resumed the chair after the reading of his address, which was received with much applause.)

President Crumbine: The next thing on the program is an address by the Hon. J. D. Mickle, of Oregon, on "It's a long, long way to clean milk, but our ideals are still there."

IT'S A LONG, LONG WAY TO CLEAN MILK, BUT OUR IDEALS ARE STILL THERE.

By J. D. MICKLE,
Dairy and Food Commissioner, Oregon.

Within the past five years no other food product has been given the attention by the American public that has been paid to the production and care of clean, wholesome milk. Notwithstanding this fact, also the fact that schools, health bureaus, dairy commissioners and milk commissions have been carrying out plans intended to disseminate such information as would accomplish the desired results in the productlon of clean milk, we still find that a very large proportion of that which is being consumed today is far from being of the quallty desired.

Local municipalities have taken up the question and have endeavored to work out a solution. A few states have given it state-wide consideration, dairy and milk inspectors have been appointed, milk shows and contests have been conducted, and in many cases offending dairymen have been taken before courts and made to pay cash fines for not having satisfied the demands of the law by producing clean milk.

As we look backward and view the time, the labor and money expended in the work, we still believe that the results that have been achieved are worth all that they have cost. Not that we have reached the zenith of our hopes in regard to clean milk, far from it, but rather that our consumers are beginning to realize the danger to health and life that may exist in the pint or quart of milk that daily comes into the home, also that dairymen are beginning to realize that a better product is being demanded than heretofore and in order to meet that demand, a higher standard of cleanliness and care must obtain in, and around the dairy.

It has been said that because there has been a market for unclean milk, its production has therefore been fostered. While this may be true to some extent, yet whatever market may have existed for such a product, has not existed on account of the presence of undesirable filth within the product, but rather because of the ignorance of the consumer who has not known of the presence of such filth, who has not known that it contributes to the causes of disease and death, who has not known that milk is an ideal media in which to grow various kinds of bacteria, many of which are detrimental to health and that by the time such milk is taken into the human system, the said bacteria have been incubated to a vigorous stage and are ready to go right on in their work by preying upon the body.

The position of the dairyman is quite the same—he takes no special pride in marketing a filthy product, and often when the true condition of his milk is revealed to him by the use of the sediment tester, he is more surprised than any person who may have witnessed the demonstration.

Not long since, we had occasion to visit a dairy farm at milking time and observed the proprietor using a large, open pail in the operation of milking. When he had finished, we noticed floating in the foam on top of the milk, numerous brown particles, also hairs and straws. We remonstrated with him (and by the way, he was a wet hand milker at that) who quickly informed us that the milk was certainly all right for he always strains it twice.

Some might say that such a man was criminally careless. However, I am more inclined to the opinion that he was densely ignorant in regard to the care of milk. He had heard of bacteria but supposed that they were merely bugs that prey upon the minds of doctors, health officers, commissioners and inspectors. He never thought of the child's sickness and suffering which perhaps had origin in some bottle of milk he had left at that particular home and which ultimately was the cause of the death of that child. On the contrary, he reasoned that if his own vigorous boys, who always had plenty of food, fresh air and exercise, did well upon the same kind of milk that he sold, all other children should do equally as well upon it.

So after all, we must conclude that ignorance is the high mountain which we shall have to surmount on the highway toward the "City of Clean Milk." There are many rocks of carelessness in that highway which at the present time contribute to the roughness of the road but these are gradually being removed. Let us be encouraged, therefore, and determined to accomplish that which we have set out to do for—"Our Ideals Are Still There."

Dairymen, consumers and educators have all gained valuable experience in recent years and there is no question but that in the present day, the spirit of mutual co-operation is becoming much more prevalent than in days past; therefore, we are turning experience to profit.

The fact has been thoroughly established that expensive dairy barns, milk houses, etc., are not absolutely essential to the production of clean, wholesome milk. On the other hand, good milk can be produced in ordinary barns if the dairymen will only exercise the proper care in protecting it from becoming needlessly contaminated. Modern sanitary equipment lessens the amount of care that need be exercised, nevertheless, "Care" is the watchword of the dairy and its synonym is, "Cleanliness." Filthy habits can become confirmed in animals, as well as in men, and we have by far too many dairymen who have labored all their lives under the idea that the dairy cow and her stable must necessarily harbor filth to quite an extent, that because she has not been given the power of speech nor the faculty of reason, the cow has not sense enough to protect herself from her own filth. Whereas, the lack of sense has not been in the cow but in the man. Probably the cow has been educated from calfhood to disregard filth by being so stabled or stalled that she was unable to exercise any discretion in the matter, and has grown so used to its presence that she feels quite comfortable, although not presenting a very pleasing appearance.

The cow in this condition is the product of the man, and the man is the product of a class of dairymen who have grown old in the practice of ideas handed down from their grandfathers. Their fathers' stables were always dark and dirty and the cows were walking fertilizer spreaders. Bacteria were unknown in their day and conditions were accepted and passed as natural results; the milk was used with no particular complaint from the consumer; vital statistics showed a high death rate, yet men continued to pursue the even tenor of their way. How different do we find conditions today. It used to be that the dairyman was caricatured by the picture of a pump, in fact, it was sometimes found that a percentage of that which was sold for milk, came from that source. Often we used to find milk preserved with formaldehyde and various other preservatives but we have reached that milestone of the highway where we regard these troubles as troubles of the past, and now our problem is not so much adulterated or preserved milk, but to obtain clean, safe milk.

To that end, first of all, we must know something regarding the health of the cow from which the milk is drawn. She should therefore, be inspected regularly not only for tuberculosis, but as to her general physical condition, particularly in regard to udder or circulatory troubles. Next, she must have clean quarters that can be kept in a sanitary condition with plenty of light and ventilation. From this point on, the quality of the milk rests entirely with the dairyman for milk stored up in the udder or system of a normally healthy cow, is clean and wholesome, and whatever affects its quality after being extracted from her body, can properly be attributed to the carelessness or ignorance of the dairyman.

Nature has implanted within the calf a desire to suck, or nurse, and when it makes connection with the udder of the mother, it receives into its stomach certified milk, but this is not the case with reference to the quality of milk that is often fed to babies. How often we have found a dairyman who will sit down to milk his cows without having made any attempt whatever to prepare for the operation by first cleaning from the flanks and udders of his cows, loose hair, straws and particles of manure that may have adhered thereto. Usually a large bell-mouthed pail is used and the first few streams of milk drawn are used to wet the milker's hands and lubricate

the teats, and as the operation proceeds, he continues to dip into the milk in the pail for a continuation of the moisture with the result that whereas, the calf gets certified milk, the baby is often fed with milk in which the udder of the cow has been washed.

Such practices are entirely wrong, and more than poor stables, contribute to the production of bad milk, and knowing this to be the case, the question naturally arises, "How long will we endure them?" My answer is, we will be compelled to endure them until such time as we can educate the rising generation of dairymen to adopt and put into practice, a higher standard of personal cleanliness and care in the production and handling of food products, and to that end, I am strongly in favor of making this subject a distinct part of the educational training of the public schools.

Education and enlightenment are conducive to more cleanly habits and while it is true that the American Indian, in his original environment, was quite a healthy individual, at the same time, the Creator implanted within him a spirit of "Wanderlust" that caused him to change his place of abode quite frequently, and in many other ways, Nature protected him from the evil results of his own filthy habits. He did not have to face the problem of maintaining his body in a healthy condition while living for years in the crowded district of a modern city, but the city resident must exercise care to see that the food by which his body is maintained is not produced under methods or conditions, similar to those employed by the primitive Indian.

There is an increasing demand today for clean, safe milk, and I am fully convinced that the demand is going to be supplied, but if we are going to differentiate in class or quality, I am also convinced that we must do so in the prices paid for such milk. The naturally filthy dairyman, like the "Poor," will always be with us, and for his control, the inspector and the law are the only remedy, consequently, I favor a law that will prohibit him from operating after having failed to heed the warning of the inspector and having had to be dealt with by the court.

It is a waste of effort to talk to dairymen regarding better methods, better care, better equipment and better quality, unless we can offer them something in return as an inducement to use and provide such things. Better methods and care often means the expenditure of more time—time, equipment and quality means money. Therefore, we should discriminate in regard to quality and differentiate in regard to price, and having done so, we will then be a "Long, Long Way on the Road to Clean Milk."

Under the present regulations of many cities, milk is milk and is sold at so much per quart or per hundredweight, according to butterfat test, and at the creamery or milk depot, the milk produced by Smith is mixed with that produced by Jones. Smith may be a clean, painstaking dairyman and delivers an excellent product, while Jones may be just the opposite, so the natural result follows that Smith's milk is lowered in quality to the standard of that produced by Jones and Smith's extra work and care have gone for naught.

The creamery man or bottler may endeavor to improve the quality of the consolidated product by clarifying and pasteurization, but filth remains filth, whether cooked or uncooked. Therefore, we must establish grades for milk and recompense the dairyman or farmer, according to the particular grade produced. We should go farther than this and require the bottler or distributer to deliver to the consumer graded milk. Personally, I prefer good, clean and safe raw milk. Give me a healthy cow on a clean pasture, or in a stable where I can take proper care of her and I can bring to my table that kind of a product. In doing so, if the cow is on pasture, she will be brought to her stall to be milked. If she is being stabled, I can so arrange her stall that she will keep her body as clean as possible. This will not relieve me, however, from taking extra precautions in the use of a brush and a damp cloth upon her flanks and udder, prior to milking. Next, my hands must be scrupulously clean and the milking done with dry hands. The small-top milk pail is indispensable and as well as all other utensils with which the milk comes in contact, must be well made and clean, the milk properly cooled as soon as possible after being drawn and kept at a safe temperature until desired for use.

That which I have outlined above can be done by any dairyman if only he will adhere to the requirements. Perhaps, he should not be expected to be a graduate in medicine or be able to count the colonies of bacteria, nevertheless, he should employ a veterinarian in order to be sure of the healthiness of his cows and he should seek the services of a bacteriologist as a safeguard against unseen conditions that might be affecting his product. There are numerous dairymen who are doing all that I have outlined here and are producing excellent milk but they are far in the minority, hence, the title of this paper; therefore, we must continue to educate, continue to co-operate with, and encourage the good ones, discriminate against the bad ones by discriminating against their product. The persistently careless dairyman must be severely dealt with and his boy should be educated to see the error of his father's ways and depart therefrom.

When we shall have done this, we will then have reached as nearly as possible, the realization of our ideals.

President Crumbine: Is Mr. Stadtmueller here? (No response.) This subject is open for discussion at this time.

Dr. M. E. Jaffa: I would like to ask Mr. Mickle how many certified dairies he has in Oregon.

Mr. J. D. Mickle: Really, strictly speaking, we have only a very few. We have not any certified dairies in Portland, Oregon; we have two that have passed as certified dairies. We have at least twelve or fifteen dairies that are up to the requirements of certified dairies.

President Crumbine: Any further discussion of this paper?

Mr. W. B. Barney: I enjoyed the paper very, very much, but there is one thing that has been called to my attention in the last two weeks in the investigations that we have been making in Des Moines and it is this, that after we have finished with the dairymen we have got a lot of work with the milk consumer. I find very generally that the people who buy milk do not take care of it, and this was never brought to my attention more forcibly than since this investigation started, and in this way: I am living in a flat and the ice box of the flat on the same floor with mine opens out on the back porch the same as mine, and I learned that my neighbor had changed milkmen three or four times during the spring, because his milk would not keep sweet, and every morning when I went out to the back door to get my paper I found his milk bottle sitting out on the back porch in the sun. Now it appears to me that we have got a good deal of work to do with the consumer when we have the dairymen regulated. I mention this as just one instance that has come to my mind. I believe I enjoyed the excellent paper of the commissioner and I just speak of this because I feel that when you have finished with the dairymen, you have got the consumer to look after. (Applause.)

Mr. J. J. Farrell: The gentleman spoke of the death rate being increased. I would like to ask if this is attributed to milk, the unwholesomeness of milk—is that the intention of the paper?

Mr. J. D. Mickle: In the city of Portland since the milk campaign was taken up in that city, the death rate has decreased wonderfully among the public. There was a campaign started about five years ago by a newspaper and it resulted in giving the city a thorough cleaning in regard to the production of milk. I have not the figures at hand, but the statistics show that the death rate in children has been reduced wonderfully in the city of Portland.

Mr. J. J. Farrell: I would like to ask if this has been attributed back to the production end of the milk.

Mr. J. D. Mickle: Yes.

Mr. J. J. Farrell: I would like to ask the gentleman if they inspect the dairies in that state.

Mr. J. D. Mickle: We do; we inspect the dairies outside of Portland. The city of Portland has a force of inspectors of its own, so in order not to duplicate the work we have a working agreement, and as nearly as possible every dairy is inspected. I cannot give you the average of the dairies, but they are classed in certain ratings. We have held several milk production contests but have not scored the records of the dairy. These bacteriological milk contests have been held under the auspices of the Department of the Bureau of Animal Industry of the federal government. They go out every three or four weeks and take samples all over the city, and the dairyman does not know when the samples are going to be taken, but these samples are taken into the laboratory and the contest is judged on the result of that sample. They are then given their ratings, some dairies scoring 90 to 100, some 80 to 70 and some 70 to 60.

Mr. J. J. Farrell: The point that I want to illustrate, Mr. Chairman, is this: I understood the gentleman to say that they are improving in that state, and I think we are in all states in the production of milk, and yet we attribute this loss in life to these improved conditions. I cannot quite agree with that, because I think the dairymen who are supplying the market with milk are improving, and therefore delivering a cleaner article.

Mr. J. D. Mickle: No, I think the gentleman must have misunderstood my remarks. I did not intend to convey that impression. I think you must have misunderstood my remarks relating to that condition which existed before, but now we are approaching improved conditions.

Mr. J. J. Farrell: As I understood the paper, the death rate was increasing still and it was attributed to milk?

Mr. J. D. Mickle: No, that is not correct.

Mr. W. B. Barney: I should have said on investigation in this matter I found the only reason my neighbor's milk was souring was because it was left in the sun, while we had told our milkman to put the milk bottle in the refrigerator when he left it, and my neighbor was getting milk of the

same man that I was; and after changing five or six times, and not being able to find a man whose milk would keep sweet, he made an investigation and finally after putting the milk away as he should have done in the beginning he did not have any further trouble.

President Crumbine: Any further discussion?

Dr. R. M. Allen: I think we ought to challenge the statement of the gentleman from Oregon, that the city of Portland has the finest milk in the world. The central problem that has not been brought out in regard to clean milk in the United States is delivery in the cities. We have demonstrated that in connection with the cities of Topeka, Portland and Lexington, and like cities, and pure milk is being produced, but when you take Chicago, Kansas City, Louisville and cities of that kind, the central problem, as we figured it out in Louisville, is two-fold. First, of course, the inspection force has necessarily to keep in constant touch with all of the dairies, and it can be done with a proper organization. The other is the method of delivery. We are not going to have clean milk in the larger cities of the nation until we make radical changes in our present method of delivery.

The New York Milk Committee, in its standards for milk, has outlined a system of grading. Now, let us take a large city—take Louisville for example. We just happen to be working there now in Kentucky. We have just scored the dairies along with our bacteriological investigation and grouped the scorings together, and these ratings are grouped together with several bacteriological examinations. Now to my very pleasant surprise the majority of the dairymen using milk in Louisville are producing milk of an acceptable bacteriological count, which in a large per cent I would recommend. But the milk from the clean dairies and the careless dairies are mixed together. A gets 13 cents a gallon for his milk and he has a clean dairy, and he sees that B gets 13 cents a gallon for his milk and B has a careless dairy, and he sees how B does it—B does not wash his cans well; and so if we are going to have clean milk in the larger cities, with the economic phase of price, based at present on the bulk milk supply upon the average of that which can be produced, instead of being based upon the standard quality of a certain kind with an economic phase, and then the other ultimately of taking the bottling and the cooling back to the little bottling station, located on the farming midst, and then bringing that milk untampered with to the city and distribute it, we will have clean milk. That is the central idea we are going to work on in Louisville during the coming year.

In Lexington we have a problem because 75 per cent of the dairymen bring all their milk to Louisville. In Louisville, after many years of study, we finally made up our minds that the present methods of distribution must be broken up and that we must establish an opportunity, an economic opportunity for the dairyman to sell a sanitary quality at the price a sanitary quality ought to demand; and you gentlemen who are working on milk supply in larger cities I direct that phase of the situation to your attention—the dairymen on one side and the consumer on the other.

Dr. J. S. Abbott: What plan do you propose?

Dr. R. M. Allen: My plan would be to get all deliveries of milk delivered in bottles for drinking purposes, brought in from the farming district in refrigerator cars and distributed there at once. We want the clean milk, the clean consumer, the clean cow, the clean man; and, of course, after that is accomplished a beer bottle or any other bottle can be packed in ice and distributed where you please. We sent milk to the San Francisco Exposition from Lexington. We sent milk from Illinois to Paris and won the prize, because we put it in clean bottles just as soon as we could from clean cows. Now for bulk milk, of course the clean can; I do not mean to put it all in clean bottles but we must get it into our heads that the present system of distributing milk must be broken up if we are going to have clean milk.

President Crumbine: Any further discussion? Mr. Mickle, do you want to say anything in closing?

Mr. J. D. Mickle: No, I think not, Mr. President.

The next is the "National Dairy Show," by the Hon. W. B. Barney of Iowa.

"THE NATIONAL DAIRY SHOW."

BY W. B. BARNEY,
State Dairy and Food Commissioner, Iowa.

In the fall of 1881 or 1882 I attended, for the first time, the International Fat Stock Show. This exhibition was given in Chicago, in a building on the lake front at the foot of Lake street. It was primarily a fat stock show, but classes had been made and premiums offered for some of the dairy breeds. The show of beef cattle was considered large and of excellent quality, and as I recall it, outnumbered the dairy cattle about ten to one. I recall the fact that there were on exhibition at least two herds of Holstein-Friesians and several herds of Jerseys. I am not sure that any of the other dairy breeds were represented.

The reason that I am referring to this show is that it was there that I received my first inspiration or awakening to the fact that there was a great opportunity for improvement of our dairy and beef breeds of cattle. The contrast between the specimens on display at this show and those that I had come in contact with on the Iowa farm was so marked that I was impressed with the fact that there was great chance for betterment by grading up our Iowa herds.

The dairy cattle at this show were so far superior to anything else I had ever seen that I felt sure there was greater opportunity offered for the improvement of the dairy than the beef breeds. The splendid udders, deep bodies, wonderful milk veins and other evidences of ability to produce were so outstanding that they have not been forgotten. As I look back over the lapse of more than thirty years that have gone since that show, I can picture in my mind's eye the two Holstein-Friesians, a male and female, Netherland Carl and Lady Fay, shown by Smith and Powell of Syracuse, N. Y., and wonder whether we have made the improvement that might be expected. Even in those days, the saying that "he who makes two blades of grass grow where but one grew before," is truly a benefactor, was somewhat ancient. By comparison I was led to believe that the man who by breeding up his dairy herd by use of the pure bred sire could easily double their product and become as much a benefactor as the producer of an increased crop of grass or grain. I became a convert to all things that stood for the betterment of our live stock and from that time on have never lost an opportunity in my feeble way to encourage the showing of livestock and especially dairy cattle, at fairs and stock shows.

Long before the National Dairy Show of which I have always been a stockholder and a director, was organized I wrote numerous articles setting forth the advantages and benefits of such a show. There was finally sufficient sentiment aroused so that in 1906 the first show was given.

I cannot in this brief paper give you much of an idea of the amount of hard work that is required to put on and finance such a show. I know now that it is a job for real men and that there are many obstacles to be met and overcome. Suffice it to say that it costs approximately $50,000 to install one of these shows.

In my opinion the advantage and benefits accruing to the dairy interests are incalculable. The beef interests of this country could have never made the progress and development they have without the International Live Stock Show, and the National Dairy Show stands sponsor for the dairyman and its possibilities of development are far greater than those of the older institution on account of its wider range and broader field.

To begin with, the success or failure in dairy work depends entirely on the old cow. She is the keystone to the entire superstructure. We know from statistics that the average cow that is milked upon the average farms of our country is not yielding a profit to the farmer. That is, if she were charged with her feed and labor and credited with her product she would show little, if any, profit. Better cows and more intelligent feeding would change all this. The dairy work over a great share of our country is considered too much as a side line and does not receive the attention that it should for its proper development. It is my observation that sections of this country that have given the dairy business the attention it deserves have been rewarded in that the people have better homes, more home comforts, better barns, and other farm improvements, larger bank accounts, and general indications of prosperity are evident.

We believe the National Dairy Show has been one of the great educators along this line and has had a marked influence for good. The man who attends this show is very apt to go home and buy a pure bred dairy sire if nothing more; he talks with his neighbors and he, also, may be influenced to try and do better. This means that the breeder of pure bred cattle finds a market for his surplus stock and comes into his share of the gain.

The great good is in the assembling of these pure bred animals of the various dairy breeds and having them in the ring for comparison, not only with the cattle at the show, but with the average cow at home. We believe these influences are all for better cows, and, in fact, all the argument that can be offered radiates from this source, improved cows.

I quote the following from a letter received from one of the foremost creamery men of the middle west, a man who has always been interested in the National Dairy Show:

"Fundamentally the creamery man is essentially interested in that the farmer does make a profit on his cows. Every dollar invested in our creamery business in this country is in reality in jeopardy so long as the farmer is not making an actual profit in milking his cows. This is what makes it necessary that the creameryman be interested in every movement which will benefit and encourage the proper dairy development throughout the country.

"The National Dairy Show to my mind has been the greatest instrument and will grow until it will have still a greater influence along the line of making the whole dairy industry more profitable upon the farm than any other one thing which we can give our support to.

"We know from statistics already at hand that during the last ten years there has been a better showing made in the number of dairy cows as compared with the total number of

cattle upon the farms throughout the country and I believe this condition has been brought about and is a direct evidence of the work done and the enthusiasm developed at and through the National Dairy Show.

"Many people in the industry (and I am sorry to say a good many creamerymen) have it in mind that the National Dairy Show cannot and does not do any good except that we get the average farmer to attend the show. This, I consider, is not altogether necessary and I believe it is probable that we never will be able to stimulate sufficient interest to get the common average farmer milking common average cows to come and visit the National Dairy Show.

"In a wonderful industry with so many allied branches of which the old cow is the sole foundation of every branch, it is absolutely necessary that some great central institution like the National Dairy Show be maintained so that at least once annually there can meet together every man interested in the raw material of the old cow and without some great central institution where this necessary enthusiasm and knowledge is developed and spread out among people it is just as certain that each of us in our varied lines of industry will neglect, or at least fail in our efforts to accomplish the purpose i. e., of getting more and better cows and seeing to it that they are better fed.

"I do not hestitate to say that all of my work and labor in the National Dairy Show has been selfish work. I, as a creameryman, feel that it is my duty to my own company that I support personally with all the energy that I have, the furthering of such institutions as the National Dairy Show in order that my own personal business may be maintained and grow and develop.

"I believe we are justified in being possessed with this character of selfishness and I believe that every man interested in the industry in any line should develop to a high degree this same character of selfishness."

I agree with the gentleman referred to above, and I am perfectly willing to admit that my interest in this great show has been actuated more or less by a selfish motive. Being a breeder of pure bred dairy cattle, I hoped to make a better market for my surplus stock than could be expected without the show. I know now that I have been rewarded not alone in a pecuniary way, but am satisfied that I have helped build up all the numerous allied interests.

The National Dairy Council was brought to life two years ago, as a great clearing house where representatives of practically all of these interests could come together for a round table conference and work out plans of an active year-round campaign for better cows. The interests are almost too numerous to mention. Among them might be named the breeders of pure bred dairy cattle, the machinery man, the creamery man, the butter maker, the ice cream man, the milkman, dairy and food commissioners, the dairy press, with many others. This council will undoubtedly be called together this fall for a big meeting in place of the National Dairy Show, which on account of foot and mouth disease will not stage a show before a year from this fall. All indications point to the next show as a record breaker.

We frequently find people who claim that the dairy business is going to be overdone, but there are several reasons why this may not happen. In the first place, there is just enough drudgery about it, so that many will not take it up on that account. We know that milk and dairy products are relatively cheaper than any other human food. Of this, the average citizen is not aware. I think we as commissioners should so far as possible disseminate this knowledge. If the dairymen of this country had used one half of the money advertising their products that has been spent by the people putting cereal products on the market, the sale of dairy products would be increased 25%. Dairying will never be overdone on the American farm.

Through the high class dairy cow, we have the best means of marketing the crops raised on high priced lands and at the same time conserve the fertility of the soil, which is from now on going to be a most important factor especially in the older sections of our country.

We believe that we as commissioners and representatives of the various states of this great nation are, or will soon be, confronted with the problem of how we may at least do our part in placing on the tables of this country a daily ration at at a minimum cost. It is my idea that when this is all worked out, dairy products will appear on the menu oftener than they have.

In conclusion permit me to say that your support of the National Dairy Show and the National Dairy Council is most earnestly desired. We can ill afford to withhold it, as they are sure to be co-workers with us in solving the great problem of how we can feed our people best and at the least possible cost.

President Crumbine: This matter of discussion is not indicated on the program, but we will be glad to have any member of the Association offer any suggestions concerning this matter, the value of dairy shows or other shows on the propaganda of food reform.

Dr. J. S. Abbott: I would like to know if you know of any organized effort on the part of the dairy industry to advertise the value of milk as a food?

Mr. W. B. Barney: I do not know that I do. We have been doing quite a lot of that work in Iowa. We have been putting on exhibits at some of our most important fairs and getting out a sort of circular showing the nutritive properties of different foods and we make a display showing the different foods. I have some cards with me that I will be glad to furnish to any of the commissioners, giving a list of these products that we are showing and we are making an effort to advertise the value of dairy products. We base everything on milk at 8 cents a quart, that is about the prevailing price in Des Moines. Then we show the relative value of other products as compared with milk, and I think it is a good thing to do.

Dr. J. S. Abbott: In giving that relative value of milk with other products, what factors do you take into consideration?

Mr. W. B. Barney: Well, we take in the heat-giving qualities. Mr. Chittick helped us to figure that out, and while he is not with us at this time I am sure he would be glad to give you some information.

Dr. J. S. Abbott: Dr. Crumbine's paper today—what little I heard about the quality of different food products, it appears to me there is something else vitally important to take into consideration with this advertising propaganda.

Mr. W. B. Barney: I think so.

Mr. J. S. Abbott: I think it is all right for a fellow to go down and spend a dollar for cigars, if he has got a wife and children and he is willing to go ahead and pay 15 or 20 cents a quart for some good clean wholesome milk, but if he spends his dollar for cigars and kicks about paying 15 cents a quart for milk when he gets home I think he is an ignoramus or a criminal.

I will tell you what the trouble is with the milk proposition throughout the country, as I see it—the people are not appreciative enough of the value of milk as a food to pay enough to get good stuff. If there is any experimental effort and any organized effort to advertise this product anywhere in the country, I would like to have some information on it, because I am interested in the old cow myself, and I was wondering if it was possible to get any experimental information in that respect.

Mr. W. B. Barney: I find that the trouble is that the people don't generally understand the real value of food in milk and I have tried to make a study of this proposition, and we have a little card that we distribute at these fairs. Now all of us know that things of this kind are generally thrown away. They will take them from the booth and go out over the grounds and drop them. I want to say I walked over our grounds at various times where we had made this show at chautauquas and we tried to impress upon the man in charge of the exhibit that he should try to impress upon the one that the card is handed to that he should take it home and not throw it away and we worked it out to a good advantage, and I find it is a great advantage to the department to do that sort of work. I think it is appreciated by the people very much. I know it is in fact.

Dr. J. S. Abbott: So far as the relative value is concerned —that is, as I have observed them—they are based on the relative amounts of protein fats and carbohydrates or else on the heat value.

Mr. W. B. Barney: Heat value, that is the size of this card (indicating).

Dr. J. S. Abbott: I do not think that represents the right value of the product. You have not given half the information concerning the value of the product that it is entitled to. It is not simply a question of proteins produced, in general, or in fact carbohydrates in general, but it is a question of the kinds of these products obtained. I am not an authority on dietetics, or I should not be talking on this subject of food value, but if I am not mistaken Prof. Babcock, to find the different balance of rations, fed an animal from wheat for some time and it did not nourish certain kinds of animals properly, but a balanced ration made up of corn plant did thoroughly nourish the animal. In one case the animal starved to death, and in the other case it got fat.

What people have not taken into consideration appears to me to be the quality of the material or the kind of the different ingredients and their values. I think we do not know what the value of milk is: that is the people do not appreciate the value of milk and they are getting the wrong information and where it is advertised the real value of the product is not given.

Mr. W. B. Barney: Dr. ——— thinks that a human should be given at least as much consideration as a cow, and I agree with him because if we can take the time to furnish rations

for our cow I do not understand why we should not for babies.

Dr. Carl L. Alsberg: I would like to ask whether there is anything about the value of skimmed milk on that card?

Mr. W. B. Barney: There is not, but I will say that when I took charge of the department in Iowa skimmed milk was unsalable and I had our law revised so that skimmed milk may be sold.

Dr. Carl L. Alsberg: This perhaps, at least in my judgment, is the greatest economic waste which is going on in the United States today. The waste of skimmed milk in the city of New York, for example. There is an ordinance which has been in existence ever since I was a little boy there, which prohibits absolutely the introduction of any skimmed milk, and the only way you can get any skimmed milk in New York City without breaking the law is in the form of buttermilk or artificially ripened or something like that, sour or skimmed milk.

Mr. W. B. Barney: The statute in Iowa provided that no skimmed milk should be soid in Iowa four years ago. I had it revised so that they can sell barrels of it if they will just mark the barrels. I think that is a splendid thing to do because there is a lot of it sold.

Dr. M. E. Jaffa: We have in this state the University Certified Dairy which is selling certified skimmed milk, which I think is about the only certified dairy carrying on such a practice.

Mr. J. B. Newman: Three years ago in Illinois, we got out a bulletin showing how to take care of the milk going into the home. We had induced the farmer to take care of the milk on the farm and the city milk plants, and we thought it was only right and proper since we had gone after and regulated the production and distribution that the consumer should appreciate what was going on and understand something about it. This bulletin was gotten out, we issued 400,000 of them. We got a great many calls for them. That bulletin goes into the value of milk. I read a paper in Portland on the cost of production and closed by saying as we had devoted considerable time to the production and distribution and placed burdens on the dairymen and distributors, that the consumer must know that was going to add to the cost, and it has come to a point in Illinois and some other states where milk cannot be sold at a profit at the ordinary retail price; and we want the consumer to realize the value of milk, because they must soon pay more than they are paying if they are going to get a safe milk.

The bulletin in Illinois—and I imagine the bulletin in Iowa that Mr. Barney speaks of—was based on 4 per cent milk at 8 cents a quart. I showed by figures in that bulletin last year that you cannot produce a market milk, a kind that the food commissioners would stand for, for much less than 5 cents a quart at the dairy, and the dairies are not beginning to get that. In Illinois they are going out of business quite rapidly. It ceased to be profitable and they are going into grain and stock. It is going to be a serious problem soon; you are putting all these regulations into effect and putting a penalty on the production without calling the consumer's attention to it and why he should pay more for his stock of milk, and I think we ought to enlighten the consumer in the value of milk if he holds us responsible for what he receives.

Dr. Carl L. Alsberg: I would like to emphasize some things that Mr. Abbott has said, and that is we are paying too much for fat of milk in comparison with what we are paying for the protein in milk. Milk fat has a greater value than most vegetable fats. The greatest value in milk is the protein, and milk is a combination of proteins in milk and other substances and salts, making a perfect combination for growth, a combination which you will find naturally nowhere else, and that combination remains in skimmed milk. We are paying too much for butter fat relatively to what we pay for skimmed milk.

Dr. Chas. D. Woods: I doubt if any of us could get that into the consumer's mind. We published in Connecticut the results of the different experiments over twenty-five years ago in a bulletin, showing that an oyster stew made of skimmed milk was very nutritive but that the nutrition was due more to the milk than to the oysters. That was more than twenty-five years ago that I had that published.

Mr. Geo. B. Taylor: Would you advocate the use of skimmed milk in the use of infant feed?

Dr. Carl L. Alsberg: No, infant feeding is an art and not a science and I would not use it unless I used skimmed milk, that is a part of same. I had in mind the use of skimmed milk in cooking, and in all kinds of culinary uses. The use of skimmed milk instead of solid milk in the making of soups and sauces, and things of that sort, in which you add fat in the form of oils or lard and what not, you could get quite as satisfactory results with skimmed milk, and of course some food manufacturers are using an enormous amount of condensed skimmed milk for ice cream.

President Crumbine: Anything further?

Dr. Chas. D. Woods: I would like to say one thing in that connection in reference to the advertising of skimmed milk. We have paid so much attention to the advertising of skimmed milk for children that we have lost sight of the fact that it is equally as good a food for the adult as it is for the children. I think that is what Dr. Alsberg was trying to impress upon you.

President Crumbine: We have somewhat strayed from the topic, and yet I do not believe that the question of the nutritive value of milk can be over-emphasized. Milk, perhaps, more than any other one food, contains the growing vitamines that are so essential to growth in child life particularly. Those vitamines are contained in butter fat milk as much, at least, as they are in the other portions of milk.

Prof. Jaffa has an announcement to make.

(Prof. Jaffa read an invitation from the Pacific Coast Committee of the American Association for the Advancement of Science to attend their reception.)

The invitation is as follows:

> The Pacific Coast Committee of the American Association for the Advancement of Science requests the pleasure of the company of yourself and ladies at a reception to be given in honor of the visiting members of the Association and affiliated societies on Monday evening, the second of August, nineteen hundred and fifteen, from nine until eleven o'clock, California Building, Exposition Grounds.
>
> Dancing. Informal.

President Crumbine also read a letter which he had received from the Secretary, Mr. Elliott of the same association. The letter follows:

> The American Social Hygiene Association, Inc.
> New York.
>
> Phelan Building,
> San Francisco Calif., July 22, 1915.

Dr. S. J. Crumbine,
President Association of American Dairy, etc., Officials,
Topeka, Kans.

Dear Sir: Kindly announce this publicly at your next meeting, or post it conspicuously at headquarters:

Announcement to the Association of American Dairy, etc., officials' conference.

The members of your organization are most cordially invited to attend one or all of the sessions of the special national conference being held August 3-5, at the University of California in Room 109, California Hall.

This conference will consist of papers and round table discussions on such subjects as sex education, venereal disease, the relation of physical recreation to the sex problem, the problem of birth control, and the relation of liquor to vice.

You are also invited to visit personally the social hygiene exhibit at Avenue D and Fourth street in the Palace of Education at the Exposition. Yours very truly,

(Signed) Thomas D. Elliott, Field Secretary.

President Crumbine: The next paper on the program, "The physical examination of employes handling food products; necessity for same, progress made and outlook for future," Dr. H. E. Barnard of Indiana.

PHYSICAL EXAMINATION OF EMPLOYES HANDLING FOOD PRODUCTS; NECESSITY, PROGRESS MADE, OUTLOOK.

By DR. H. E. BARNARD, Indiana.

Moses was the first sanitarian of record and the laws and regulations he laid down for the guidance of the children of Israel, as recorded in the book of Leviticus, are just as vital today as when he uttered them thirty-five hundred years ago. After discussing the symptoms of leprosy, a more common disease then than now, and after the priest who was the health officer in those days, had made his diagnosis, this was Moses' judgment and penalty:

"And the leper in whom the plague is, his clothes shall be rent, and his head bare, and he shall put a covering upon his upper lip, and shall cry, unclean, unclean. All the days within the plague shall be in him he shall be defiled; he is unclean; he shall dwell alone; without a camp shall his habitation be."

To be diseased in those days meant banishment, complete social ostracism. There are diseases worse than leprosy, far more easily communicated and infinitely more dangerous to the community. Such diseases are consumption, typhoid fever and syphilis. But we are not banishing our consumptives or typhoid fever patients or our syphilitics. We are more humane than was Moses. We harbor them. We allow them to work in our bakeries and in our dairies; to handle our food and then when we ourselves contract disease we talk about God's will. The fact is we are neither humane nor sensible and we perpetuate disease instead of eradicating it. We safeguard the right of the individual. We disregard the greater rights of the community.

At the sixteenth annual convention of the Association of American Dairy, Food and Drug Officials held at Seattle, Washington, in 1912, the Association expressed itself by resolution to this effect:

"Recognizing the danger of the spread of disease by the medium of the food supply, and appreciating the fact that the passage of well designed sanitary laws has furnished adequate means by which to eliminate persons suffering from syphilis, gonorrhoea, consumption and other infectious diseases from the ranks of food handlers, this Association urges the rigid enforcement of such legislation and the development of a practice of physical inspection that will insure sound, healthy workers with the food supply."

So far as I can determine this action was the first positive recognization by our Association of the necessity for the elimination of the unfit from the ranks of those who manufacture and distribute our food. In discussing at that time the subject of food sanitation, I reported having communicated with the health officers of all the cities in the country of over fifty thousand population, concerning the physical examination of employes in food establishments. At that time not a single health officer was doing or knew of such work being done and yet even then many of our states were equipped with all the law necessary completely to handle the situation.

Since then, a number of cities have gone seriously about the regulation of employes in food factories. The United States Public Health Service has printed the municipal ordinances of sixty-nine cities which attempt to regulate the health of employes. Since their last available publication was reprint No. 199. published in 1914, as a compilation of the Health Reports of 1912 and '13, the facts brought up to date would make a much better showing than this, for everywhere the subject is now commanding the attention of the health officers.

In 1912 our president in discussing the subject at Seattle said, "My own personal judgment is that this is the most important matter brought up before the Association thus far. What is the matter of placing labels as compared with the life and health of the public, and I trust those commissioners who are not connected with the Department of Health will speedily take that matter up and get co-operation."

A few references to city ordinances will be helpful in showing what has been done. Des Moines, Iowa, a progressive city in a progressive state, makes the following requirement in its ordinance regulating the protection, care and sale of meat products: "No owner or person in charge of any meat, poultry or fish market or slaughtering or packing house shall require or permit in his employ any person afflicted with any contagious or infectious disease, and upon demand shall furnish an acceptable certificate of good health from a reputable, practicing physician for any person in his employ."

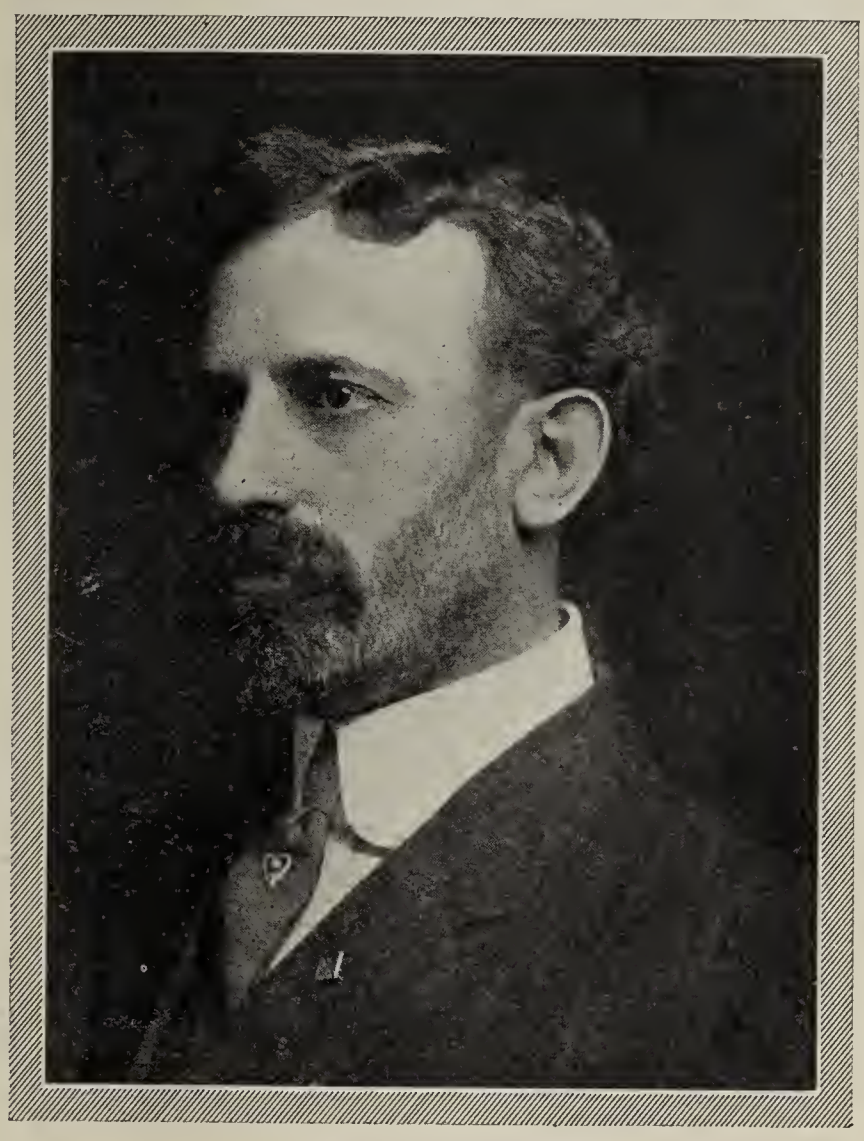
Freeport, Illinois, has a most comprehensive ordinance making it unlawful for any person afflicted with any contagious or infectious disease or who has any rash or skin trouble to work at a place where food products are manufactured or prepared for food, or sold or offered for sale, during the time such disease exists or thereafter until the health officer shall issue a certificate that there is no danger from employment of such person in such establishment." The health officer has authority to exclude a person suffering from disease from an establishment where he is employed. Further the ordinance reads: "It shall be the duty of each employe in any bakery, restaurant, candy kitchen or confectionery to furnish to his employer or person in charge of the above named establishments, such certificates of health annually." This is a splendid ordinance and one which may be well followed by every city and required by every employer of labor in the country. The best ordinance which I have found is in force in the little city of Saginaw, Michigan, where in connection with the regulation of the meat supply the ordinance reads as follows:

"All employes shall be examined by the city physician of the city of Saginaw at the expense of the employer at a price not to exceed one dollar per examination; and no person afflicted with tuberculosis or any other communicable disease shall be employed in any of the departments where carcasses are dressed, meat is handled or meat food products are prepared, and all employes shall be examined when directed by the city inspector of foods and measures by the city physician, who shall report their condition to the inspector and manufacturer of abattoir or slaughterhouse."

So we see that the cities are protecting themselves. But far better than any action by city council or health boards is the action which originates with the employer. The National Association of Master Bakers in its sanitary standard for bakeries requires, among other admirable things, a health certificate showing freedom of all employes from skin diseases, tuberculosis, venereal and other contagious diseases.

Last year it was my pleasure to report similar action by the National Confectioners' Association. We are surely making progress. It is not necessary to tell the officials of our food departments why the workers with the food supply should be healthy, and yet additional testimony from the experts who know the facts as they exist may be helpful in securing legislation or stiffening the backbone of officials.

Helen Johnson, of the George Peabody College for Teachers of Nashville, Tennessee, has compiled some interesting data under the caption, "Wash Your Hands." She quotes a case where the unclean hands of a dairy maid who had been ill with typhoid fever was responsible for typhoid in forty persons. In another case twenty-six cases of typhoid on one steamer were due to the infection of water in a water barrel by the hands of a sailor who had suffered from typhoid fever and who dipped a drinking cup into the water, thus contaminating the supply by his hands. She quotes a late case at Hanford, California, where ninety-seven persons became ill with typhoid fever by eating food prepared by a woman who though she herself had never had typhoid fever, thirty-five years earlier had nursed her daughter through an attack and at that time had received her infection, and through all these years had carried typhoid germs in abundance. This is an



DR. H. E. BARNARD.

extraordinary, yet absolutely authentic case and furnishes sufficient evidence to warrant the food official in refusing employment at a food factory to anyone who has nursed a case of typhoid fever until a complete laboratory examination has shown the individual not to be a typhoid carrier.

Simon shows that dysentery, like typhoid, is frequently spread by patients and carriers who contaminate foodstuffs with their hands. The investigation in 1911 of twenty-eight typhoid epidemics in Germany showed in fourteen cases the infection to be due to carriers who conveyed the infection by the hand. The danger of unclean hands is recognized by the New York State Department of Health and the Sanitary Code of that state reads in part as follows:

"No person who resides or lodges in a household where he comes in contact with any person afflicted with dysentery or typhoid fever, shall handle food or food products, intended for sale. No waiter, waitress, cook or other employes of a boarding house, hotel, restaurant or other place where food is served, who lodges or visits in a household where he comes in contact with any person afflicted with dysentery or typhoid fever shall prepare, serve or handle food for others in any manner whatsoever."

The old cry of the leper "unclean," "unclean," given as a warning to those in his path, should, in the amended form, "unclean hands," "unclean hands," be dinned into the ears of child and youth and shouted wherever food is prepared or handled.

What is the outlook for the future? That is for the medical fraternity to determine. It is one thing to legislate, it is another to enforce. To say that the consumptive shall not

work in a food factory is good, but unless the physician and health officer determine the disease and report the case, too frequently the sufferer will continue to work even after he knows that he is diseased. Unfortunately but few of the communicable diseases are reportable, and the sickness of the patient is a secret held inviolate by his physician. Medical ethics perpetuate the heresy that the physician must not reveal his ills of his patient. And so the veil of secrecy protects the syphilitic from the judgment of his fellows. But more than that it immunizes him against the operation of the law which would deny him employment. Such ethics are unholy and must be broken down. The rights of the individual to suffer his disease in private are not to be considered as against the right of those with whom he comes in contact to know that he is a leper to be isolated until no longer a menace to his fellows.

Our charitable compassion for the invalid, cultivated for thousands of years until it has attained the attributes of a virtue, should I believe be supplanted by a feeling of contempt and scorn for the person whose uncleanliness breeds disease within him and whose immorality earns its penalty. The bowels of compassion of the health officer should be replaced by righteous wrath whenever he finds a diseased person working with food. Those who accept the average man as a fairly able bodied citizen, seldom realize how far below a condition of physical soundness and efficiency he really is.

I would not make the food inspector a pathological detective, but I would make it incumbent upon every physician who knows of a case of infectious or contagious disease to report that case, that the health of the community may be safeguarded, and I would make it the duty of the employer to require every person who labors for him to present a certificate of health at frequent intervals. The healthy man will raise no objection to declaring his condition. The unhealthy will be brought to realize that it is best to keep well if to become ill means loss of employment.

The biggest problem of the food official is that of protecting the food of the consumer, not against moulds, not against unsoundness, not against preservatives, but against contamination with the germs of disease which may be planted therein by the workman.

By the side of such a problem the sight of grown men battling with the demon of albumin in baking powder; of ponderous committees working for weeks on a definition of egg noodles; of hords of inspectors waging bitter war against the milk man's pump and of learned lawyers quibbling over the phraseology of a label, loom up as absurdities, ridiculous and laughable examples of an utter lack of sense of proportion.

When we realize how few years we have been regarding health as an essential to employment, and sum up the results of our crusade, we find we have really gone far. As I have suggested several large industries recognize the necessity for employing healthy workmen and provide the means by which they can secure them. The largest corporation in the United States. the Pennsylvania Railroad, has for two years made frequent examinations into the condition of the health of all employes in the dining cars and Pullman car service. Progressive hotel managers everywhere are recognizing their responsibility to the traveling public they serve. But of greater moment even than this record of achievement, is the fact that we are slowly but surely breaking down the ethics of the medical profession which refuse the public information which it has a right to receive. Since ultimately the employe must pass under the inspection of the physician, we can only be fully successful in our crusade when the student in training for service in the field of medicine is taught more positively than now that while his first duty may be to the patient upon whom he waits, his larger responsibility is to the public whom it is his duty to protect.

President Crumbine: Dr. Melvin is not here, but I understand his representative, Dr. Hicks, is here and we would be glad to have Dr. Hicks open this discussion.

Dr. H. H. Hicks: Mr. President and Gentlemen—It is to be regretted that Dr. Melvin was unable to be here with us, as I am sure he would have been very glad to have been with us here and meet you and discuss this subject that has just been presented by Dr. Barnard. He had prepared and sent out here for me to read a few notes on this subject which I will now read, with your permission.

EXCLUSION FROM OFFICIAL ESTABLISHMENTS OF EMPLOYEES AFFECTED WITH COMMUNICABLE DISEASE.

BY H. H. HICKS.

(Data compiled from reports recently received from inspectors in charge).

The prohibition against employing persons affected with tuberculosis or other communicable disease in any department where meat or product is prepared under Federal meat inspection is embodied in Section 11, Regulation 8 of B. A. I. Order 211, regulations governing the meat inspection of the United States Department of Agriculture. The regulation reads as follows: "No establishment shall employ in any department where any meat or product is handled or prepared any person affected with tuberculosis or other communicable disease."

It may be well to explain that all departments of these establishments are under the direct supervision of inspectors of the Bureau of Animal Industry of the U. S. Department of Agriculture. These inspectors are held directly responsible for the conduct of the meat inspection in general and one of their duties is to enforce the regulation respecting communicable disease of the workers. The inspectors observe the employees and take advantage of all information which is obtainable either directly or indirectly, they become more or less familiar with the workers in the different departments, note their mannerisms, appearance, general actions and habits, also note the absence of employees and inquire into the cause of such absence. The inspectors interview the workers, especially suspects as well as their fellow employees, and in this way obtain information respecting their physical condition. As a matter of self-protection employees will frequently furnish valuable information relative to a fellow worker who is suspected of being affected with a communicable disease.

Whenever an employee of an official establishment is known to be affected with tuberculosis or other communicable disease the management of the establishment is promptly notified and there is generally no difficulty in procuring the hearty co-operation of the establishment management in removing such an employee. When any employee is suspected of being affected with a communicable disease steps are taken to have the suspicion confirmed and the employee is either approached directly concerning his condition or the establishment management is informed of the suspect and if the employee is to continue work in a department where meat or product is prepared or handled he is required to prove himself free from such disease. In most cases a certificate from a reputable physician is demanded. However, suspects not infrequently discontinue work rather than furnish such a certificate. The physician's certificate is sometimes paid for by the employee, sometimes by the establishment management, and at other times, the expense is met by the local health authorities. In some instances an affected employee is removed from the department in which meat and product are prepared or handled and placed in some other department.

The Bureau receives valuable outside assistance in the enforcement of the regulation respecting communicable disease; for instance, persons who are about to be employed or who have recently been employed ar examined by the establishment physician or by the physician for the mutual aid or benefit association of employees. The purpose of this examination is to exclude from the establishment persons not physically fit and those who are affected with communicable disease. Local health officers examine employees on their own initiative or upon the request of Bureau inspectors, and sometimes keep the inspectors informed of the existence of disease in the families of the employees. There is a State law in Kansas requiring examination of employees in the large establishments in which food products are prepared or handled, and under the provisions of this law employees in that State have been regularly examined for communicable disease and excluded from official establishments through the co-operation of Bureau inspectors and establishment managements.

Through the various avenues of enforcing the Bureau regulation on this subject a considerable number of diseased persons have been excluded from departments in which meat and products are prepared. The diseases which have been found at more or less frequent intervals include tuberculosis, syphilis, gonorrhea, skin diseases of various kinds, small-pox, and mumps. The work conducted under this regulation is very important and good results have been obtained although in many instances it has been difficult to detect venereal diseases, especially in female employees, and it is thought that a system of regular inspection of all employees of official establishments is desirable.

In practice the exclusion from official establishments of persons affected with communicable disease is equally applicable to Federal employees.

Out of 1,250 questionaires regarding the securing of reliable data, concerning methods used in controlling and preventing infectious and contagious diseases among employees of places where dairy products are produced and handled, sent to places with a population of 5,000 and over, 560 replies have been received to date.

The answers to the questions have been tabulated as follows:

Question 1.—What laws or regulations have you covering this subject?
- a. Number of places having general sanitary laws.... 257
- b. Number of places having special laws..... 13
- c. Number of places enforcing the State law..... 133
- d. Number of places at which no laws were reported enforced 115
- e. Number of places giving no answer to this question 43

Question 2.—Do you require any systematic medical inspection of persons employed in milk plants, creameries, cheese factories, ice-cream factories, and condenseries?
- a. Yes 46
- b. No 473
- c. No answer 41

Question 3.—Do you require a report from the manager on the health of employees and their families?
- a. Yes 52
- b. No 409
- c. No answer 46
- d. On occurrence of disease..... 53

Question 4.—If so, how often are such reports required?
- a. Intervals given:
 - 10 places—once a month.
 - 5 places—every three months.
 - 1 place—every four months.
 - 1 place—every six months.
 - 6 places—once a year.
 - 1 place—once a week.
- b. No 117
- c. No answer 342
- d. Reported on occurrence..... 77

Question 5.—What steps do you take upon the occurrence of infections or contagious diseases among the employees or their families?
- a. Quarantine the families..... 284
- b. Stop the sale of milk..... 128
- c. Allow milk to be sold if pasteurized..... 10
- d. Allow milk to be sold if patient is isolated..... 111
- e. No answer 47
- f. Order the utensils sterilized..... 3
- g. Have had no cases..... 39

Question 6.—Have you been able to prevent epidemics from such sources?
- a. Yes 295

b. Yes, very largely 20
c. Yes, as far as we know 14
d. Do not know 11
e. Reduced 26
f. No answer 43
g. Have had no epidemics 71
h. No 43

Question 7.—Have you any means of detecting the presence of contagious or infectious diseases on dairy farms?

a. Report of attending physicians 168
b. Reported by milk dealer 12
c. Reported by dairy inspector 77
d. Compulsory report by dairymen 44
e. No 176
f. No answer 51
g. On occurrence 15
h. Yes 56

Question 8.—What steps are taken when such diseases occur?

a. Quarantine 346
b. Stop sale of milk 166
c. Milk allowed to be sold under restrictions 15
d. Have had no cases 29
e. No answer 52
f. Order the utensils sterilized 7
g. Order the milk pasteurized 11
h. None 10

From the above tabulation it is evident that the cities maintain a very incomplete supervision over the health of employees in places where dairy products are handled.

In answer to question number one, 158 cities reported that they enforced no laws on this subject or gave no reports at all. In the large majority of places, it is evident from answers to other questions that while there may be regulations on the statute books in regard to the health of employees there is no systematic or efficient method of enforcing such laws.

The chief difficulties, at the present time, may be summed up as follows:

1. Lack of legislation giving the health departments authority to exercise such supervision.
2. Lack of ordinances prescribing penalties for violation.
3. Lack of funds to carry on such work. It seems difficult to convince city councils of the necessity of supplying funds for carrying on work along these lines.
4. Lack of public sentiment to back up any efforts for regulations such as these.
5. The failure of some health officers themselves to take the initiative.
6. Lack of proper methods of reporting contagious diseases.

The following interesting quotations from some of the replies received throw light on the difficulties in the situation at the present time.

"This applies only to scarlet fever and diphtheria. Smallpox is not quarantined at all in this State, only the patient being detained at home. Other members of the family are allowed to go and come at their pleasure as well as friends permitted to call."

"Our health department is not enforced. My duties are to investigate offensive hogpens or other objectionable places and quarantine smallpox."

"The local board of health here has no power to do anything in this line; no provision for such conditions at all. We are away behind on all forms of preventive medicine, so much that way that I resigned because the office was a farce."

"I am new in this work and find my predecessor kept no vital or other statistics and had gained the favor of the city council for running the board of health without money; consequently, I have been unable to get any help from them. The position pays $25.00 per year, practically honorary."

"We have a population of about 15,000 and the health department is only allowed $900.00 per year for everything."

"This is a matter which we have had no occasion to investigate."

One of the more progressive cities makes this report: "We offer $5.00 to the producer if his report of case is sent into the office of the board of health before that of attending physician."

Suggestions for Improvements.

In view of the present conditions, it would seem that the following steps must be taken:

1. Education of the public to demand a systematic health inspection of all employees.
2. Provision by city councils of sufficient funds to carry on such work.
3. The employment of trained men to carry on such work.
4. The framing of suitable ordinances giving local boards of health sufficient power.
5. The extension of existing State laws to cover all portions of the State not under the jurisdiction of municipal boards of health.
6. Efficient pasteurization of practically all milk sold in cities with the possible exception of some grades of milk drawn from tuberculin-tested cows under a strict sanitary supervision and medical inspection of employees.

Inspectors of renovated butter are instructed to report to the Chief of the Bureau of Animal Industry the employment in manufacturing establishments of persons suspected of being affected with tuberculosis or other communicable disease. Regulation 6 of B. A. I. Order 193 provides that no person affected with tuberculosis or other communicable disease shall be employed in any of the departments or establishments where renovated butter or process butter is manufactured.

President Crumbine: That is a very interesting subject and it is now open for discussion.

Dr. Chas. D. Woods: It seems to me it is up to us to make more progress along the lines of foods cooked before they are eaten, and in the case of bakeries and dairy products little progress has been made. Under the federal law, progress has been made in the handling of meats in which the danger is exceedingly remote, because the meats are not eaten raw; but in things like raw foods and bakery products, which are handed along, it looks as if we are making very little progress.

President Crumbine: Any further discussion on this subject? This is a vital subject.

Mr. H. H. Hicks: I will say in the Bureau of Animal Industry, in the meat inspection division, we feel pretty strongly on this subject, and we are seeking to progress along that line all the time. The inspector in charge in Portland, Ore., was with me the other day, and in discussing that matter he expressed himself to the effect that he would like to see in the first place the bureau have all of its inspectors examined and get a clear bill of health, and then we would be in a position to require that every employe in a meat producing establishment be examined at proper intervals and come through with a clean bill of health in every instance, and every man handling things that the people eat. I am inclined to agree with him. I think the time is coming when that will be done by the bureau.

President Crumbine: Any further discussion? Before asking Dr. Barnard to close this discussion I wish to say a few words. I believe this is one of the two or three big problems that the food officials have to face during the coming next five years. We are beginning to understand pretty generally and pretty thoroughly that communicable diseases are not conveyed in the way in which we formerly thought they were conveyed, being transmitted in some mysterious manner, or by miasms and ministrations and all that sort of thing, but we now call it contact, and that process of contact includes the direct contamination of the food or the utensil which in turn contaminates the food, and the contact with the organism produces that particular disease.

Now we are insisting on clean dairies, for illustration, and we are making bacterial counts, and that is all very good, but the manure from the cow, or the ordinary barnyard dust, does not convey human diseases unless it chances to be a tubercular infected dust. We have found out pretty generally that all the cases of typhoid fever we have traced in the milk supply come— and they must necessarily come— from carrier or contact cases. The great epidemics and scarlet fevers and septic sores, that are thought to have been conveyed through the medium of milk, come through direct contamination and not through some mysterious air-borne dust, or dirt from the udder of the cow, or anything of that sort. In other words, we may scour our dairies until we are black in the face, so far as the ordinary dairy is concerned or the ordinary surroundings, and we will not get anywhere toward the problem of stopping the conveyance of these major epidemic diseases. We must look at the individual handling the milk supply, either in production or somewhere along the line, and that is true of every other communicable disease.

Dr. Hicks made the statement in his paper that Kansas had a law requiring the examination of employes in the larger food-producing establishments. I wish to correct that statement. We have no such law, but several years ago we did by persuasion—I will not attempt to say what kind of persuasion we used, but we did finally get the consent and finally the hearty co-operation of all the federal inspected meat producing plants in Kansas, those located in Kansas City, which are the largest in the world outside of Chicago, and those in Wichita and Topeka and in Pittsburgh, to make a physical inspection of their employes, which has been carried out more or less carefully since that time. We got the physicians, after first getting the consent of the managers of these establishments; we had a meeting of the physicians attending these establishments and we agreed upon a uniform blank which they should all use, and we agreed upon swapping information with the various establishments so that one employe leaving an establishment for another his record might be transmitted in a confidential way to the other establishment. It was first designed to make this examination only for tuberculosis, but before we got through with the preliminaries in the matter, it included an examination for all of the communicable diseases.

I was somewhat amazed at the findings, and yet it is to be

expected, and I might say incidentally that the rules and regulations which Mr. Hicks speaks about that the Bureau of Animal Industry has in effect do not as a matter of fact reach the meat of the question, because in the very establishment in which these rules existed and in which he says the inspectors shall cite certain individuals that are suspected of having communicable diseases, we found large numbers who were afflicted with tuberculosis in a dangerous stage and a large number of cases of gonorrhea and syphilis. Our records show that. Now that is a step in the right direction with the Bureau of Animal Industry, and we appreciate it very highly. You must have a physical examination of that employe, a mere suspicion of his being ill will not cover the case.

I cannot refrain at this time from giving a history of what probably was one of the most notable typhoid carrier cases that is in literature, which occurred in our state and which emphasizes the fact stated by Dr. Barnard in his admirable paper.

In the city of Peabody there occurred one beautiful day in June about three years ago a sudden outbreak of what was first diagnosed as ptomaine poisoning, so-called, perhaps; more properly speaking, meat poisoning. It developed that twenty-six people who attended a missionary tea given by a lady of a certain missionary organization out in the country district, had all taken sick with one single exception. Twenty-five had taken sick out of twenty-six who took part in the program and ate at the tea. They were taken violently and suddenly ill that night and the succeeding day, and the physicians in attendance diagnosed it as ptomaine poison. It developed later on that these cases showed symptoms of typhoid fever, and with tests made by our department we proved the suspicion of the attending physician that they were as a matter of fact dealing with typhoid fever, following what was evidently a case of severe meat poisoning.

We were very much in a quandry as to where this infection came from. Examination of the well water at the house where the tea was given showed it to be grossly polluted, so far as ordinary water laboratory tests will give, but we all knew that this was merely presumptive and simply confirmed other clinical data that might be obtained. So we did not get anywhere with that. Strangely enough at about that time I attended the American Medical Association at Los Angeles clear across the continent, and I met a physician who formerly lived in this little town of Peabody, and I was telling him about the epidemic among the people and how we were at a loss to trace its source. He said I know one of those people. I noticed it in my home paper, which I am getting, and I believe I know who the guilty person is. He told me about a woman who nine years before had had typhoid fever. About a year following this attack of typhoid fever she had complained of gall bladder trouble and had undergone an operation at a local hospital. This resulted in a biliary fistula from which a discharge of muco-bile secretion, wetting the bandages constantly and requiring very frequent changes and dressing of the wound. I said to him, "I believe you are right; I believe we will clear up this situation." And immediately upon going home we secured samples of this bile from the woman, and from that we secured pure cultures of the typhoid bacillus. She had been a carrier for nine years. Then we made a very careful survey of the entire township and we discovered every year there were scattered cases of typhoid in that community, and upon further inquiry we found in almost every instance the people had been visiting this home and eating a meal there, and then the secondary cases coming down from cases thus started. Altogether during that nine years we counted seventy-six cases coming from that one carrier and among that number five or six or eight deaths, I have forgotten exactly the number. Consequently we had an operation on the closed biliary fistula and another gall stone removed that was lodged far up in the duct, and prophylactic treatment was applied to the wound and the elementary tract, and an examination of the urine and bile disclosed the fact that she was no longer a carrier.

I mention this simply to indicate the constant possibility of food combination. Here for nine long years that woman had been and would still be dispensing typhoid if it had not been for that sudden outbreak in which the department's attention was called to the fact. I am very sure the time must come when by a statutory enactment those handling food products must periodically go through a physical examination. That is the real vital question concerning the contamination of food, and not dust contamination. Flies, of course, and dust have an important bearing, but not so much as the individual, the man who carries, the man who is a carrier of pathogenic organism. When we come to understand that scientists tell us that every tenth case develops into a carrier of greater or less length of time, we can appreciate the fact that we have typhoid constantly with us. The scientists also tell us that out of that 10 per cent of temporary carriers, there is from 2½ to 5 per cent chronic carriers, for the length of time of six months or over, and so it is with tuberculosis and other things. I believe we ought to set about with a determination and a purpose of moulding the public sentiment and opinion to a place where we can go to the legislature and secure some kind of legislation, and at the same time, and perhaps more important than that, securing the co-operation of the great manufacturing institutions and the hotels and Pullman companies, their dining car companies, etc., and voluntarily giving this physical inspection to employes.

Our work in Kansas in the federal meat packing establishments has demonstrated it is useful—by the way, I am taking up too much of your time, but I simply must say this—the establishments there are not only doing it voluntarily now, but are insisting on doing it, and one of the physicians of one of the establishments told me that on the first examination they discovered sixty cases of hernia and he declared the putting on record these men who were suffering from hernia would save them in damages and lawsuits many times more than the cost of the physical examination, because every time a man slips and gets hurt and has a hernia, that is a fine thing to sue the company for $5,000 or $10,000 damages on. I believe we ought to encourage among the manufacturers and producers the notion that it is economically to their advantage and one of the most valuable assets they may have.

Mr. J. D. Mickle: It occurs to me that it is not only a duty but a responsibility of the food control officials. We can move within our own initiative, or we can create public opinion to that end, and when we have done that and moulded public opinion so it is behind us and knows what we are doing, and I do not believe we have very far to go. That should be a part of the bulletin work to reach the people, with whom we are coming in contact; send out literature, put that in their hands and impress upon them all these things, and the need of these laws.

There is another side of this, which we cannot get at very well, and that is by showing it is to the financial advantage of the employer to do these things, not only as a protective measure, but also as a trade advertising method.

Now, I have done a little of that work in the State of Oregon. I have not met with much results, although I have met with some success. Again we have met with some discouragement. I have found manufacturers, for instance, when they found they could raise their score a little, they wanted to get that point and they wanted to go out and show to the public that their score was a certain percentage and they wanted the very best scoring they could get. One baker had forty employes and he paid for the examination of all those himself and then he made a trade advertising feature out of it. But still that is another way in which you can reach the people, although we often find men who are opposed to it as it is against their individual rights. I broached that subject to a restaurant keeper and he said to me, "Why do you exact that requirement of my girls when they have no protection against the syphilitics that come into the restaurant and use their napkins?" That is the view he took of it. We must not only educate the public, but we must educate the employes, as well.

President Crumbine: Any further discussion?

Dr. R. A. Barnard: May I point out to the Commissioners

that when we drafted our model sanitary law, four or five or six years ago, we incorporated a provision making it a violation of the law for a person suffering with a communicable disease to work in a food factory. We also made it a violation of the law for an employer to have working for him a diseased person.

There is in the laws of at least twenty-five states of this country a definite provision of the employing or the working of diseased persons. I think we have practically all the law we need. All we need now is to go about enforcing the law.

I was very much interested in Dr. McIlvin's discussion of the causes for nonenforcement. One of the causes he mentioned is the lack of health officials to take the initiative, and I really believe there is the larger explanation—the average health officer is afraid to take the initiative. While we are building up our food control work, and much of it hangs around the health administration in many of the states, we must not neglect to ask for all-time health officers, who may or may not be physicians, but who at least are trained in sanitary work. When we have built up that service, I think the problems that we are discussing at this moment will have been solved.

President Crumbine: Any further discussion? If not, we will pass on to the next item, "The Hotel Menu and the Misbranding Clause in the Law," by Commissioner Hoffman. Is Commissioner Hoffman here? (No response.) We will pass that and call it up at some future time in the session.

I intend to read this letter from the Surgeon-General's office, after reading my address. I read it only for the purpose of indicating that the public health service is really alive to some of the things that I have referred to in my address. I had written to the public health service for some information concerning the epidemic of beri-beri in the German ships interned at Hampton Roads. My letter was delayed and Assistant General Kerr was out of the city, but he writes me as follows, which I received since coming to the city:

TREASURY DEPARTMENT, BUREAU OF PUBLIC HEALTH.
Washington, D. C., July 23, 1915.

Dr. J. S. Crumbine, Secretary, State Board of Health, Topeka, Kas.

Dear Doctor Crumbine:

On account of my absence from the city I only yesterday received your letter of the 23rd ultimo, requesting data regarding the preservation of foods to preserve their vitamines, and asking especially for any results of studies of the outbreak of beri-beri on the interned German cruiser at Hampton Roads. No published report was made on the latter subject because of the peculiar conditions under which these cases occurred.

While it may be too late for your purpose, I am referring your letter to Professor Voegtlin of our Service, with the request that he furnish you any statement that may be practicable. He is now at Spartanburg, S. C., studying nutrition in relation to pellagra.

By direction of the Surgeon-General.

Respectfully,
(Signed) J. W. KERR,
Assistant Surgeon-General.

I am sure the report of Prof. Voegtlin will be very interesting matter for discussion at some future meeting of this association.

Dr. Chas. D. Woods: I move that we adjourn.

(The motion was duly seconded and adjournment was taken until 10 a. m. Tuesday, August 3rd, 1915.)

THIRD SESSION

TUESDAY MORNING, AUG. 3RD, 1915.

CLAREMONT HOTEL.

The convention was called to order by President Crumbine at 10 a. m.

President Crumbine: Yesterday we had on the program, that was passed, a topic, "The Hotel Menu and the Misbranding Clause in the Law." Mr. Hoffman, while here, has not prepared a paper on that subject. I think the topic of sufficient importance to be worthy of some discussion at this time. I would be glad if some of the commissioners would express their views on this topic. Mr. Soule of Maine, who was to open the discussion, is not here. If he delegated that matter to you, Dr. Woods, I would be glad to have you open the discussion.

Dr. Chas. D. Woods: I do not know that he consulted me about it, but in Maine before we changed the administration, we began something along that line of trying to make hotel menus be a little bit in accord with the food law. Two things we have been fairly successful with have been maple sirup and ice cream. I do not think we have improved the situation as far as maple sirup is concerned, except that a man now simply gets sirup; they do not put maple on the bill of fare. It is like most everything else we have done under the pure food law—it is a case of coming around toward correct labeling without much change in the quality of the goods. They are still selling the same old cheap goods that they always did, but we have made an improvement somewhat in the quality of the goods; but they are simply putting on proper label, and the menus are simply putting sirup on the bill of fare and the consumer is just as happy and happier, in that particular, as far as I know.

Maine has made quite a fight on the ice cream situation. You people have discovered probably that when you buy ice cream in Maine you get a good quality of ice cream. We have fought the hotels and then began on the restaurants. I see no reason why the law does not apply in a sense, for we have no labeling law, and if a man orders ice cream he is entitled to get ice cream, and that is true with almost any other goods sold. Of course, we have, like other states, a general law relative to imitation dairy products, butterine, oleomargarine, etc., and that law is pretty well lived up to, for that is fairly easy of enforcement. I presume in common with practically all the other states doing anything in sanitary work, that we have cleaned up the hotel kitchens and the hotel dining rooms. There seems to be no reason why a restaurant or a hotel or a really public boarding house should not be made to conform to the requirements of the pure food law just as strictly as the retail dealer in those commodities is made to.

We do not have, as you know, a large number of dining cars in Maine, but we have no difficulty in bringing the dining restaurant service and dining car service into practically the same line that we have brought the hotels and restaurants, and while in common with all the other states we have violations of the law among those lines, we are legalizing without perhaps improving very much the sale of foods at restaurants, hotels and railroads.

President Crumbine: Any further discussion?

We will pass Dr. Ladd's Report of the Committee on Standards just at present and call for the next report of the Special Committee on eggs and egg products, Hon. J. B. Newman, Secretary of the Committee.

REPORT OF SPECIAL COMMITTEE ON EGGS AND EGG PRODUCTS.

BY JOHN B. NEWMAN,
Secretary of Committee, Illinois.

The National Association of Dairy, Food and Drug officials at their last annual meeting in Portland, passed the following resolution:

"Whereas, The question of the proper production, handling, storage and marketing of eggs is of tremendous importance, both from an economic point of view and from the standpoint of determining what eggs are fit for human consumption and what are not; therefore be it

"Resolved, That a committee of three be appointed by the President to make a careful inquiry into and investigation of these matters and report their findings and recommendations to the next annual convention."

On September 1, 1914, I received a letter from the President, Dr. Crumbine, stating that pursuant to this resolution he had appointed this committee, consisting of Dr. Fitz-Randolph, Director of State Board of Health Laboratory, Trenton, New Jersey; Harry M. Lamon, Senior Animal Husbandman in Poultry Investigation, Bureau of Animal Industry, Department of Agriculture, Washington, D. C.; and J. B. Newman, (myself).

The committee made several attempts at meeting, but owing to press of work and contagious disease in the home of one of the members, and the sessions of the legislature, they failed to get together.

The speaker, J. B. Newman, had met in Chicago with the executive committee of the National Poultry, Butter and Egg Association, told them the purpose of the egg committee work, asked their co-operation, and received a pledge of the same. It was desired by both the commissioners and the directors of the National Poultry, Butter and Egg Association that some new rule and regulations be promulgated regarding, especially, the handling of what were known as rejects, shell eggs for breaking purposes, so that any regulations that might be in effect would cover the egg breaking season of the year 1915.

The latter part of March and again the first of May I was obliged to go to New York City on personal business. I made it a point to look into the egg conditions in New York City and particularly to inspect the egg breaking establishments. While there I tried to have a meeting of the committee, but Dr. Fitz-Randolph's family was still under quarantine, and Mr. Lamon was up in Vermont. I stopped off at Philadelphia and went over the breaking stock question with Dr. Pennington and her assistants; stopped off at Washington and went over the matter with Dr. Alsberg and his assistants. And it will be understood that with the exception of the meeting that I will immediately refer to, most of the work of the committee has been by correspondence or personal visits by myself and the meetings held in Chicago between members of our department and representatives of the National Poultry, Butter and Egg Association.

Dr. Crumbine called a meeting of the committee for April the 12th and asked Mr. Frary of South Dakota, to sit in place of Mr. Fitz-Randolph, who was unable to attend; and Commissioner Weigle of Wisconsin, to sit in place of Mr. Lamon, who was unable to attend; and with the consent of the executive committee of the Food Association, he enlarged the committee to five members, adding Dr. Alsberg, Chief of the Bureau of Chemistry at Washington, and W. B. Barney, Dairy and Food Commissioner of Iowa. This last above named group, with the exception of Commissioner Barney, met in the Illinois offices Monday, April 12; and there were further present, Dr. Crumbine, ex-official member; Dr. Tolman, in charge of the Central Division of Food Inspection; Dr. Klein, State Analyst of Illinois. The committee organized and elected Dr. Alsberg chairman, and J. B. Newman secretary.

The scope and investigations of the committee were decided upon as follows:

First, what kinds, qualities or grade and conditions of eggs, egg products and egg food products exist in the present food supply? Domestic? Foreign?

Second, which, if any, of these should be eliminated from the food supply? Why? How?

Third, is there any public health issue involved? If so, give proofs and examples, and what should be done to protect the public health in relation to egg and egg food products.

Fourth, what, if anything, should be done for the prevention of fraud and fraudulent competition in the handling of eggs and egg products?

What, if anything, should be done to prevent, eliminate, or lessen manipulations, market control or corner in eggs? Could this be reached through cold storage regulations?

Fifth, what methods, if any, should be inaugurated for the control and handling of doubtful and inedible eggs as to spots, etc.? Municipal supervision? State supervision? Federal supervision?

Sixth, how best to proceed to conduct a state-wide educational propaganda on egg production and marketing?

But as above mentioned, the regulations for the handling of rejects, shell eggs for breaking purposes, being the most important thing at the present minute, the committee went into a discussion of that phase of the investigation. The Illinois Food Department and the Central Division of the Federal Food Department had done considerable work along this line in the fall of 1914 and the winter of 1914 and 1915. This industry is more largely developed in Chicago than any other city, and a discussion of the conditions found here and the methods used were gone over in detail.

After luncheon the committee met with the executive committee of the National Poultry, Butter and Egg Association in the offices of that association. These gentlemen, with the full egg committee, went into session and took up a discussion of the scope and then went right on to the subject of reject shell eggs for breaking purposes. Quite a discussion ensued as to the ability of the country candler employed for a few summer months, during the months of heaviest production, to properly candle eggs; why it was that eggs of this character should be shipped at all. It seems that there is a lot of careless candling going on and that there is too great a salvage in the rejects of these careless candlers to warrant a destruction of the lot; and a business has developed in Chicago and in other places of going over these rejects first by expert candlers and after they have eliminated the bad eggs then those eggs that the expert has considered good are broken open and examined by the eye, nose and taste. Such eggs as the breakers pronounce wholesome are put into cans as liquid eggs, frozen down and sold to the bakers in this condition, or the liquid eggs are desiccated or evaporated into an egg powder.

The persons first going into this industry of breaking eggs were absolutely unmindful or ignorant of the fact that the dirty shells, unsanitary operating rooms, unclean employees, as well as tainted eggs, were continually contaminating the liquid egg; that there was on the market in the form of liquid eggs for food purposes in many instances an article that was fit only for the garbage or the sewer. Investigation carried on by the Bureau of Chemistry at Washington soon developed the fact that sound eggs could be broken in a sanitary establishment with proper method and equipment and produce a liquid egg absolutely wholesome and that met the requirements of a good many people, and it made a market for a lot of eggs that would have had to be sold at a much lower price, if not lost entirely. The progressive egg breakers adopted the recommendation of the government and put in proper plants. The careless egg dealer, looking only for a profit, ignored not only the proper equipment and method, but did not confine himself to wholesome stock. Where they had started out originally to bid for leakers, checks and dirty shelled eggs, they soon began to accept blood rings, spots and finally rots; then as a matter of trade competition, to meet the prices of competitors, they put in anything in the egg line without feathers, to keep down the cost. The Food Department and the Federal Department in their investigations caught unscrupulous dealers buying rots and spots and selling them to cheap bakers who were doping them up with ammonia and highly spicing the cake in which they were used, to conceal the bad odor, and yet they were so bad that in spite of this you could detect the odor of rotten egg in the finished cake. Such cakes were being offered at nine cents a pound.

Now the work of the committee was to get up a rule or regulation that would enable the honest handler of eggs bought as a receiver or a baker, to secure for himself and the community in general the wholesome salvage in these rejected shell eggs; how these eggs should be labeled for transit and under what conditions should they be broken out for liquid purposes. Finally, after an afternoon session with the poultry and egg committee, and a later evening session of the egg committee, again meeting Tuesday morning by themselves, and later Tuesday morning with the executive committee of the National Poultry, Butter and Egg Association, the following description was agreed upon by the Food Committee, and Tuesday evening was adopted by the National Poultry, Butter and Egg Committee as both practical and workable.

It is as follows:

"That eggs, rejects from grades of eggs intended to be sold to the consumer in shell form, from which rejects have been excluded:

Yolks stuck to the shell,
Heavy blood rings,
Partially hatched,
Moldy eggs,
Black spots,
Black rots,

and all other eggs of an unwholesome nature, might, with the exclusion of those above named, be shipped in a specially identified case to egg breaking establishments, which if not under Federal or State license regulation, should be egg breaking establishements as to sanitation of equipment and method approved by a Federal or State department in which the factory was located."

Illinois includes besides these, mixed, (called "white rot" by Pennington), addled, broken yolked, distinct blood rings. For prohibited classes in breaking establishments see regulation 1.

The egg committee therefore recommends that each dairy and food official or food control official of his respective state promulgate rules and regulations to this effect, that all eggs from which have been excluded: "yolks stuck to the shell," "heavy blood rings," "partially hatched," "moldy eggs," "black spots," "black rots," and all other eggs of an unwholesome nature, may be shipped in identified packages to places of the above description. It is recommended that a piece of linen about two inches wide and of sufficient length be used as a seal. This linen should be heavily gummed on one side. They shall be thoroughly attached to the bottom of the case, passing to the side and up the side across the top down the opposite side returning on to the bottom of the case. This seal should cross as near the middle of the case as possible. On this gummed linen is to be stenciled in type not less than one-half inch in size the statement "Breaking Stock," and each department is supposed to get up a system of record by which they can keep track of the receipts of these different establishments, who will be obliged to keep a memoranda of their receipts for the department. As the egg industry has accepted and recommends this, and the egg committee has recommended it, we sincerely trust that you will make an earnest effort to put it into operation at once in your state. When you think that the egg industry has asked the Federal Government to issue this ruling as a modification of their denaturing ruling you may rest assured there will be no effort on the part of the egg industry not to comply, for if they do not comply they would automatically go back under the denaturing regulation.

The committee adjourned at midnight Tuesday, April 13, and will meet again at a later date to take up the other divisions of this scope and investigation.

Any suggestions or recommendations that you have I hope you will mail in to the secretary.

Everyone connected with the two committees felt that an epoch making meeting had been held to the mutual benefit of the consumer, egg handler and producer; and the food control officials present saw a way to control with less difficulty the handling of these eggs and keeping the unwholesome eggs out of the hands of the unscrupulous dealer.

We expect in Illinois to grant the privilege of a broker examining these eggs, but he must make a notation on his card that he opened the seal, inspected the eggs, and tacked this card on the inside of the lid. He will be held responsible for any tampering. And for violation of any regulations we will apply the regular penalty in our act.

We offer these suggestions to you to aid you, and hope that you will send in at once any suggestions that you have.

So far my report has been somewhat a repetition of the report of the committee which was mailed out to the different commissioners.

After the adjournment of the committee and pursuant to the recommendations there was drafted an amendment to the Illinois law which amendment I was glad to state was passed and became a law in the state of Illinois July 1, 1915. It reads as follows:

Illinois Egg Amendment.

"It shall be unlawful to ship or otherwise dispose of in any kind of a container, or in any other manner, any collection of eggs or any eggs known as "yolks stuck to the shell," "heavy blood rings," "partially hatched," "moldy eggs," "black spots," "black rots," or any other eggs of an unwholesome nature, unless the same are broken in the shell, and then denatured, so as to render the same unfit for human food.

Eggs exclusive of the above named varieties which are not intended for sale to the trade in shell form are hereby declared "Breaking Stock."

"Breaking Stock" when packed in cases sealed with proper identifying strips, that have been approved by the State Food Commissioner, may be shipped, from within or without the State of Illinois, either directly or otherwise, to licensed egg breaking establishments in Illinois.

All persons, firms or corporations that engage in the State of Illinois in the business of removing eggs from their shells

in the manufacture of frozen, liquid, desiccated, or any other form of whole egg, yolks, whites, or any mixture of yolks and whites with or without the addition of any other ingredients, shall before engaging in such business, apply to the State Food Commissioner for a license. Thereupon, the State Food Commissioner, or his agents, shall inspect the establishment and equipment of said egg breaking establishment, and he shall also ascertain if the said establishment complies in method and equipment with the sanitary law and the rules and regulations that shall from time to time be established by the State Food Commissioner, for the governing of these establishments. If after such inspection it shall appear that the said establishment complies with the provisions of the sanitary law and the rules and regulations governing egg breaking establishments, then the said food commissioner shall certify to the State Treasurer that the said establishment is entitled to a license.

Every person, firm or corporation engaged in the breaking of eggs and whose establishment has been inspected and approved as above described, shall pay annually during the month of December of each year a license fee of three hundred dollars, ($300.00) for each establishment to the Treasurer of the State of Illinois. Said Treasurer shall in each case at once certify to the State Food Commissioner the payment of such fee, and thereupon the State Food Commissioner shall issue a license to such establishment.

It shall be unlawful for any one to have in his possession eggs known as "yolks stuck in the shell," "heavy blood rings," "partially hatched," "moldy eggs," "black spots," "black rots," or any other unwholesome eggs, unless the same are broken in the shell, and then denatured, so as to render the same unfit for human food.

Every egg breaking establishment, when it has received its license, shall be furnished with an identifying establishment number. Said number shall be included as part of the proper labeling of all cans or other receptacles in which frozen or desiccated egg products are offered for sale. The form and manner of placing said number on containers shall be under rules and regulations promulgated by the State Food Commissioner.

Brokers, commission men, or ordinary receivers of eggs who have eggs shipped to them in these "breaking stock" identified cases, may break the seal and examine the stock, but they must reseal the identified strip where it is cut, with another identifying strip which carries their name and address and the date on which they inspected the eggs. They will be held responsible for any tampering of the contents of the identified cases.

Whoever shall violate any of the provisions of this section shall be guilty of a misdemeanor and shall be punished as provided in this Act, and in addition thereto the State Food Commissioner shall at once revoke such offender's license."

As soon as the law was passed it was up to the department to get up rules and regulations, and realizing that Illinois was the first state in the Union to enact these amendments into the law, we wished to start off as near right as possible. Permission was secured for Dr. Klein, the state analyst, to go to New York City, Philadelphia and Washington, for the purpose of going over the approval and non-approval egg breaking establishments of the East. When I say approved I mean approved by the Federal Government and the states of New Jersey, New York and Pennsylvania. Dr. Klein spent ten days in the East, and after his return, the department got out the following circulars. One is regarding the shipment of breaking stock, and the other is a circular containing rules and regulations for all licensed egg breaking establishments in Illinois.

BREAKING STOCK.

This circular is issued as a guide to those interested in the shipping and handling of eggs known formerly as "undergrade," "No. 3," "rots and spots," etc. An amendment to the Illinois Dairy and Food Law in force July 1, 1915, deals specially with the egg industry. Those provisions of Section 39b which are of special importance to egg shippers and buyers will be quoted in full, with supplementary interpretations of the same.

"It shall be unlawful to ship or otherwise dispose of, in any kind of a container, or in any other manner, any collection of eggs, or any eggs known as 'yolks stuck to the shell,' 'heavy blood rings,' 'partially hatched,' 'moldy eggs,' 'black spots,' 'black rots,' or any other eggs of an unwholesome nature, unless the same are broken in the shell and then denatured, so as to render the same unfit for human food."

Among "other eggs of an unwholesome nature," there will be classed any mixed (addled) or broken yolked, or any eggs whose incubation has proceeded to the formation of a distinct ring of blood.

"Eggs exclusive of the above named varieties which are not intended for sale to the trade in shell form are hereby declared 'Breaking Stock.'"

No other term than "Breaking Stock" will be allowed. Such terms as "For manufacturing purposes," "For commercial purposes," "Unfit for human food," "Rots and spots," "No. 3 Eggs," or any other name of like nature will not be recognized by the Food Commissioner.

"Breaking Stock" when packed in cases sealed with proper identifying strips that have been approved by the State Food Commissioner may be shipped from within or without the State of Illinois either directly or otherwise, to licensed egg breaking establishments in Illinois.

"Proper identifying strips" will be approved if made of linen or other not easily torn material, two inches wide. The strip shall be applied to the case by fastening one end to the bottom, extending the strip over both sides and top of the case and ending on the bottom. The location of the strip on the case shall be that of the middle vertical partition. One side of the strip shall be coated with an adhesive material which will hold the strip securely to the case. The other side of the strip shall bear the words, "Breaking Stock" on two portions of it, so spaced that when the seal is properly attached the words "Breaking Stock" will appear on both sides of the case. The letters on the seal shall not be less than one-half inch capitals.

"Brokers, commission men, or ordinary receivers of eggs who have eggs shipped to them in these 'Breaking Stock' identified cases, may break the seal and examine the stock, but they must reseal the identified strip where it is cut, with another identifying strip which carries their name and address and the date on which they inspected the eggs. They will be held responsible for any tampering of the contents of the identified cases.

"It shall be unlawful for any one to have in his possession eggs known as 'Yolks stuck to the shell,' 'heavy blood rings,' 'partially hatched,' 'moldy eggs,' 'black spots,' 'black rots,' or any other unwholesome eggs, unless the same are broken in the shell and then denatured, so as to render the same unfit for human food."

Among "other unwholesome eggs" will be classed mixed or broken yolked or any eggs with distinct blood rings.

The above paragraph will be construed by the Food Commissioner to mean that whenever in the process of candling eggs, of any or all grades, in the State of Illinois, the candler shall find any eggs of the above prohibited classes, he shall immediately break the same into a receptacle containing a denaturant. The denaturant used must be approved by the Food Commissioner. It is suggested provisionally that crude diluted carbolic acid, creosote, or birch oil be employed.

It is a violation of the law for any one, except a shipper, recognized broker, commission merchant, receiver of eggs or licensed egg breaking establishment to have in his possession any cases of eggs marked "Breaking Stock." Egg breaking establishments shall keep a record of all purchases of "breaking stock," which record shall be open to the Food Commissioner or his agents at all times.



J. B. NEWMAN.

Rules and Regulations Governing Egg Breaking Establishments.

Foreword.

Pursuant to Section 39b of the Food and Dairy Law, in force July 1, 1915, regulations contained herein are issued for the information and guidance of those engaged in the egg breaking industry. Consideration has been given both towards securing for the consumer a wholesome and nutritious product, and towards conserving eggs of food value which would otherwise be destroyed. The main points in the successful production of a wholesome frozen egg are:

1. The egg in the shell must be of good quality.
2. The eggs must be frozen as soon as possible after removal from the shell.
3. The egg breaking establishment must be conducted with strict regard to sanitation and cleanliness.

The rules and regulations contained herein supplement the provisions of the sanitary law.

While ample leeway is allowed each establishment in the exercise of individuality, it is felt that certain features of construction and operation are fundamental and should be standardized. It should be understood that the requirements are the minima. The Food Commission offers its aid and cooperation to any one desiring detailed information on construction and operation tending towards the highest efficiency but which it is felt could not well be demanded of all egg breaking establishments.

Regulation 1. Classes of eggs prohibited: All egges before entering the breaking room are to be carefully candled. Any and all eggs commonly known as "black rots," "black spots," "stuck," "mixed (addled)" "blood rings," or any other egg which from its appearance before the candle is certain to possess an odor or visible deterioration when broken out of the shell, are to be rigidly excluded from the breaking room. The eggs listed above are to be denatured as soon as candled out, by breaking the shell of the same and treating the mass with a denaturant. Said denaturant may be carbolic acid, creosote, birch oil or some other approved material.

In the breaking room, besides the special classes listed above, there shall be excluded from the product intended for human food: All eggs with a "green" or "cloudy watery" white, or with any other abnormal physical appearance; and all eggs with a "musty," "sour," "mouldy," "putrid," or any other odor than that of the normal egg.

Regulation 2. All egg breaking establishments shall consist of at least the following distinct and separate rooms:

A candling room,
A breaking room,
A washing and sterilizing room,
A freezing room.

The candling room must be separated from the breaking room, but may adjoin the latter, if provided with a tightly fitting door or similar opening. The floor must be of water-proof construction with a suitable drain. There shall be provided ample receptacles containing a denaturant to hold all rejected eggs as indicated by Regulation 1.

For "leakers" there shall be provided metal trays. It is recommended that all other candled eggs be placed in metal pails or boxes, before sending them to the breaking room.

All eggs must be candled one at a time, using a single orifice candle. Every precaution must be taken to keep these eggs classed as unfit for human food out of the breaking room.

The breaking room shall have walls and ceiling of a white enamel, tile, paint or other water-proof covering. The floor must be impervious to water and supplied with drains. The intersection of the walls and floor should be finished in the socalled sanitary or cove finish. Every effort should be made to supply this room with the greatest amount of daylight. All windows and other exterior openings must be adequately covered to keep out flies, dust and dirt.

Tables must be made of metal, porcelain or other impervious material, or covered with a similar material. All eggs must be broken on detachable metal knives and the contents of the shell emptied into glass, metal or other approved cup. A careful examination for appearance and odor shall be made of these eggs. If satisfactory, the eggs may be placed in the receptacle intended for the good eggs. If any of the eggs in the cup are not of the classes permitted for human food, the cup and contents and knives shall be removed to the washing room and properly sterilized apparatus shall be substituted. Before receiving the clean equipment, the egg breaker shall wash and dry her hands at a wash basin provided for that purpose in the breaking room.

The separating of yolks and whites "by hand" is strictly prohibited. Such separation must be effected by a sanitary mechanical device.

All employes in the egg breaking room shall wear clean white caps and outer garments of a washable material.

Washing and sterilizing room: This should be provided with a water-proof floor, ample daylight, hot and cold water and live steam. There shall be adequate facilities for the washing, rinsing and sterilizing of all utensils, containers, etc. All vats, cans, receptacles, implements, etc., shall be thoroughly washed and sterilized before using and all floors and tables shall be scrubbed at least once daily.

Refrigerator room: Ample facilities shall be provided at each egg breaking establishment for the immediate cooling and freezing of the liquid egg product. Only after said products have congealed may they be removed to a public cold storage warehouse or other establishment of similar nature.

Labeling: All cans, containers, vessels or packages of the frozen, desiccated or other egg product shall be distinctly labeled, marked or branded with the true name of the article, with the name and address of the manufacturer or dealer, with the date the product was prepared and with the following statement: Illinois License No. ——.

The Food Commission will not assume responsibility for any claims of grades made by any egg breaking establishment.

The fact that an egg product was prepared in a licensed egg breaking establishment does not constitute exemption from all the provisions of the Food and Dairy Act.

You probably noticed in the start off we referred to one class of eggs as rejects for breaking purposes only and other rejects by the candling process. In conference with the Federal authorities it was deemed advisable to change this branding for rejects for breaking purposes only to "breaking stock" or "doubtful breaking stock." The reason being that the entire effort was one of conservation of food, that there was a wholesome salvage in these eggs, that both the liquid egg and the powdered egg secured or produced from this breaking stock was going on the market for food purposes, that it should not be stigmatized or prejudice created against it at the start or the inference that would result from the word "rejects," and that other things being equal, the food department should try to build up and encourage conservation of wholesome food and the developing of legitimate industries. Therefore the words were changed and it was met with hearty approval. I wish to say personally and I know it is the feeling of those who have met with us that the greater part of the egg industry feel that a great good is going to result from the Federal and State control of not only the egg breaking establishment, but of the buying, handling and distribution of all eggs. I understand the Interstate Commerce Commission are taking it up; I know the Egg Classification Committee have taken it up. They have called in experts and egg dealers in Chicago and they are going to require eggs to be billed according to grade when they are offered for shipment. This is going to put the current receipt eggs nearly out of business. As soon as we can eliminate the handling of current receipts and insist that the original handler of eggs from the farmer or producer shall candle these eggs and pay for only the good ones just as soon will the producer realize the loss that is involved through his carelessness. When he realizes this loss he will avail himself of the egg literature, that is available from both the government and state departments, he will take such care of his eggs that there will be a great reduction in the loss. This will result in such a great increased return to the producer that he will be stimulated with their activities in the interest of better production and bad eggs will then become a curiosity, whereas at the present time they are nothing but a public and private nuisance. The handling of current receipts has nullified all the efforts made in an educational way. As long as the storekeeper and the original collector will buy current receipts and pay the average price, Mr. Farmer would not put himself out to any extra care. But when these eggs are candled out and graded and a higher price paid for good eggs and he is obliged to take home his bad eggs he will change his habits at once. The egg industry from start to finish has suffered an enormous loss in the investment of money, equipment, and space necessary to handle the bad eggs that should never have left the farm, which from now on will have no license to exist except by the co-operation of the careless farmer and a dealer who is an egg law violator.

President Crumbine: This tremendously important subject will be open for discussion. The Secretary of the Committee I am sure will be glad to answer any questions that may be asked. I think there is no more important subject that may engage the attention of this convention this year than the movement that was started in Portland a year ago looking toward the conservation of a great food product on the one hand and on the other hand to put out of business—well, I will say it—the highwayman who is operating in dark cellars and barns and alleys, putting up eggs that were unfit for food. We will be glad to have the commissioners enter into a very generous discussion of this question.

Dr. F. A. Jackson: I would like to ask the Secretary of the Committee how many egg-breaking establishments they have in Illinois.

Mr. J. B. Newman: We have already six applications. We made a license fee of $600. We really wanted to keep out such people as were unable financially to build a proper establishment. There was a howl raised that we were going to throw the egg-breaking industry into a few hands, and I am here to say that the enforcement of the food laws and sanitary laws generally does throw the handling of food into fewer hands, and if to get better food it goes into fewer hands, I am for it. We wanted to get enough money out of these licenses to pay for the inspection of these establishments, but there was quite a kick on $600 and we went over it and figured out the number of establishments, and figured out we could get along on $300. There were three applications at $300. There will probably be, I should imagine, ten or twelve.

President Crumbine: I would like to ask the Secretary if upon paying $300 it entitles the establishment to the services of an inspector all the time, or is it a license to operate?

Mr. J. B. Newman: That is a license to operate and in the larger establishments we figure we will probably be obliged to have an inspector all the time. Out in the stockyards, one inspector can probably cover two or three plants, and probably one man could handle two or three plants. If any open down the state, we will have our troubles, because it will almost take a man at the plant all the time and he will be away too long. They must keep records for us for six months, and we expect to have a man in every plant every day, if not all the time, at least once a day.

It may surprise you to know that eggs of that character come into Chicago in carload lots. Last year, co-operating with us, Dr. Tolman got advice that a carload of rots was moving from the west to Kansas City and Kansas City officials had been on the job and they were chasing the bad eggs out of their state and they had started towards Chicago, but Dr. Tolman intercepted the car at Rock Island, got the car out and made an inspection to see if they were real rots, and wired to the Illinois department that they were that character of eggs and gave us the car number and the routing and we intercepted and tied up the car when it arrived in the yards in Chicago. We have had two lawsuits. The moving picture people displayed around in the Mutual Films the scene of the burning up of a carload of bad eggs on the lake shore, that the motion picture people had taken a picture of. The eggs were condemned by Judge Landis. He would not even allow them to sell the eggs to the tanners to get the oil out of them. The man said he could get 20 cents

a case, but Judge Landis would not allow them to sell them, so they made a fight. There is an awful traffic in these eggs, or there has been in the past, and we found it drove men to be crooks. We found house managers in the produce section offering eggs for $2.50 a case, that had a surprising portion of good eggs with them. There was a connivance between the manager and the candlers and the egg buyers, and between them they were beating the main house out of the profit, because they were putting in good eggs. Then again to avoid prosecution in the state, the careless candler said what is the use, I will take a chance. I do not want to get my boss in bad, and he puts good eggs in with the bad ones, or rather puts a doubtful good egg in with the good ones.

Mr. J. D. Mickle: How long had these plants been operating under license?

Mr. J. B. Newman: There is not one of them operating under license yet. The law took effect July 1st and we did not have the rules and regulations ready until the 20th, and the commissioner was figuring out whether he should charge them anything, or whether he should charge them $150 for the time from July up to December, or whether these men would have to pay $300 for that period to December, and he was very much in doubt whether he would charge them anything.

Mr. J. D. Mickle: Have you any statistics showing whether there has been any decrease in bad eggs coming in?

Mr. J. B. Newman: No, there has not been time yet, but we know from the educational work that there has been a decrease. I talked with Dr. Ferry of South Dakota and he said they were having much better results out there. Dr. Crumbine has issued a regulation and he has an interesting bulletin there which I know he will read before we end the discussion on this.

Mr. W. B. Barney: I just want to say that the efforts they have been making in Chicago have done away, to a great extent, with the market for bad eggs in Iowa, and the further efforts that we have been exerting to explain to the farmer that he really and in fact did not get paid for his bad eggs, when he took them to market, has wonderfully improved the quality of eggs in our state. For a long time they had the notion they were getting paid for all the bad eggs they were taking to market, but we have tried to explain in all of our meetings, dairy meetings and meetings before the farmers' institute and places of that kind, that the merchant was really only paying them for the good eggs they found in the dozen or the case brought in, so we generally find now that our farmers are leaving the bad eggs at home and not trying to market them.

President Crumbine: Any further discussion?

Mr. J. B. Newman: One of the Chicago papers published one day the fact that this egg amendment had passed, but would not be enforceable until July 1st, 1916; that the Governor had failed to sign it and it had not been returned within the ten days. We saw that in the department and were very much concerned and called up the Attorney-General's office and he said there had been a rumor that several bills would be a year old before they were enforced on account of the fact they had not been returned within ten days, but he said there was nothing to that, and we now have a certified copy of the law approved by the Secretary of State, in force July 1st, 1915, and the prospective egg-breaking establishments understand that it is 1915.

President Crumbine: Any further discussion? I want to say after the meeting of the joint committee in Chicago, the committee representing this Association and the National Butter, Poultry and Egg Association, which I attended, as well as Dr. Alsberg, our legislature had adjourned, so we were unable to present a bill embodying the agreement reached at this committee meeting. We did, however, ask our State Board of Health at their annual meeting to pass regulations embodying the same principles that Mr. Newman has stated in this law. This was done, providing for licensing of egg-breaking establishments, and also providing for a voluntary inspection system. These regulations went into effect immediately. Licenses have been issued to three of the six egg-breaking establishments in our state. Two of the six closed their doors because of inability to comply with the sanitary regulations, and the other one has declared its intention to close at the end of the egg-breaking season, and it is permitted to continue on account of the fact that it pretty nearly complies with the sanitary requirements.

The three that are already licensed have also applied for voluntary inspection; that is, for inspectors to be in the plants constantly. We cannot, of course, by regulation impose this inspection system on any egg-breaking establishment, but we have provided whereby they may have the voluntary inspection under certain conditions. Those conditions are that they pay a certain sum of money, sufficient to pay for the services of the inspector and certain other incidental expenses, such as changing the inspectors from one plant to another, similar to the system that prevails in the federal meat inspection plants.

On the 6th day of July inspectors were installed in two of the egg-breaking establishments in Kansas, and their product is being carefully and accurately inspected, and a tag or a legend is going out on every can of frozen egg product, thus inspected, or upon the package of the dried egg product, with a legend something like this: "Kansas State Board of Health —Inspected and Passed," giving the date— and that is an important matter, dating these egg products—then with the initials of the inspector, so that each inspector may be held responsible for that particular can or package of product. The money is turned into a certain bank that is designated in the city of Topeka, by the Standards Committee, and the bank receives all the money and keeps all the account books, so that the department handles no money, and they have on file in the bank a letter written by these establishments that have this voluntary inspection, declaring that this is a voluntary matter and they have agreed to the rules and regulations of the State Board of Health, making it possible to have this inspection.

All so-called rejects, or egg-breaking stock sent in from all over the state from egg candling places, are required to have an identifying strip on the outside, and every shipper must keep an accurate record as to the number of cases, and to whom sent, and in like manner the inspectors must keep an accurate record of the receipt of all such egg-breaking stock. Also the third grade eggs taken out of the current receipts of the egg-breaking establishments, which they are serving. Once a week they must send into our department an accurate record of such receipts and the number of pounds of eggs put up in the various grades and the number of pounds of rejects that are finally rejected, included in the class mentioned by Mr. Newman, the heavy blood rings, moldy, rots, stuck to the shell, etc. So we are actually having in operation in our state at the present time two egg-breaking establishments, under inspection, constant inspection by authorized inspectors of the State Board of Health under regulation.

These establishments are both of them almost like a surgeon's operating room, as to their sanitary equipment. They are operating in washed air, for illustration, cement walls and cement floors, which are wiped off and wiped down and flushed with water daily. Not only is the air washed, but cooled by running over refrigeration coils. The girls that are breaking the eggs are required to be dressed in certain washable garments, and in the largest establishment in Topeka, the hundred or odd people employed in the egg-breaking department were all given a tuberculin so as to eliminate any case of tuberculosis, and they are under the strictest sort of supervision by this inspector, who is a woman, as both of our inspectors are trained women in the egg-breaking establishments, who for the past two years have had instructions by Dr. Mary Pennington and Mr. Jenkins of the Bureau of Chemistry, when working in the establishments.

We feel we are on the way, and it is the logical conclusion of the four or five years of education we have been conducting in our state concerning the conservation of eggs. I believe this is a real conservation movement in bettering the product of the eggs from the point of production in the first

place and conserving the eggs that have gone along to a point in the heat of our summers we have in our state and in fact all the central states, that if allowed to remain in the shell will eventually be destroyed. Then, on the other hand, making it impossible for certain classes of eggs that have gone into the market hitherto, to continue to go into the market, and I sincerely trust that every commissioner make, as speedily as possible, either through legislation, or regulation, or by rules and regulations, an effort to take up the recommendations of this committee; license your egg-breaking establishments, and, if possible, provide for actual inspection, which, after all, I believe is to be necessary if we may know for a certainty that there is no illegal work going on in these egg-breaking establishments.

We have in one county in Kansas a matter of sufficient importance that I wish to speak of it. In Lyon county, Kansas, there has been organized an association known as the Quality Egg and Poultry Association. This organization has been effected, I believe, by a representative of the Agricultural College at Manhattan. The outgrowth of their extension work in a large measure and in part was due to the propaganda of education of the State Board of Health.

I have here the constitution and by-laws of this egg association, which I will be glad to have you look at if you are interested, but briefly it provides this: "That every member of the association must gather their eggs twice daily; or once daily, except during the very hot or very cold weather, when they must be gathered twice daily. They are then required to stamp on each egg the date of the gathering of that egg. No member shall place a stamp of the association on the egg unless it was gathered on the day it was laid and put in a cool, dry place. They have in the county seat of this county, Emporia—and Walt Mason's town is included in this county—a sales agent who takes care of the eggs that are marketed twice a week; they must be marketed at least twice a week, and he sells for the association. They have a very large and increasing demand for these certified eggs, because that is what it amounts to in Kansas City, in the fashionable hotels and restaurants and upon the local markets, and this demand is so great and so extensive that they are getting from two to five cents above the current market price for first-class eggs, although the product is pretty large. They have now about eighteen circles—each community constitutes a circle. Each community is a large community, which includes a township, so someone in this community may market those eggs twice a week after they have been thus gathered. The date of the egg and the name of the circle appears on each egg. It is unnecessary for me to state that there are no bad eggs in this circle.

Among other provisions is one that they must eliminate the rooster on the first day of June in each year. The result of the matter is that they have absolutely solved the egg question in Lyon county. There are no bad eggs, no rejects and they are receiving from two to five cents a dozen above the market price.

I believe this is something for the commissioners to advocate in their various states, this Quality Egg and Poultry Association and also take notice of the report of the committee.

Dr. J. S. Abbott: This subject, to my mind, presents a phase of a broad general subject of the handling of filthy, decomposed and putrid animal and vegetable substances, and in that regard is one of the big problems of the commissioners of this county. Now, it is impossible for me to keep in mind all of the recommendations of the committee. The main recommendation, if I understand it correctly, the main idea is to permit the shipment of these shell eggs to breaking establishments. Is that right, Mr. Newman?

Mr. J. B. Newman: Yes, those permitted eggs. There is a class of eggs in shell that is not to be shipped under any brand.

Dr. J. S. Abbott: Does that eliminate all eggs unfit for food?

Mr. J. B. Newman: Yes, as distinguished through the candling process. There are some eggs unfit for food that cannot be distinguished by candling. Those only are permitted to be shipped and they must be labeled black rots, black spots, blood rings, etc.

Dr. J. S. Abbott: What per cent of those eggs that are permitted to be shipped through interstate or intrastate commerce can be determined by candling?

Mr. J. B. Newman: It depends on the skill of the candler. Back in the country town, away from the large centers, there is a large per cent.

Dr. J. S. Abbott: Have you any idea what that per cent is?

Mr. J. B. Newman: That per cent varies from three per cent up to ninety per cent.

Dr. J. S. Abbott: Ninety per cent?

Mr. J. B. Newman: Yes, it is 90 per cent in some localities. Where they have skilled candlers it varies from 3 to 90 per cent. I wanted to know the percentage, so I had them ship me a record after the breaking process, where the bad eggs after the candling process showed less than 3 per cent—two and a fraction. We found eggs in egg-breaking establishments in Chicago that ran 90 per cent bad.

Dr. R. E. Rose: How long since they had been candled?

Mr. J. B. Newman: That is very hard to determine. You could tell how long they were billed and shipped.

Dr. J. S. Abbott: Mr. Chairman, this is information to us of the Federal department and it appears to be a very important question here as to whether we could permit the shipment of 90 per cent, or 75 per cent, or 60 per cent of a shipment of food products that is filthy, decomposed or unfit for food. Of course, that is a legal question and it is a question that I cannot pass upon. The Solicitor's office would have to pass upon it. The federal law makes it illegal to ship in interstate commerce filthy, decomposed, putrid animal or vegetable substances.

Mr. J. B. Newman: If you can prove it.

Dr. J. S. Abbott: We have got to show that it is? Now, if the law says that you cannot ship these things in interstate commerce, would the administrative authorities, charged with the enforcement of this law, have authority to permit such a shipment? That is a legal question.

President Crumbine: I do not understand it is the idea to permit the shipment of this class of eggs. The regulations clearly indicate that they shall not include that class of eggs.

Dr. J. S. Abbott: Mr. Newman says there are 75 or 90 per cent.

President Crumbine: That is past history.

Dr. J. S. Abbott: I was going on what Mr. Newman said. I was taking his figures. I asked him the question, as you will remember, I asked him the question directly, what per cent of these eggs are bad generally, or what per cent is left of bad eggs after they have been candled well.

President Crumbine: The matter is too new to arrive at any percentage. It is just in operation now in two states only.

Dr. J. S. Abbott: I know, but we are all familiar with the candling proposition, and we have a general idea how closely these eggs may be candled out. It is my information, and there is a statement on record, to that effect by one of the big dealers that breaks eggs, that when they get these eggs they candle them out and after they have candled them and eliminated the bad eggs through the use of the candle, they still have left about 5 per cent of bad eggs.

Now then, they go ahead and break these eggs and had to discard 5 per cent. My point is this: If they can candle down to 5 or 10 per cent, and eliminate all the bad eggs, except that per cent, of course, the administrative officers would not hold up a shipment that had been in interstate commerce because of this bad quantity of eggs in the shipment.

Mr. J. B. Newman: Dr. Abbott, if we had expert candlers back in the country towns, as you say, they probably could get it down to 5 per cent, but you have your weather conditions and you have your delays in transit, and you take eggs coming from Kansas and Nebraska in ordinary summer days, and regardless of the car you have them in, you will have a larger percentage of rots in Chicago than when they started from Kansas.

Dr. J. S. Abbott: They may decompose after they reach your state. They may be all right as long as they are in interstate commerce. In other words, the proposition then resolves itself back to where it has been all the while, if we are not going to permit the shipment of bad eggs in interstate commerce. Is that the proposition?

President Crumbine: It is the proposition that we are not to permit the shipment of bad eggs in interstate commerce and it is not the proposition that it is back to where it was. Here is a great volume of eggs, so-called summer eggs, from the warm interior states, that hitherto, as long as they remained in the shell, if they found their final output and consumption in the shell, were bound to go bad; they are bound to decompose, up to a certain extent; they are no longer fit for food. Now, the proposition is. to conserve about 15 per cent of the egg crop of such states as Nebraska, Kansas, Oklahoma and Texas, the summer states, that hitherto have gone to destruction. How? By breaking them out and freezing them. When you can do that you can save the egg when it is frozen, but you cannot do it as long as it remains in the shell. Now, the idea is to permit the transportation of the summer eggs that have a light blood ring, or those that are beginning to spoil, or those which are a little bit mixed and let them find their way to the egg-breaking establishments, where the good will be separated from the bad and conserved by being frozen. That is the meat of this thing, and to stop, on the other hand, the traffic in bad shell eggs.

Dr. J. S. Abbott: I suppose that we have always permitted that—the shipment of any eggs fit for food—but we do want to get rid of the rotten eggs, as Mr. Newman recommends in his paper, and not permit them to come into commerce at all.

President Crumbine: That is the idea—it is a double-barrel proposition.

Dr. J. S. Abbott: It is all right to have these recommendations established and I think your idea to correct the egg problem at the source of production is a good one. I think those two propositions are the best propositions yet to handle the egg situation. The proposition, to my mind, then, is just how far we could go in the permission of the shipment of bad eggs in interstate commerce.

President Crumbine: It is not designed to permit the shipment of any bad eggs in interstate commerce. Of course, you cannot stop it, but it is designed to allow these border line eggs to be shipped in order that they may be saved.

Dr. J. S. Abbott: Those, I understand, are good for food and we never have prohibited those. My understanding from the trade has been that they wanted permission to have all sorts of eggs shipped, of course, except these black rots, and so on, where there might be a very large per cent of bad eggs, say 25, 30 or 60 per cent, and still save the rest of the good eggs.

President Crumbine: Dr. Abbott, it is not so much a question of allowing this class of eggs to be shipped in interstate commerce. That is not the question as it appeals to me at all.

Dr. Chas. D. Woods: It is already provided for in their regulations. The Bureau of Chemistry has already acted upon this.

President Crumbine: It is true these eggs have been allowed to be shipped in interstate commerce hitherto, but they go into consumption in the shell and before they reach the ultimate consumer they are bad. Now, there is an additional restriction, namely, that they must have their outlet only in one class of places—egg-breaking establishments. They cannot go to the general trade in the shell, which eliminates the possibility of their being lost to the consumer, on the one hand, and fraudulent practices on the other. We are confining the shipment of rejects to egg breaking establishments only; or if they go to a broker and he opens them, he must put his identifying card, showing that they have been opened by a broker, and their final dissemination must be in an egg-breaking establishment.

Dr. J. S. Abbott: How are we going to say to a man that he can sell his product to one man and not to another?

President Crumbine: We are saying it. It is an agreement with the egg men themselves. They are not going to buck against that.

Dr. J. S. Abbott: What administrative supervision have we to secure that very thing? How is the federal government or state governments provided for to see that these eggs go only to this particular place? I do not believe there is any authority in the law, saying we can sell a thing to one man and cannot sell to another, but if there is such authority, I should think the law would expect us to exercise some administrative supervision to see these products go in these particular directions.

Mr. J. B. Newman: Are there not some medicines that are prohibited for sale except through certain sources, as a matter of health protection? What does the Harrison act provide for on dope?

Dr. J. S. Abbott: That is not applicable to this proposition.

Mr. J. B. Newman: I think it is, and the Illinois Supreme Court has held that the broad health power of the state is practically an exception of the construction of the law and the constitution of the state.

Dr. J. S. Abbott: That is a specific act of Congress and it is law, and the proposition is what sort of law have we got to cover this? If our law permits this, good and well, if it protects the people.

Mr. J. B. Newman: As to that law, I would say this—if Dr. Alsberg is in the room, I would ask him—I think you were there at the committee meeting and said in all probability that Interstate Commerce would have to control this egg regulation and I am very sorry that you fellows have not got the power to control it in your own department and to that extent co-operate with the Classification Committee, on which Dr. Pennington was summoned to a meeting in Chicago on this classification work, where they are drawing up this classification to make every man liable for his eggs and bill them as they were. That is going to be of greater help than our state or any other state act, the fact that railroads are going to make a shipper declare the grade of his eggs on the bill, because they have had enormous losses on good eggs when they were shipping bad eggs. That may be what you are getting at as to how the federal department is going to control this thing.

Dr. J. S. Abbott: Of course, I realize the federal law says "whoever sells, or offers for sale," while our laws say "whoever ships in interstate commerce." That is the difference in the proposition, but mind you I do not want the association think that I am opposed to working out some plan for handling this proposition. I am not opposed to it at all, but I think it is such a big proposition and so important that it ought to be approached very carefully and very studiously, so that once when a plan is established it will be a safe plan and a plan according to law that we can work under. If we have not got the legislation we need to handle it, we might go about getting the legislation necessary to handle it, but the legal question is always bobbing up as to what we can do under our present authority, and you would not want to go on record as giving permission to anybody to ship in interstate commerce a carload of stuff that had a high per cent of filthy, decomposed, putrid animal and vegetable substance, because I do not think the law would permit it.

President Crumbine: That is not contemplated.

Dr. J. S. Abbott: Here is the proposition that strikes me, if we are simply permitting the shipper of wholesome, edible eggs under this new regulation, why, that is nothing more or less than we have always been doing and I cannot see that that presents any new phase of this difficult problem, because we have always tried to prevent the shipment of a batch of eggs that had any very large per cent of bad eggs in it.

The proposition, of course, is to get rid of all these bad eggs before they get into commerce and never let them get into commerce, and if they have gotten into commerce, to

stop them and not to yield an inch to the shipment of rotten stuff, although it does have a good percentage of good stuff in it in commerce and take the chance on that stuff going into consumption.

It seems to me that the proposition, then, as you have explained it, is that only wholesome eggs shall go into commerce or be shipped to these breaking establishments, is nothing more or less than a continuance of our past policy in regard to the whole proposition, and I cannot see, under that circumstance, why it is so necessary to label these eggs that are going to egg-breaking establishments as is proposed. If they do not have anything above 5 or 10 per cent of bad eggs, nobody is going to make a seizure of such a bunch of eggs. I doubt if anybody would make a seizure of 15 or 20 per cent of bad eggs, unless there was inspection evidence to the effect that a small per cent of the bad eggs had been deliberately included with what is known as good eggs, in order to evade the purpose of our law.

Dr. Chas. D. Woods: Two years ago Dr. Abbott had no difficulty in seeing the point that has been made by the Chairman of the Committee. He was then food commissioner for Texas and now he is struggling to make an inadequate federal law meet what Illinois has made by statute, and what your state has made by general understanding, and I believe that some time it may be possible, although I doubt it, and it may not be necessary for the federal government to take this into Congress. I do not believe the federal government could handle it, as outlined by the Commissioner from Illinois, under its law, but I believe this is a marked advance in regulating the commerce in the eggs that are of a doubtful nature, and I trust that every one of us will try to do in our own state what we can to do what Illinois has done so well, and what your state, Mr. President, is doing so well, which can without the law.

Dr. J. S. Abbott: I agree with you, doctor.

Mr. J. B. Newman: I want to read the first section of our law again (reading section).

Before this went into effect, there were all kinds of eggs coming into interstate commerce for other than food purposes, breaking stock, which was unedible or fit for manufacturing purposes, and they were going into food establishments. We found that there is not a single plant in the United States, or a single concern, that are buying American eggs for tanning purposes; they are buying Chinese and Siberian stock; so when they tell you there is a demand for tanning purposes, and these eggs should be allowed to be shipped under that label, do not take them seriously.

Dr. J. S. Abbott: No, because it takes a pretty good egg to be used for tanning purposes.

Mr. J. B. Newman: We have taken it up with the people who have formerly sold them, and they tell me there is nothing to it, and I had a talk with a man connected with the American Leather Co., the largest buyers in the United States, and he gave me that information—that there were no American eggs being used by tanners, that they were getting better stock by using Siberian and Chinese.

President Crumbine: That is a mistake, Mr. Newman. I have positive evidence, because I know that one concern in this country sold $35,000 worth of American stock to the tanners.

Mr. J. B. Newman: Yes, sir; they have them in storage and cannot use them. There was a gentleman who came on the trip with me and told me they put up several thousand dollars for those eggs for tanning purposes and the tanners could not use them.

President Crumbine: I do not know to what firm you are alluding, but the American eggs have been used for that purpose, and I think they are used yet. I am sure that Dr. Abbott did not intend to throw any ice water on this proposition, although it may have left that impression. The very fact that the former regulations of the federal government did not, as a matter of fact, control the shipment of these bad eggs, is the very reason why some other regulations or additional effort should be made to control it, and I believe this is a step in the right direction. It is to take care of what Dr. Woods has so well called the doubtful class of eggs; these doubtful eggs that are bound to go bad in the summer temperature if they are to be marketed in the shell. This is a tremendously important item to the interior states, where they have incubation temperature. Last summer and the summer before in Kansas the fertile egg began to incubate within 38 hours of daily temperature weather during July and August, and under that former provision if the egg remains in the shell it is bound to be lost to the consumer. To me this appears as a great conservation movement on one hand and on the other hand to better control the traffic in bad eggs, and I trust it will have your genuine support.

Dr. J. S. Abbott: I want to assure you and the members of the association very strongly that I am not opposed to this effort. I do not know that I am opposed to the plan, or any phase of it, but I do think it is a very serious problem we are approaching and I think it is simply a phase of the big problem of the handling of rotten foodstuffs, and as for myself, I should like very much to have a copy of that when it is printed and give it very careful study. I do not think it is necessary for us to hurry along with our work. I think as Tacitus has said, that even a thousand years is not a long time for the accomplishment of a great purpose for humanity.

Dr. Chas. D. Woods: It is quite a while to keep an egg, though. (Laughter.)

Dr. J. S. Abbott: As I see, as Dr. Crumbine has explained to me, the proposition does not present a different phase to the proposition we have always had with us, and what we have accepted, that the permission of the handling of eggs that are fit for food, with reasonable tolerance for the doubtful egg. I cannot see yet any very new phase to the proposition.

President Crumbine: Is it not a difference to send these eggs marked in interstate commerce? Doesn't it make a difference to send these eggs in identifying cases, so that everybody understands that they are doubtful eggs?

Dr. J. S. Abbott: That will help the proposition, probably.

President Crumbine: Certainly it will help the proposition.

Dr. J. S. Abbott: It will help the proposition, provided that our degree of tolerance is not too great, and provided that nobody shall be permitted deliberately to mix a few rotten eggs with a lot of good eggs in order to make their sale. I am for the proposition if it can be worked out.

Dr. Chas. D. Woods: Do you believe that any man would deliberately take good eggs and put them in with rotten eggs and label the whole bunch doubtful eggs?

Dr. R. E. Rose: That was asserted by Dr. Newman, in certain instances.

Dr. Chas. D. Woods: Not where they are called doubtful eggs and labeled doubtful eggs.

Dr. R. E. Rose: It might be all right if it is followed out in good faith to have the label on there if it is not torn off at some time, and provided there is some sort of supervision over that thing.

Mr. J. B. Newman: I mentioned in the regulations that each packer should keep a card of the loss by breaking and the loss by candling, and it is contemplated if a man in Iowa or Kansas ran very high in rots and spots that we would send notice of it to the Iowa or Kansas Commissioner, that they might check that fellow up and correct him, either by education or prosecution. I distinctly remember Dr. Alsberg's saying to watch a fellow after the first time to see what his habits would be, that they would not take a man on the first shipment. That is the purpose of those records; we want to find out what a man's habits are.

President Crumbine: Accurate records are to be kept of all shipments and all receipts of this class of eggs.

Dr. J. S. Abbott: By whom, doctor?

President Crumbine: By the shipper and receiver, and those records are open to inspection by the inspection department of the food commissioner, and in the licensed establishment we require reports to be made up by the inspector weekly of all receipts and disbursements.

Dr. R. M. Allen: Before I make the motion that I am going to make, it has just occurred to me that this is going to be a very popular move. We will not only have the best

people in the state with us, but we will have the politicians and a certain brand of actresses on the stage and we want to see the removal of the stage debris for all time to come.

I think the Committee has done a very valuable piece of work; it is the kind of work that I want to come to listen to, and I move that the addenda report of the committee be received and recommended to the earnest consideration of each of the state commissioners of the federal government, and that our thanks be tendered them for the work they have done.

Motion seconded.

Dr. Chas. D. Woods: I move, in addition, that the committee be continued.

Mr. R. M. Allen: I accept the amendment.

The amendment was seconded.

President Crumbine: You have heard the motion that the report of the committee be received and recommended to the careful consideration of the commissioners, and that the committee be continued. Any remarks? If not, all those in favor of the motion will signify by saying aye; contrary, no. It is so ordered.

Dr. Chas. D. Woods: Before you take up the next paper, I would like to make a few remarks. There has been brought out here two or three times upon the floor, the importance of the food commissioners doing certain things which have more or less an agricultural squint, like this egg proposition, to their people within their states. I wonder how many of us—we have been talking about working in co-operation with the federal department—I wonder how many of us are aware that we have right within our own state an enormous instrument which we can use in co-operation if we will only get in touch with the State Agricultural College? Since we have met there has come into effect what is known as the Smith-Lebworth bill, which provides for large amounts of money for carrying information direct to the farmer through an extension service of the College of Agriculture in each one of our states, and if we as commissioners are not in touch with our own agricultural colleges we ought to get in touch along these lines, such as has been suggested by our President, where they have made an egg quality association and the College of Agriculture will be glad to take that up. Furthermore, this extension service provides for work along the lines of domestic science and we touch right close up with domestic science, and if we will keep in touch with the directors in extension work in the various states as food commissioners, I am very sure we can carry a larger amount of this propaganda that we want in this way than we possibly could if we attempted to do it with our offices without working in co-operation with this enormous leverage which we now have of getting at the people.

President Crumbine: The next paper on the program is the report of the Association members of the Committee on Standards, Dr. E. F. Ladd.

REPORT OF THE ASSOCIATION COMMITTEE ON DEFINITIONS AND STANDARDS.

By DR. E. F. LADD,
Chairman, North Dakota.

Mr. President and Members of the Association of Dairy, Food and Drug Officials:

In behalf of the Association Committee I am pleased to report for your consideration the work that has been accomplished or undertaken by the Committee on Definitions and Standards, co-operating with a like committee from the Department of Agriculture, Bureau of Chemistry and from the Association of Official Agricultural Chemists. At the outset let me say we cannot commend too highly the support and assistance which the Honorable Secretary of Agriculture, D. F. Houston, has accorded this committee in facilitating the work and in co-operation through the Bureau of Chemistry, to make possible the pushing forward of the gathering of necessary information and data for establishing definitions and standards which shall form, when approved, the basis of consideration by State and National food authorities in their proceedings. His appointment of Dr. J. S. Abbott to co-operate in State work has been of great benefit in unifying the work of Federal and State authorities in the enforcement of Food and Drug Laws and in bringing harmony out of confusion. I am convinced that through the establishment of definitions and standards we shall be able to secure uniformity of action and uniformity of procedure under State Laws that would be impossible to secure through an attempt to unify the State Food Laws throughout the country.

The first meeting of this Committee was held in Washington, April 13th and 14th, 1914, at which time all of the members were present:

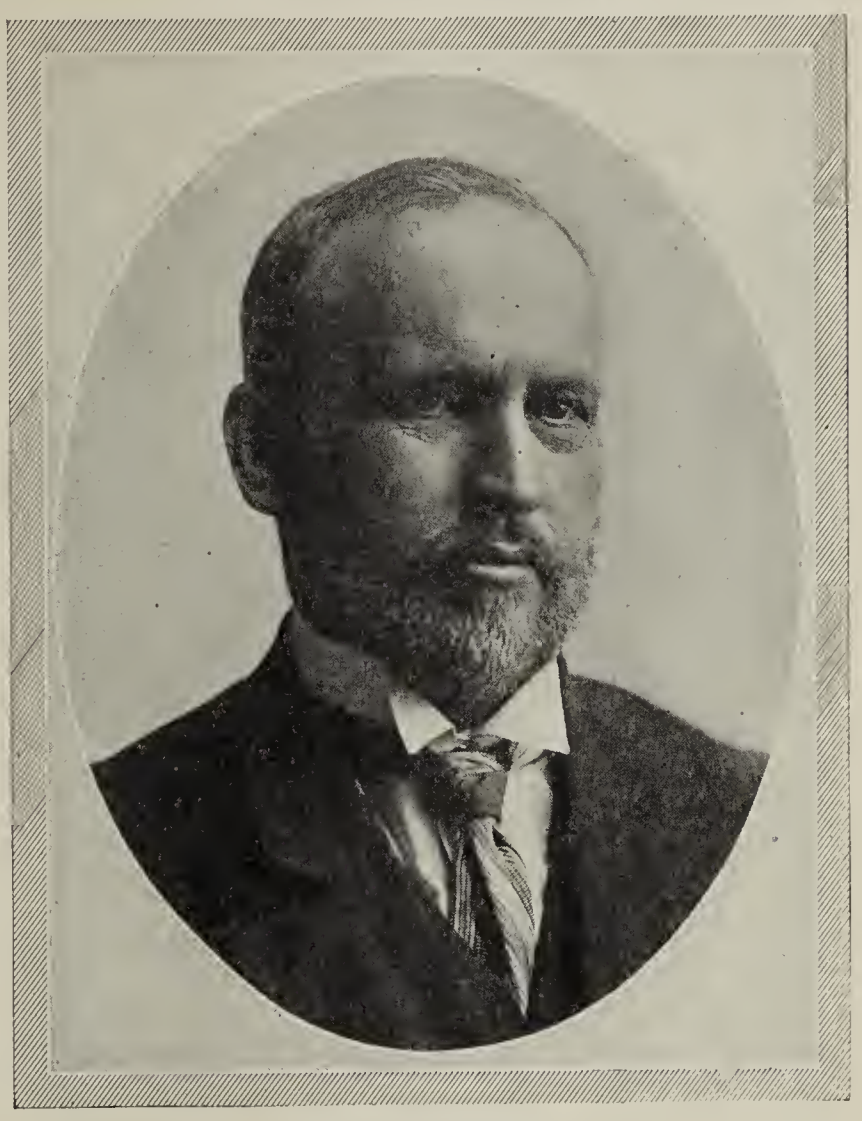
Drs. Carl L. Alsberg, Robert L. Emerson and Isaac K. Phelps for the Bureau of Chemistry; J. S. Abbott, E. F. Ladd, and W. F. Hand for the Association of Dairy, Food and Drug Officials; Julius Hortvet, J. P. Street and Wm. Frear for the Association of Official Agricultural Chemists. Dr. Alsberg was elected Chairman, and an organization was perfected for carrying forward the work as rapidly as possible. As you are aware, later Dr. Abbott retired from the Committee because of his appointment in Federal work, and H. E. Barnard of Indiana took his place.

That you may know more fully as to the method of procedure and the line of work undertaken, I enter somewhat into detail concerning the methods of procedure. The following resolutions were adopted:

"1. That the subject matter for the consideration of the Committee should include all materials coming within the scope of the Federal Food and Drugs Act, or the Food, Drug and Sanitary Laws of the various states.

"2. That for the unification and further expediting the work an advisory committee of three be appointed to co-operate with the various sub-committees with a view to correlating the work of the several sub-committees. It is also suggested that the primary plans of the sub-committee be submitted to the Advisory Committee for review and consideration. Also that preliminary reports be submitted to the Advisory Committee for consideration that subjects requiring final action by the entire committee may be simplified as far as possible.

"3. That for the purpose of expediting the work of the



PROF. E. F. LADD.

Standards Committee each member thereof be made a sub-committee in charge of subjects or a group of subjects that will be assigned the sub-committee, and have power to appoint collaborators from the U. S. Department of Agriculture, the Association of Official Agricultural Chemists, the Association of Dairy, Food and Drug Officials, or other official departments."

In accordance therewith the following advisory committee was named: Drs. Alsberg, Frear and Ladd.

A permanent organization was then formed with Dr. Carl L. Alsberg, Chief of the Bureau of Chemistry, as Chairman; Dr. J. S. Abbott, Bureau of Chemistry, Secretary; and Dr. P. D. Dunbar, of the Bureau of Chemistry, as Assistant Secretary.

The Committee then agreed upon the following subjects for early study:

FOOD STANDARDS WORK.

Subjects for Immediate Study.

1. Flours and Meals exclusive of Feeds.
2. Syrups, Molasses, Honeys.
3. Non-Alcoholic and Carbonated Beverages.
4. Fruit Juices and Soda Flavors.
5. Milk Products (Dried Products, Condensed Milks, Butter, Cream).
6. Ice Cream, Ices, Frozen Custards, etc.
7. Cocoa and Chocolate.
8. Vinegar.
9. Canned Goods.

10. Toxiclty (heavy metals).
11. Baklng Powdcr and Chemlcals.
12. Edible Oils and Fats, including hydrogenated Fats.
13. Meat and Plant Extracts.
14. Breakfast Foods, including Disinfectants.
15. Egg Products (Dried, Frozen, etc.).
16. Dried Fruits (Water).
17. Condiments.
18. Edible Cereal Pastes.
19. Candy.
20. Pharmaceuticals (Cod liver oil Emulsion, Colocynths, Tr. Nux Vomica, Saccharin Tablets, Hypophosphites, Laudanum, Asafoetida, Beef, Wine and Iron).
21. Pepsin-Pancreatin.

Certainly a wide range of important topics are here presented for consideration. The following assignment of subjects was then made for immediate study:

1. Flours and Meals exclusive of Feeds—Ladd.
2. Fruit Juices and Soda Flavors—Hand.
3. Condensed Milk—Hortvet.
4. Cocoa and Chocolate and Edible Cereal Pastes—Emerson.
5. Canned Goods—Frear.
6. Toxicity (heavy metals)—Alsberg.
7. Dried Fruits (water content)—Abbott; later to Barnard.
8. Candy—Phelps.
9. Pharmaceuticals (Cod liver oil emulsion, Colocynths, Laudanum, Saccharin Tablets, Hypophosphites, Tr. Nux Vomica, Asafoetida)—Street.

From time to time additional subjects have been assigned, as follows:

1. Soft Drinks, Orangeade Powder, Temperance Beverages, Baking Powder, Flavoring Materials—Hand.
2. Condensed Milk, Dried Milk, Whole Milk Powder—Hortvet.
3. Vinegar and Manufactured Egg Products—Emerson.
4. Pepper, Spices, Including Herbs Used for Spices—Street.
5. Marmalades, Syrups and Jams—Phelps.
6. Hydrogenated Fats, Oils—Barnard.

The next meeting was held at Portland, Maine, in July, 1914, at which time considerable work was done in formulating plans and outlining definitions and standards for the subjects already assigned, and in considering proposed standards and definitions.

The followlng general principles to be used as a guide in the preparation of standards were adopted:

"1. The standards are expressed in the form of definitions with or without accompanying specifications of quality and composition.

"2. In formulating new standards the Joint Committee will in each case refer back to the underlying standard promulgated in Circular 19 of the Department of Agriculture, stating specifically that it is either accepted or modified, and stating the modification.

"3. The definitions are so framed as to exclude from the articles defined substances not included in the definitions.

"4. A term defined in any of the several schedules has the same meaning wherever else it is used in this report.

"5. The names of food products herein defined preferably agree with existing American usage as known to the consumer."

The foregoing principles, therefore, should be kept in mind in the consideration of any of the standards thus far established.

As to the method of procedure for adopting standards the following resolution was adopted:

"The general policy of the Committee in adopting standards shall be as follows: After the Committee has agreed, the proposed standards shall be recommended to the Association of the American Dairy, Food and Drug Officials by its representatives. In the event of favorable action by that Association it shall be presented to the Association of Official Agricultural Chemists. In the event of favorable action of the Association of Official Agricultural Chemists it shall be recommended to the Secretary of Agriculture for publication by the Department.

"Any three members reporting to their organizations shall make their recommendations for the adoption of standards subject to ratification by their organizations, but this procedure, i. e., ratification by the entire Association, may be ignored in emergency cases by the various executives concerned."

The next meeting of the Committee was held in Washington on Nov. 19th, 1914. Considerable of the time was taken up in hearings and in the presentation of views of those interested in the proposed standards and definitions.

The grades for commercial corn were considered and the standard as adopted by the Secretary of Agriculture was approved and recommended to the several associations for final adoption.

GRADES FOR COMMERCIAL CORN.

Grade classification (white, yellow, and mixed corn).	Maximum percentages of— Moisture	Damaged corn.		Foreign material, including dirt, cob, other grains, finely broken corn, etc.	"Cracked" corn, not including finely broken corn. (See Gen. Rule No. 9).	
No. 1	14.0	2	Exclusive of heat-damaged or mahogany kernels	1	2	
No. 2	15.5	4		1	3	
No. 3	17.5	6		2	4	
No. 4	19.5	8	May include heat-damaged or mahogany kernels not to exceed—	½%	2	4
No. 5	21.5	10		1%	3	5
No. 6	23.0	15		3%	5	7
"Sample"	See General Rule No. 6 for sample grade.					

GENERAL RULES.

(1) The corn in grades No. 1 to No. 5, inclusive, must be sweet.

(2) White corn, all grades, shall be at least 98 per cent white.

(3) Yellow corn, all grades, shall be at least 95 per cent yellow.

(4) Mixed corn, all grades, shall include corn of various colors not coming within the limits for color as provided for under white or yellow corn.

(5) In addition to the various limits indicated, No. 6 corn may be musty. sour, and may also include corn of inferior quality, such as immature and badly blistered.

(6) All corn that does not meet the requirements of either of the six numerical grades by reason of an excessive percentage of moisture, damaged kernels, foreign matter, or "cracked" corn, or corn that is hot, heat damaged, fire burnt, infested with live weevils, or otherwise of distinctly low quality, shall be classed as sample grade.

(7) In No. 6 and sample grade, reasons for so grading shall be stated on the inspector's certificate.

(8) Finely broken corn shall include all broken particles of corn that will pass through a perforated metal sieve with round holes nine sixty-fourths of an inch in diameter.

(9) "Cracked" corn shall include all coarsely broken pieces of kernels that will pass through a perforated metal sieve with round holes one-quarter of an inch in diameter, except that the finely broken corn, as provided for under Rule No. 8, shall not be considered as "cracked" corn.

(10) It is understood that the damaged corn; the foreign material, including pieces of cob, dirt, finely broken corn, other grains, etc.; and the coarsely broken or "cracked" corn, as provided for under the various grades, shall be such as occur naturally in corn when handled under good commercial conditions.

(11) Moisture percentages, as provided for in these grade specifications, shall conform to results obtained by the standard method and tester, as described in Circular No. 72, Bureau of Plant Industry, U. S. Department of Agriculture.

Following this the definitions and standards as completed and approved and offered to your Association for adoption were as follows:

CACAO PRODUCTS.

1. Cacao Beans, Cocoa Beans, are the seeds of the cacao tree, Theobroma cacao L.

2. Cacao Nibs, Cocoa Nibs, Cracked Cocoa, is the roasted, broken cacao bean freed from its shell or husk.

3. Chocolate, Plain Chocolate, Bitter Chocolate, Chocolate Liquor, Chocolate Paste, Bitter Chocolate Coatings, is the solid or plastic mass obtained by grinding cacao nibs without the removal of fat or other constituents except the germ.

Chocolate, Plain Chocolate, Bitter Chocolate, Chocolate Liquor, Chocolate Paste, Bitter Chocolate Coatings, contains not more than three per cent (3%) of ash insoluble in water, three and fifty hundredths per cent (3.50%) of crude fiber, nine per cent (9%) of cacao starch, and not less than forty-five per cent (45%) of cacao fat.

4. Sweet Chocolate, Sweet Chocolate Coatings, is chocolate mixed with sugar (sucrose), with or without the addition of cocoa butter, spices, or other flavoring materials.

Sweet Chocolate, Sweet Chocolate Coatings, contains in the sugar and fat-free residue no higher percentage of ash, fiber or starch than is found in the sugar- and fat-free residue of chocolate.

5. Cocoa, Powdered Cocoa, is cacao nibs, with or without the germ, deprived of a portion of its fat and finely pulverized.

Cocoa, Powdered Cocoa, contains percentages of ash, crude fiber and starch corresponding to those in chocolate after correction for fat removed.

6. Sweet Cocoa, Sweetened Cocoa, is cocoa mixed with not more than sixty per cent (60%) of sugar (sucrose).

Sweet Cocoa, Sweetened Cocoa, contains in the sugar- and fat-free residue no higher percentage of ash, crude fiber or starch than is found in the sugar- and fat-free residue of chocolate.

7. Milk Chocolate, Milk Cocoa, Sweet Milk Chocolate or Sweet Milk Cocoa, respectively, is chocolate, cocoa, sweet chocolate or sweet cocoa which contains not less than twelve per cent (12%) of whole milk solids in the finished product.

APPROVED.

GLUTEN PRODUCTS AND "DIABETIC" FOOD.

GROUND GLUTEN is the clean, sound product made from wheat flour by the almost complete removal of starch and contains not more than ten per cent (10%) of moisture, and, calculated on the water-free basis, not less than fourteen and two-tenths per cent (14.2%) of nitrogen, not more than fifteen per cent (15%) of nitrogen-free extract (using the protein factor 5.7), and not more than five and five-tenths per cent (5.5%) of starch (as determined by the diastase method).

GLUTEN FLOUR is the clean, sound product made from wheat flour by the removal of a large part of the starch and contains not more than ten per cent (10%) of moisture, and, calculated on the water-free basis, not less than seven and one-tenth per cent (7.1%) of nitrogen, not more than fifty-six per cent (56%) of nitrogen-free extract (using the protein factor 5.7) and not more than forty-four per cent (44%) of starch (as determined by the diastase method).

GLUTEN FLOUR, SELF-RAISING, is a gluten flour containing not more than ten per cent (10%) of moisture, and leavening agents with or without salt.

"DIABETIC" FOOD. Although most foods may be suitable under certain conditions for the use of persons suffering from diabetes, the term "diabetic" as applied to food indicates a considerable lessening of the carbohydrates found in ordinary products of the same class, and this belief is fostered by many manufacturers on their labels and in their advertising literature.

A "diabetic" food contains not more than half as much glycogenic carbohydrates as the normal food of the same class.

Any statement on the label which gives the impression that any single food in unlimited quantity is suitable for the diabetic patient is false and misleading.

APPROVED.

MACARONI, SPAGHETTI, VERMICELLI, AND SIMILAR ALIMENTARY PASTES.

MACARONI, SPAGHETTI, VERMICELLI, AND SIMILAR ALIMENTARY PASTES are dried alimentary pastes made from the semolina of hard wheat.

Products made in the shape of macaroni, spaghetti, vermicelli and similar alimentary pastes from material other than the semolina of hard wheat are imitations.

A standard for moisture in these products is under consideration.

APPROVED.

EGG NOODLES AND PLAIN NOODLES.

NOODLES, EGG NOODLES, are dried alimentary pastes made from wheat flour and egg. They contain not less than five per cent (5%) by weight of the solids of whole, sound egg exclusive of the shell.

PLAIN NOODLES, WATER NOODLES, are dried alimentary pastes made from wheat flour without egg, or with less than five per cent (5%) by weight of the solids of whole, sound egg exclusive of the shell.

Standards for moisture in these products are under consideration.

APPROVED.

CONDENSED MILK STANDARD.

It is recommended that the standard for **"Condensed Milk," "evaporated milk"** (Cir. 19, Office of the Secretary, United States Department of Agriculture, p. 6, B. a, 6) be changed to read as follows:

Condensed milk, evaporated milk, concentrated milk, is the product resulting from the evaporation of a considerable portion of the water from the whole, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and ten days after calving, and contains, all tolerances being allowed for, not less than twenty-five and five-tenths per cent (25.5%) of total solids and not less than seven and eight-tenths per cent (7.8%) of milk fat.

APPROVED.

MAPLE PRODUCTS.

MAPLE SUGAR, MAPLE CONCRETE, is the solid product resulting from the evaporation of maple sap or maple sirup.

MAPLE SIRUP is sirup made by the evaporation of maple sap or by the solution of maple concrete, and contains not more than thirty-five per cent (35%) of water and weighs not less than eleven (11) pounds to the gallon (231 cu. in.).

APPROVED.

I offer the foregoing for adoption by the Association of Dairy, Food and Drug Officials in the form as completed and recommended by the full committee. Mr. President, I therefore move the adoption of the definitions and as above presented for corn, for gluten products, for diabetic foods, for cacao products, for macaroni, spaghetti, etc., for egg noodles and for plain noodles, for condensed milk and for maple products.

For your further information I would call attention to the fact that hearings have been held by the Standards Committee as follows:

Condensed Milk—J. S. Abbott, Chicago, Sept. 8, 1914.

Gluten Flour and Diabetic Foods—J. P. Street, New York, Jan. 25, 1915.

Flour and Cereal Products—E. F. Ladd, Chicago, May 3, 1915.

Macaroni and Spaghetti—R. L. Emerson, Washington, May 14, 1915.

Flour—Joint Committee, Washington, June 5, 1915.

In general the proposed definitions and standards should be adopted at the annual meeting of the Associations. There are, however, times when this delay works a hardship, especially on the Department of Agriculture, where it is desired at times to put in force the definitions and standards as agreed upon without six months' or a year's delay. I suggest, therefore, that some action be taken authorizing the Executive Committee of this Association to take action in such specific instances after consultation with the members of the Association so that the Honorable Secretary of Agriculture may put in force, where he deems it necessary, the standards and definitions as prepared by the Committee.

Mr. President, I move that when the Honorable Secretary of Agriculture deems it necessary that standards and definitions adopted by the Committee on Standards and Definitions be put in force prior to a meeting of the Association of Dairy, Food and Drug Officials, that the Executive Committee of this Association be granted authority after consultation with the members of the Association to adopt for the Association such approved standards and definitions and so certify the same to the Honorable Secretary of Agriculture for immediate use.

In addition to the definitions and standards as already announced, your Committee has under consideration and in many cases the data nearly prepared for final presentation, the preparation of definitions and standards for cereals, flours, meals, etc., for fruit juices and soda flavors, for milk products, including condensed milk, skim milk, dried milk, whole milk powder, for dried fruits, for canned goods, for spices, and work has been begun on other lines not yet advanced sufficiently for Committee consideration.

An important matter being formulated is the question of grades as applied to various food products. Those who have to do with the enforcement of food laws recognize the tendency of certain manufacturers to lower the quality to the minimum standard, which was not the purpose of the established standards. It has seemed quite possible, therefore, that it may be well to establish grades, since, as pointed out by Dr. Frear, the system on which our old standards were established does not distinguish between acceptable varieties of a product, whereas, the manufacturing and selling interests have long recognized by names certain degrees of excellence. Some of these grade designations appear in retail transactions, and it would be to the advantage of the buyer if such means of discrimination were more largely used. On the other hand, some products of a quality too low to be acceptable as normal, that is, when sold by their ordinary names without qualification are, nevertheless, not altogether unsuited for certain food uses. In view of these conditions it would seem, therefore, that it might be desirable to add to the present system of minimum standards a series of standards for different grades of the same product, taking note especially of those classifications which have been approved by commercial practice. With this end in view members of your Committee have been formulating a basis for action in the consideration of grades for food products, and I think all will agree that this is an important but difficult field of activity—one that sooner or later must be recognized by food officials.

With the work advanced as it is, it is hoped that the Committee will be able to formulate a much larger number of definitions and standards during the coming year than has been possible to present at the present time. The Committee invite your co-operation and assistance to the end that they may have all the available information for their future guidance in this work.

Dr. Chas. D. Woods: I move the adoption of the report and that the committee be continued.

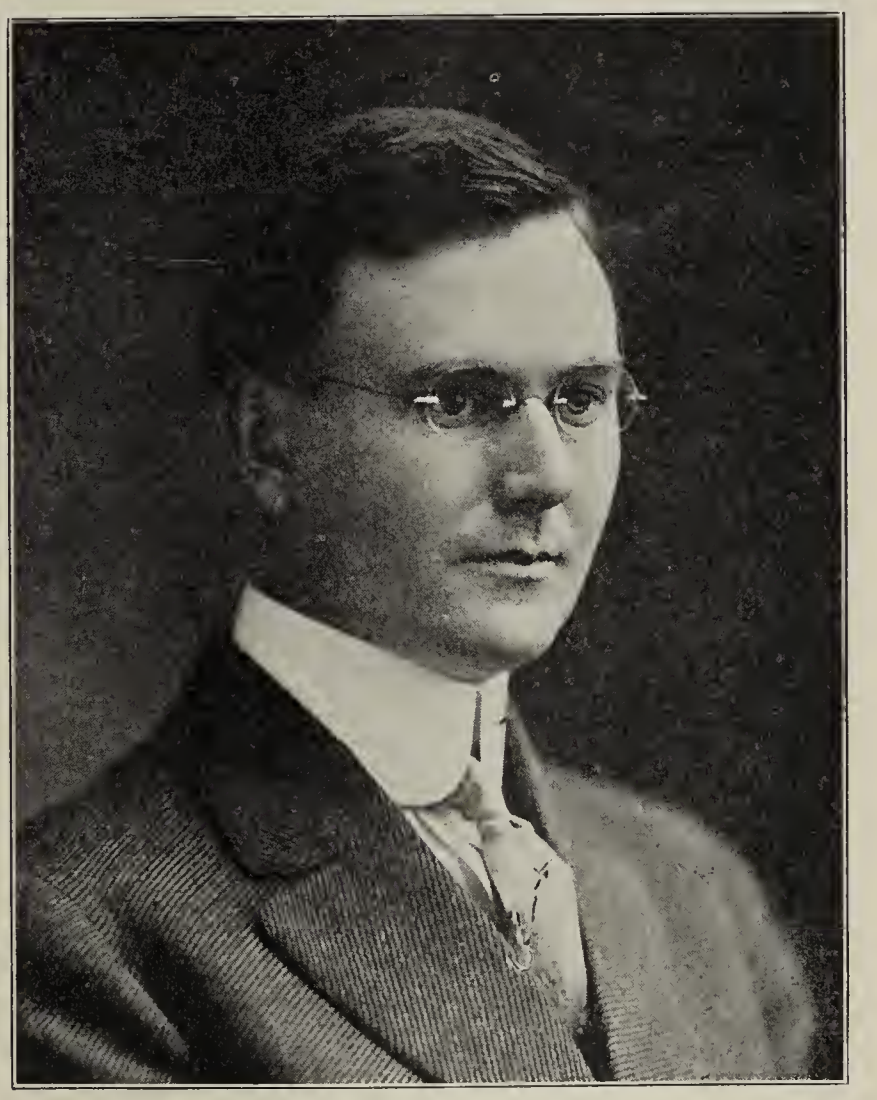
Motion seconded, and carried unanimously.

We will now take up the next paper on the program, "The Sanitary Problems of the Soft Drink Establishment," by Mr. Geo. B. Taylor.

SANITARY PROBLEMS OF THE SOFT DRINK ESTABLISHMENT.

GEORGE B. TAYLOR,
Analyst, Louisiana State Board of Health.

In considering this subject I shall take up the average soft drink establishment as found in the average town in the South. I mention the South for two reasons; first, the South



DR. GEORGE B. TAYLOR.

contains more soft drink factories according to population than any other part of the country; second, I know more about bottling conditions in the South. Yet I believe there will be found little difference the whole country over between the average soft drink establishments in the average towns.

The soft drink industry has increased enormously in the last few years, and, with its growth, we have seen the improvement of its products, due to better machinery and better methods in manufacture and handling. This industry is well organized for mutual benefit, and has its State and National conventions and its publications. In the reports of the bottling trade it is peculiar to note the increased importance that this industry gives to sanitation simply from a commercial standpoint.

The average soft drink factory will have its own building, erected especially for this purpose. It will use the uniform easily cleaned crown stoppered bottle. It will have machinery for bottle soaking, cleaning and rinsing—methods resulting in the proper sterilization of the container. Most of them will be equipped with a plentiful supply of steam and hot water for cleaning purposes. Most of the factories will have a special

room for mixing and keeping syrups and flavors. In a great many instances, especially in the older establishments, the stable will be found adjoining the factory. There may or may not be a solid partition between them.

The building in which the factory is situated should have been constructed especially for the use to which it is put. This building may have either one or two stories. It should be well lighted and ventilated and free from contaminating surroundings. Consequently, any adjoining stable should be condemned. The main floor, which should hold the machinery, should be of concrete, sloping to a drain properly trapped. It is necessary for this floor to be so constructed that thorough and easy cleaning by flushing with water can be accomplished. The walls and ceilings should be of smooth construction. The necessity for this can be seen when it is known that such factories are subject to growths of yeast and moulds.

All factories should have one room set apart for the mixing of syrups and flavors. It should be constructed so as to be easily cleaned; it should be well lighted and ventilated, but away from the dust of the factory.

Screening is necessary. The soft drink factory, unless kept exceptionally clean, will be an attraction for flies. It is imperative that the syrup room be well screened with narrow mesh wire, so as to keep out not only flies but other insects as well. It would be an added precaution to screen the whole factory.

The water supply of the soft drink establishment is of special importance, not only from a standpoint of purity but also of quality in its mineral constituents Water for bottling purposes should be clear, without color, odor or perceptible taste, and should not develop a sediment on standing, nor with treatment with carbon dioxide. Hence the mineral matter, especially calcium bicarbonate, should be low. Water must be pure. Carbonization kills bacteria slowly, if at all. In the smaller towns in which there is no general water system, this supply must come from wells. The artesian well or the deep well, especially if protected from surface contamination, is usually pure. On the other hand, the shallow surface or dug well can in the majority of instances be looked on with great suspicion. Analyses by different state departments of the surface wells in small towns have proved the water contaminated with the products of the decomposition of sewage in over fifty per cent of the wells. If the surface washings or sewage do not filter through the soil, the unprotected condition of the well's surface will allow their entrance.

The water supply should be abundant and convenient. If it is abundant there will be no fear of using too much; if it is convenient, the tendency to keep conditions cleaner is increased. In the inspection of a soft drink plant, the water supply should receive primary consideration.

It is necessary also that there be some system of furnishing an abundant supply of hot water for washing purposes.

I am an advocate of the machine for cleaning bottles. These machines, using hot water and a cleansing powder, soak, clean, sterilize and rinse the bottles uniformly and, in most instances, thoroughly. Where bottle cleaning is done by hand we find, first, cheap, inefficient, careless workers, usually small boys. We also find the wash water cold or luke warm used over and over again until it is extremely foul. We find very inefficient rinsing or often no rinsing at all. As for the importance of the thorough washing of bottles, those of you who have seen the handling of empty bottles will realize this. The retailer will serve the drink either in the bottle or pour it into a glass. The empty bottle containing the sweet, sticky residue, will be put back into the case, unwashed. This unwashed bottle, which now has no stopper, will attract flies, ants, roaches and other insects. Moulds and yeast cells will develop. The case containing the dirty and foul bottles is returned to the factory where cleaning takes place. Hence the necessity of not only thorough cleaning, but the sterilization of the bottles. After cleaning and draining, the bottles should be stored mouth down in a well protected place until ready for use.

The bottle itself is an important feature. It should be so constructed as to be easily cleaned and should have no metal or insanitary rubber parts in contact with the contents.

Sanitation in the syrup room is of special importance. The syrups and flavors should be carefully protected from dirt and insects. Straining cloths should be kept clean and fresh.

Cleanliness must be the keynote in the manufacture of soft drinks—clean bottles, clean machinery, clean, pure materials handled by neat, healthy workmen.

The following rules regarding sanitation in soft drink factories should be enforced:

1. Bottles should be thoroughly washed and sterilized before using, with clean, pure, hot water or steam; they shall be thoroughly drained and kept mouth downward until ready for use.
2. Only pure, healthful water shall be used for bottling.
3. The room or portion of the room where syrup is made and mixed shall be screened with at least 18-mesh wire screen.
4. Syrup jars for mixing syrups shall be covered and protected from dust, flies and all other foreign matter; and the straining cloths shall be kept clean and fresh.
5. Only clean materials containing nothing deleterious to health shall be used in the manufacture of soft drinks.

I wish to close by quoting a paragraph from an address of the owner of one of the large soft drink factories in the South:

"The greatest pleasure I derive from my plant is in showing a customer or friend through it and explaining all details. He cannot help but observe the care that is taken to produce a clean product, through the most sanitary measures. He finds clean floors, clean windows, clean ceilings, clean bottles, clean syrup rooms, clean vessels, clean machinery and clean operators. Cleanliness commands the admiration and respect of all, and more especially does it appeal to purveyors of foods and beverages. The honest dealer in this line of merchandise not only wants to furnish his trade with the best values obtainable, but it is with a high sense of satisfaction that he knows he is offering a clean product as well."

President Crumbine: The discussion will be opened by Dr. Cobleigh, who is here in Dr. Cogswell's place.

REMARKS OF W. M. COBLEIGH, MONTANA.

Mr. President and Gentlemen: Dr. Cogswell is not here to discuss this matter, in which I know he is decidedly interested, and he much regrets not being able to be with us today. It occurs to me that the directions outlined in this paper are perfectly possible to be carried out in connection with sanitary soft drinks. The question arises concerning the bottling of these soft drinks so that they will reach the consumer in an uncontaminated condition, and many of the difficult problems will appear in this connection. It seems to me it is largely a matter of educating the distributor and the distributing agencies, as it is in all food distributing agencies, and if we are to be effective in this matter, our sanitary regulations will have to have a good scientific basis and we can then easily indicate to the public that we are making some headway. The most crucial thing, and the most important basis, it seems to me, for sanitary regulations, are those indicated by our President yesterday in his discussion when he spoke of the contact theory for transfer of disease, and we believe it is not in the walls of the room. We fear the secretions that pass from one individual to another, and it is for this reason the distributor should employ thorough sanitation methods and the aim of the employer should be cleanliness. In many of the places I visited I found that the toilet facilities are not what they should be. Not only should the employer be free from disease, but he should also be clean in his habits and the place should have proper toilet facilities. Clean hands and clean clothing are very essential. We are told that the germs of typhoid bacilli are carried through the medium of unclean hands and this matter should have careful attention. We are told that it is quite possible if the product is pure that the employes may be inspected and instructed. Then comes again another source of infection where it transmits one disease from one person to others, and that is through glassware. I do not know that any work has been done along that line to determine just how thoroughly glassware in soft drink establishments is treated, to prevent the distribution of disease.

President Crumbine: Any further discussion on this subject?

Mr. R. M. Allen, Kentucky: Mr. President, on the point that Dr. Cobleigh has just raised, Kentucky will shortly send the commissioners a bulletin now in press on this question and especially covering the question of contamination in bottles, with different methods of cleaning and so on. It may be of present passing interest that very few of the concerns were cleaning their bottles as they should clean them. Very few of them know how to. I remember in one particular instance a plant in Winchester, Ky., a very good plant, passed its bottles through the cleaning solution and rinsed them in hot water and then threw the bottle, after having cleansed it on the inside, into a tub of clear water to thoroughly complete cleaning the bottles, leaving the last rinsing practically sterile. Of course it picked up in the tub just about as much contamination as it originally started with. I think it is very important; it is just as important to study and control the pop bottles as it is the common drinking cup, probably more so. Most of these carbonated beverages are consumed out of a bottle, and it is highly important that we give attention to that one question.

One question I would like to raise and hear discussed is this: Have the majority of these products, made as they are from coal tar dyes and the artificial essence, any economic value in our food supply and what should we begin to do with them? After they have gone through this plant with the tiled walls and fine, clean machinery and clean bottles, and thence the bottles with its colored product; what encouragement or restriction are we going to give the inside of the bottle. These products are enormously increasing, especially drinks of the caffeine type, following in the wake of the prohibition laws; they are enormously increasing, without going into the matter one way or the other in that discussion. I say it is time we should make up our minds what we are going to do with the so-called strawberry pop. I would like to hear that discussed.

Mr. J. J. Farrell: For information, I understand the gentlemen to say that the majority of the soft drinks is prepared with coal tar dyes. I did not know that was true. We do not permit the use of coal tar dyes.

Dr. Chas. D. Woods: I think what Mr. Allen has raised is a question we are coming up against some time or other. We are going to wake up to the fact that about all we have accomplished—as I tried to say about the bills of fare this morning—is to get over the question of what Mr. Street in his publication has happily called legal food, and that is what we are practically getting today, rather than pure food is legal food, and until we get ready to take some other procedure than that which we have already taken to legalize the sale of food, that will not pass as pure food. I think we have got to accept and go on these conditions as practically we are finding them all over wherever these soft drinks are made. I also think that we have got to remember that bottled soft drinks are far less dangerous to the public than the soda fountain.

President Crumbine: Any further discussion? If not, we will make a few announcements and then adjourn. It is suggested that we meet at 9 o'clock tomorrow morning, as we are getting behind in our program. If there is no objection it will be so ordered.

(Adjournment taken until 9 o'clock Wednesday.)

FOURTH SESSION—WEDNESDAY MORNING, AUGUST 4, 9 A. M., CLAREMONT HOTEL.

Dr. Crumbine called the meeting to order at 9 a. m.

President Crumbine: The convention will be in order. We will proceed with the program taking up those things that have hitherto been passed. We will now take up the report of the Committee on False Advertising, by Mr. R. M. Allen.

Mr. R. M. Allen: In looking over the efforts to get a report, I am of the opinion that the committee is not ready to report. There have been three suggestions made for an advertising law; one, a brief statement of the principles to be included, to which all the committee agree; one drafted a bill which has been looked over by two members of the committee on which they agree; and a third, some suggestions made from the Solicitor's department of the United States Department of Agriculture, and to all of which, as a member of the committee, I cannot agree. I believe that further consideration would result in a better bill than any of us have. I would like to file a report of these several bills for the consideration of the commissioners and ask that the committee be continued and report a completed bill at some time in the future.

President Crumbine: Do you mean at this meeting?

Mr. R. M. Allen: No, at some subsequent meeting, but the information there will be at the disposal of the members, who will be drawing up advertising bills this year. This is the committee's report.

President Crumbine: What will you do with the report of the committee?

Dr. Chas. D. Woods: I move that the report of the committee be accepted and the committee continued.

Motion was seconded and on vote duly carried.

President Crumbine: The next paper is "How Should Food and Drug Standards be Promulgated and Legalized," by Dr. Ladd.

HOW SHOULD FOOD AND DRUG STANDARDS BE PROMULGATED AND LEGALIZED?

By DR. E. F. LADD,
Food Commissioner and State Chemist, North Dakota.

It is not my purpose at this time to enter into any extended discussion, or to consider to any extent the legal questions in connection with food standards as these have been well established by the decision of the higher courts.

If we consider as to how food and drug standards should be promulgated and legalized we raise an important question, namely, as to whether the standards shall be written into the Statute itself, or whether these shall be established and promulgated by the commissioner under legislative authority. After fifteen years' experience in food work I am led to conclude that all prohibitions should be written into the Statute; that all rules, regulations, definitions and standards should be promulgated by the Commissioner under authority of legislative enactment. This divides our question then into two parts—those things that are to be prohibited by Statute, and the standards and definitions that may vary from time to time and, therefore, would need to be revised as occasion demands or as new conditions arise. Into the Statute I would write the prohibition of the use of chemical preservatives: borax, salicylic acid, formaldehyde, saccharin, coal tar colors, oxides of nitrogen, etc., for these may as well be a part of the Statute as is the prohibition of the use of decayed, decomposed, filthy and rotten material in the manufacture of food products. I would not write into the Statute, however, definitions or standards for milk, vinegar, spices, or food standards in general, but provide in the Statute that such standards may be established and promulgated by the Food Commissioner, the Board of Health, or such other organization as has to do with the enforcement of the Food and Drug Laws.

The Food Law of North Dakota provides as follows:

"Section 4. The Food Commissioner at the Agricultural College at Fargo is, with the approval of the Board of Trustees, hereby authorized and directed to prescribe standards of purity, quality and strength for all recognized food products in this State, not fixed by Statute, and to fix approximate designations which shall disclose to the purchaser the relative purity, quality, and strength of the product as compared with the standard for such product."

The question is at once raised as to whether such standards are legal. There are plenty of precedents to show that the Legislatures have not delegated authority; that the standards so fixed are just as legal and binding, when properly promulgated, as are the standards written into the Statute. In either case they are subject to the review of the Courts and to be declared unconstitutional if found to be in violation of the Constitution of the State or of the United States. Otherwise they are binding within the provisions of the Statute. As to what particular products may come under the provisions of such a Statute for consideration, the Supreme Court of the United States has said:

"If the public's safety or the public morals require the discontinuance of any manufacture or traffic, the hand of the Legislature cannot be stayed from providing for its discontinuance by any incidental inconvenience which individuals or corporations may suffer. All rights are held subject to the police power of the state. * * * Whatever differences of opinion may exist as to the extent and boundaries of the police power, and however difficult it may be to render a satisfactory definition of it, there seems to be no doubt that it does extend to the protection of the lives, health and property of the citizens and to the preservation of good order and the public morals. The legislature cannot, by any contract, divest itself of the power to provide for these objects. They belong emphatically to that class of objects which demand the application of the maxim, salus populi suprema lex, and they are to be attained and provided for by such appropriate measures as the legislative discretion may devise. That discretion can no more be bargained away than the power itself.

"The test of reasonableness of a police regulation prohibiting the making and vending of a particular article of food is not alone whether it is in part unwholesome and injurious. A prohibition may stand a reasonable police regulation for the benefit of the public, if we believe that the only way to prevent the public being defrauded into purchasing the counterfeit article for the genuine is by such a prohibition. The fact that scientific experts may pronounce a manufactured product intended for human food to be wholesome and not injurious, and that in a pure state it may thus be good for food does not render it imcompetent for the legislature to prohibit the manufacture and sale of the article, if in the judgment of the legislature, and not of the courts, it be necessary for the protection of the lives, health and property of the citizens and to the preservation of good order and the public morals.

"In creating a legislative department and conferring upon it the legislative power, the people must be understood to have conferred the full and complete authority as it rests in and may be exercised by the sovereign power of any State, subject only to such restrictions as they have seen fit to impose and to the limitations which are contained in the Constitution of the United States. The legislative department is not made a special agency for the exercise of specially defined legislative powers, but is entrusted with the general authority to make laws at discretion."

Nothing would be plainer than the foregoing of the rights of the people through legislative action to prevent fraud and deception of every kind under police regulations. The legislative power is sufficiently broad to cover all needed questions of legislation.

Having provided that all prohibitions shall be included in the Statute as far as possible, there will be less chance for controversy in the courts, for quibbling attorneys, or an attempt to show the unreasonableness of the provisions. The only question is that of the constitutional rights to enact such legislation, and thus the commissioner's duty in the enforcement of the law is made easier. On the other hand, when we write into the Statute the definitions and standards of purity and quality for food products, as for example, what shall constitute adulteration in milk or spices, if limitations are fixed, the Courts tend to hold strictly to the limitations there given and often opportunity is found for more or less adroit adulteration. Let us assume that it is written into the Statute that the crude fiber in pepper shall not exceed 15 per cent. Some manufacturers at once come to the conclusion that so long as they keep inside of 15 per cent in crude fiber, no matter whether the pepper be a legitimate product or not, or whether pepper shells have been added, they have complied with the provisions of the Statute, even though the act specifically provides that nothing shall be added thereto or removed therefrom. Where standards are established and promulgated by the Commissioner, that may be withdrawn, modified, narrowed, or enlarged as the needs, experience, or changing conditions may make necessary, it is a far simpler process to prevent adulteration under such regulations than it is to change laws, for when an act is once established by Statute the change is made with considerable difficulty and when such a question is opened up one is never certain of what the outcome will be, for the desired amendment may be delayed, it may be defeated, sidetracked, amended, or in many ways made less effective even than the

law in force, since there is not always opportunity to carefully consider and digest the bearing of the proposed change since experts are not always available who are familiar with the technical or chemical features of the proposed modifications. Authority having been given the proper officials for the establishment of standards and definitions and these having been prepared, the Commissioner should then publish, through the regular bulletins or publications of the department, the standard so as to bring them before the general public. As far as possible, the standards should be furnished to the manufacturers in order that they may be properly guided in the requirements. Ample time should be allowed the manufacturers to reasonably comply with all requirements, and proper provisions made to do no injustice to those who happen to have in stock the usual supply of old goods, providing, of course, that the said products contain no harmful or deleterious ingredients.

The State or National laws having made provisions for the establishment of standards and legalizing the same, our own law goes a step further and states:

"If the article of food or beverage is inferior to the standard prescribed by the Food Commissioner for such article of food or beverage and is labeled or offered for sale as complying with such standard, or if it is not labeled or offered for sale under the designation prescribed by said Food Commissioner to indicate its grade of purity, quality and strength as compared with the standard for such product."

then the same is illegal. From experience it is believed that standards so prepared and promulgated, if reasonable, will be accepted as readily by the Courts as standards which are written into the Statute, providing, of course, that the said standards and definitions are reasonable and those generally understood by the trade and the consumer, and the Statute under which you are working has made proper provision for establishing of such standards by the persons having legal authority to enforce the same.

President Crumbine: The discussion is by Hon. R. M. Allen, Kentucky.

REMARKS OF R. M. ALLEN, KENTUCKY.

Mr. President, I want to explain at the outset my position a while ago on the permanency of the Standards Committee. Undoubtedly one of the chief faults of the food control work of this country has been the lack of permanency and experience. It has been very gratifying to me that the American trade during the last several years have recognized that and are asking that trained men be kept permanently on a job that affects their interests. For that reason I am strongly of the opinion first, at the outset, that the food control work of the country, and especially where the question of standards is being considered, should be in the hands of a body of men that can outline a policy that sometimes must continue over a period of years of investigation before they arrive at some fact that they are seeking, and for such reasons therefore, regardless of the personnel of the committee, I hope that we will have in this country soon a commission whose personnel will appeal to the confidence of all—as the personnel of the present committee certainly does appeal to us all, and we will have behind that both the united sentiment of the commissioners and the manufacturers and have it permanent and constantly on the job. For that reason I believe that the national administration of public health would be far better off in the hands of an interstate commission, under which commission would be brought not only the knowledge of the physicians but the knowledge of other sciences—sanitary engineering, biology and chemistry; and that commission would then be removed from the political situation of every four years, like the Interstate Commerce Commission, and would undertake, through the several departments, divisions or bureaus, to formulate a program and a permanent policy for the public health work of the nation.

The question as presented is more than a purely academic one. A very able book has been written by Prof. Bruce Wyman of Harvard University on administrative law. To use that for an illustration he develops this idea, that laws in their beginning are necessarily general in their provisions and as years of experience accumulate we may make the law more definite.

The tariff law of the country and the revenue laws of the country are made very definite because revenue cannot be collected under broad, vague laws, and even at that the Commissioner of Internal Revenue has been given power to draft regulations to put them into effect. As far as our food law is concerned, I am strongly of this opinion that as experience develops, the necessity for writing a provision relating to some particular practice makes it essential that we write more definitely, but with respect to writing standards or wholesale regulations, into our food control laws, it would be very unwise. After all, standards are nothing but questions of fact. It is just a matter of finding out where the facts are, and after the facts are established, it matters little who says they are the facts; it matters little who promulgated the question of fact; once established, so plainly that the fact will be recognized by the majority, that fact stands, and as a general rule does not require administrative regulation to put it into effect. For that reason, therefore, I think, with others, that the paper read by Dr. Ladd fully expresses the sentiment and fully expresses the experience of both the commissioners and the trade, and we should not have a wholesale writing of standards into the law.

Just one other point: Our standards must be broader in some respects than they have been in the past. The recent dairy commissioner of Massachusetts raised the question once that the milk standard had outlived its usefulness. It had, because the milk standard, in my judgment, was not based along the proper lines. The milk standard, for example, took all breeds of cows, all sections of feed and climate of the United States and attempted to fix a standard which would include all. It necessarily fixed a minimum or low standard and was responsible in my judgment for more watering and skimming of milk in the United States than all of the dishonesty of the dairymen that had gone before.

I say that as a matter of experience in Kentucky. My point, therefore, in fixing standards, is that in the future along the lines of grades more than an attempt to include all grades into one stated standard. Of course, there are two kinds of standards; standards of the natural product and standards of the compound product. If we are going to standardize the compound products, and we probably will, we can fix the limit definitely and rigidly; but when we standardize natural products, we must consider different grades. To illustrate what I mean with respect to milk. In one instance I remember a dairyman with a butter fat analysis of either 4.4 or 4.6, which does not matter, which all chemists would regard as excellent butter fat and solids, not fat, of 8.42, which they would look at in connection with the others and though a little low pass on it as excellent milk. It happens that another department had an analysis of the milk that occurred for registration test, and being in touch with those records I noticed an average of over 5 per cent fat and solids of along about 9. We took several samples of the milk from the market as it was leaving on the train for town, and we tested that man's herd for a number of days and we found he had an average of 5.2 per cent butter fat and solids of 9. We prosecuted him and he vigorously denied watering, but finally he confessed in court that he had watered it.

We found, especially in Louisville, that some of the large milk depots had come down to 3.5 and solids not fat 8.5 and with the Jersey herds of Shelby County, and one or two other counties going in, they were able to make a very large profit. So my point is, let us make our milk standard on such a basis of grade as will make it useful in prosecution. It is no longer used in prosecutions in Kentucky, as we base it strictly on herd tests. I think the work that was done by the New York Milk Committee, with its sanitary milk standards, can be well followed in many instances by the members of our own Standard Committee. That has been one of the most useful standards ever promulgated. In this way the New York Milk Committee brought together a large number of men who had studied milk for years, who had enforced laws applying to milk, and after several years' work they collaborated and put into the form of standards the result of all their experience, and we are going to come in our sanitary work to the standards of the New York Milk Committee. That is all that occurs to me at this time, except to say I think Dr. Ladd has well stated the policies in his paper, that should be maintained with respect to legalizing standards.

President Crumbine: Anything further?

Geo. B. Taylor: In our state the law requires that all laws be promulgated through the official journal of the state. The legislature has given the state board of health power to make and enforce regulations. These when published are known

as the Sanitary Code of Louisiana. A few years ago the state prosecuted a baker for violation of one of these regulations and won the case in the lower courts. The defendant appealed his case, stating that the sanitary code was not in effect as it had not been properly promulgated; that is, it had not been published in the official journal. The Supreme Court of the state held that since a Sanitary Code had been published and had been widely distributed that it had the same effect of laws, just the same as if it had been promulgated in the official journal.

Mr. J. B. Newman: Illinois, after working on the standard promulgated and after working on it for a couple of years we tried to have it enacted into law. We just recently had our ice cream standard written into law, because the courts will support standards adopted by the legislature, where they would not recognize a standard adopted by the department. I was wondering in the reasons for the permanency of the standard commission and the adoption of their standards, it strikes me it would take a long time for them to change standards, if that is not rather inconsistent with the idea of having state officers promulgate standards, because he may find them unworkable and want to change them right away. Now, if you are going to have a permanent standard that the trade can adapt itself to, you should not be shifting all the while, and it strikes me if the state would have the right to make its standard, the department then, when they have found it workable, write them into the law, they would be better off, because as Dr. Ladd says the courts will hold strictly to the wording of the law, even if they support his department standard, they will hold strictly to the wording of his department regulations; so the holding strictly to the regulation is just the same in his case, whether it is an act of the legislature or a regulation of his department, but in our state the courts will not accept, or have not in the past, accepted regulations in the department as they have acts of the legislature and we have been more able to get convictions under regulations that the legislature has enacted than when the department issued its own rules and regulations.

Mr. R. M. Allen: In that case I would suggest that you write into the standard that the milk from the cow shall be the complete milk of a healthy cow and not put a standard of 3.25 and solids 8.50. Had we been unwise enough to write that into our standards and recommendations and accepted it, it would have been very bad for the consumer. I think we can write in the principle of the standard referred to rather than the chemical limits that may be subject to change.

Mr. J. B. Newman: The Illinois standards provide that the milk must be from the cow and that the milk must be not less than 3. Of course in Illinois you cannot take 4 per cent milk and skim it down to 3 per cent, because that is not the milk as it came from the cow.

Mr. J. J. Farrell: As I understand it all rules and regulations would naturally be based on the statutory law. It would be useless for us to make rules and regulations that were not based on statutory law. In regard to the milk proposition, if you have a standard for solids and butterfat, we have a law providing for that; that would call it adulterated milk, because if you lower either one or the other, you are lowering also the solids or the fats. It must therefore be adulterated. We do not find the large fellows adulterating their milk, simply pasteurizing and clarifying it. They do not standardize. For instance, ours is 3¼, and the average we found, taking a score of two cities in Minnesota, Minneapolis and St. Paul, the average was 3.6 and 3.7 in another. Therefore they did not standardize it down to the minimum of 3¼, which, of course, is not the standard; it should be either 3.2 or 3.3, and therefore I do not believe it is the intention of the large dealers in America to cut the amount of fat to the minimum the standard calls for. In fact competition will not allow them to do so.

President Crumbine: Any further discussion? There seems to be quite a variation as to the action of the course in the various states. In Kansas this spring we got a decision from the Supreme Court of the state, passing upon the legality of standards promulgated through regulation, and the test case happened to be a milk case. We brought prosecution on the charge that the milk did not comply with the standards. Of course, I assume it must be written in the law authorizing the commissioner or board, as the case may be, to make and promulgate standards, which has been done in Kansas.

The report of the Committee on Credentials is next in order, Mr. Shannon.

The report was read by Mr. Shannon, and is as follows.

REPORT OF CREDENTIALS COMMITTEE.

Mr. President:

I have the honor to report that the Credentials Committee finds the following States represented and entitled to the votes allowed each State by the Constitution of this Association.

F. L. SHANNON, chairman.
J. J. FARRELL,
H. C. SMITH,
W. M. ALLEN.

List of States eligible to vote and names of accredited representatives: California, M. E. Jaffa, E. J. Lea; Connecticut, J. P. Street; Florida, R. E. Rose; Idaho, J. K. White; Illinois, J. B. Newman; Indiana, H. E. Barnard; Iowa, W. B. Barney; Kansas, J. T. Willard, S. J. Crumbine; Kentucky, R. M. Allen; Louisiana, S. B. Taylor; Maine, C. D. Woods; Maryland, W. W. Randall: Michigan, F. L. Shannon; Minnesota, J. J. Farrel; Montana, W. M. Cobleigh; Nevada, S. C. Dinsmore; North Carolina, W. M. Allen; North Dakota, E. F. Ladd; Oregon, J. D. Mickle; Rhode Island, F. W. Cook, F. A. Jackson; Texas, R. H. Hoffman; U. S. Dept. of Agri., C. L. Alsberg, Dr. H. H. Hicks, Mr. Decant, J. L. Abbott; Utah, Herman Harms, H. C. Smith; Wyoming, Maurice Groshon; Washington, J. J. Higgins, C. W. Johnson.

President Crumbine: What will you do with the report of the committee?

Dr. Chas. D. Woods: I move that it be accepted.

Motion was duly seconded and carried.

President Crumbine: "The Most Important Thing in Food and Drug Control Work," Mr. Harman of Nebraska. Mr. Harman is not here.

MOST IMPORTANT THING IN FOOD AND DRUG CONTROL.

By CLARENCE E. HARMAN,

Dairy Food and Drug Commissioner, Nebraska.

The paper which Commissioner Harman had prepared for the Convention is given here:

There are so many things equally important in the Food and Drug control work that to decide which is the most important is a very difficult undertaking. When one has almost decided on some particular thing as being the most important, almost immediately some other phase of our work presents itself, and arguments equally as strong and convincing array themselves in its favor. What may appear as the most important thing to some may not be as important to others.

To my mind, loyalty to each other in the co-operative scheme now being developed between the parent government and the several states will possibly prove, in the results to be accomplished, the most important thing in the administration of the food and drug laws. We are all more or less thoroughly converted to the necessity of this co-operation in the successful prosecution of our work, but without this spirit of loyalty which acts as the leaven, the whole scheme fails of its purpose. This Association has always professed an abiding faith in the benefits of co-operation, and has time and again listened to the most convincing arguments from the most brilliant members as to the advantages to be derived from such work, but when it comes to loyally standing by each other in an enforcement of the law, there has been a woeful lack of support, and I am sure the result has been almost discouraging to the energetic official who, to the best of his ability, has worked for the public good.

In vain may we resolute, and in vain may we orate, if we do not, to use a slang phrase, "produce the goods." Our words become as "sounding brass and tinkling cymbal." In other words, there must be something more than mere expression of words. There appears to me to be a great work before us as food control officials, and co-operation between the states and the Federal Government will be a great factor in bringing proper results.

Some states, it seems, are more than willing to enter into this co-operative scheme if they are allowed to place their own construction on the law and what they consider should be the proper procedure in its enforcement. For example. Here is a state whose food executive conscientiously takes action against a misbranded article coming within his jurisdiction. He consults the law and is convinced that its provisions are violated. He goes to his Attorney General and presents the case to him. The law is consulted, and after investigating thoroughly the facts in the case, the Attorney General holds with him and declares that he is perfectly sound in his position. Feeling fortified, he issues a ruling against the sale of the product and notifies the food officials of the adjoining states and also the department at Washington. What is the proper course for his brother commissioners to take? Shall they support the official in his activity by issuing a similar ruling, or shall they content themselves by simply reading the ruling and then hope the commissioner may come out alright? Is such a course proper co-operation? Do such actions bespeak loyalty? Can we justify the official who sits by while his brother commissioner is fighting single handed, sometimes against the most powerful influences, to protect the people's health, or their pocketbooks, or to

protect the people against fraud and deception? Is it not true co-operation to be up and doing in such a case, giving substantial encouragement to the man who is in the breach? Some may argue that it is not always safe to accept the conclusions of fellow commissioners. That may be true in some cases, but it cannot be defended as a general proposition.

The thing that hurts and discourages, is to see commissioners wait until they find out how their fellow official comes out before they give him their support, and if he "gets in bad" as a result of his activity, he is very apt to be left to himself, while the manufacturer whose product has been banned, looks on with satisfaction. Sometimes the manufacturers are able to invoke influences which threaten the official with decapitation if he persists in his activity, and occasionally they succeed in "getting his head." This is no idle talk. This Association has seen it happen repeatedly and has even resoluted against such infamy. The attack is rarely made in the open, but by agencies which have the power to make it unpleasant, disagreeable and discouraging for the official. If it ends in the commissioner's removal or resignation, the real cause of the trouble is so hidden that the official is powerless to hit back at his real foe, while all that is heard by way of explanation is that "politics" was responsible for the change—a most easy way of disposing of the matter, to be sure. The official who allows his office to run itself and avoids antagonizing any interest connected with his work, paying no particular attention to the activities of other food and drug officials, must certainly have that "peace of mind which passeth all understanding." In one of the biennial reports of such a state official, he writes of the pleasure it gives him to report that the food and drug laws of his state were so faithfully obeyed that with but one exception he had not had an occasion to make any prosecutions.

The active official must expect opposition. He must expect to have his ears occasionally greeted with the cry "We'll get him." Unless a man has the backbone to stand up fearlessly and do what he knows to be right under all circumstances, he has no business in the work of enforcing food and drug laws, for it takes courage to give a square deal to all, no matter how high up you have to strike. The man who is ready to make friends with the "mammon of unrighteousness" because of fear of antagonizing those engaged in fraud and deception had better get out "for the good of the service," since there will be no co-operation from such. The man who "blows hot and cold" and who is "good Lord, good devil," is not the man to expect help from. Thank God there are few such men in our ranks today.

If the spirit of loyalty existed in its fullness, we would not limit our ideas of co-operation to adopting the rulings of the Federal board and state officials, but we would stand ready to give them substantial support in enforcing such rulings by appearing as witnesses, if necessary, in the trial of any controversy where the rulings were threatened, or in the preparation and assembling of evidence, even though it envolved investigation and tests in our laboratories. Why should we not do this? Are we not all concerned in safe-guarding the interests of the people in protecting them from fraud and deception and dangerous food products? Does the drawing of an imaginary line to divide states, justify us in simply thinking of the welfare of those within our particular confines? Should not the same protection exist over all? As an illustration of this true spirit of co-operation: It recently came to our attention where two or three states went to the aid of a commissioner who was taken into court to test a ruling he had made, assisting him with evidence they had collected. Even the state chemist from one of these states gave material testimony in justification of the ruling. Such help is loyal co-operation, and demonstrates the value of united action. Here was a case where commissioners agreed on the righteousness of their cause, and then loyally stood by each other in defending it from attack.

As intimated in the beginning, the official who becomes too active in the fearless discharge of his duties is very apt to antagonize interests which will make his path one of thorns, and in some instances he will, through discouragement, either resign or be removed from office, but if he has honestly and fearlessly done his duty he has no apologies to make. This almost forces us to the conclusion that possibly the most important thing in food and drug control work is to take the office out of politics and place it under civil service, in which capacity an official is more free to do his duty, and where he is not in continual fear of being humiliated by removal, at the behest of those whom he has offiended.

One of our most active food commissioners, who unfortunately is no longer with us, in addressing this Association, said: "Unfortunately, political conditions hover over the average state official, hampering him at every turn, threatening him with disaster and conspiring to disgrace him. I am of the opinion that politics and pure food are incompatible ingredients, and until they are separated, the consuming public cannot and need not expect to obtain the full benefit of the provisions of our laws. When the time comes that the pure food laws cease to be adulterated with politics, then indeed, will the millennium have arrived, and the art of the adulterator and the voice of the misbrander cease to be a factor in the affairs of this terrestrial sphere."

This brings us to the conclusion that perhaps the most important thing in food control work is the severing from politics this very important governmental work, and loyalty between those engaged in protecting the people from fraud and deception.

President Crumbine: Is there any discussion on this paper? If not, we will pass to the next subject, "The Questionaire and Editorial Comment," by Dr. Lythgoe. Will you have his paper read at this time, or have it abstracted, or will you have it read by title?

Dr. J. S. Abbott: I move that it be read by title and printed in the minutes.

Motion seconded and carried.

QUESTIONAIRE PREPARED FOR 1915 CONVENTION OF ASSOCIATION OF DAIRY, FOOD AND DRUG OFFICIALS.

By HERMANN C. LYTHGOE,
Director of Division of Food and Drugs, Massachusetts.

Your editor, when requested by Dr. Crumbine to prepare and edit a questionaire, consented to do so to some extent from a selfish motive in order to obtain expressions of opinions upon certain questions upon which he had more or less strong convictions. Thirty replies have been received all of which have been of great personal interest and value. The editor desires to thank all who responded for the time they have given, the interest they have shown and the care with which they have prepared their answers; and the editor hopes that the answers as herein reported may be of benefit to some, if not to all of us.

Question 1. Is the United States score card of any practical value in improving the conditions of the dairy? What changes would you suggest to improve this card?

To the first part of this question 6 made no reply, the balance answering in the affirmative. To the second part of the question 10 made no response, 3 suggested no change, the balance suggested changes, the majority of which were to the effect that more value should be given to methods and less to equipment. Three replies from health boards stated that more stress should be placed upon cleanliness of attendants, two of which also stated that medical inspection of attendants and health of cattle should receive more attention. One replied that the inspection should be further supplemented by a chemical and bacteriological examination of the milk and the water. The reply from J. D. Mickle of Portland, Oregon, was the most complete and comprehensive and it represented a better summary than could be prepared by the editor. This reply is as follows: "I think the United States Dairy Score Card is of great practical value. It is a great educator to the dairyman, a splendid check on the efficiency of the inspector and the best possible reference when filed in the office. I would advocate a material change in the arrangement of the points on the score-card, placing many more points on those things that come in direct contact with the milk and those things that we find from experience virtually affect the milk. Construction of the stable, I believe, is of minor importance while the construction of utensils is a far more serious matter. Notice that now 4 points are allowed for construction of floor, ceiling and stall, while the construction of all the utensils with which the milk comes in direct contact is allowed only 1 point. I believe that 25 points on construction and 75 on methods is better than a 40-60 proportion. Of the 25 points on construction I would place 15 on the construction of utensils and the use of the small top milk pail. On the methods side I would increase the scores on cleanliness of cans, cleanliness of utensils, methods of milking and cooling."

Question 2. Should milk be graded? If so, how?

Ten made no reply, sixteen answered in the affirmative, and four in the negative. Six were in favor of grading according to its sanitary condition or bacterial content, and its fat content. The grading systems of the American Milk Commission, the New York Milk Commission and the New York Department of Health were suggested. One reply suggested two grades—1st. "Good, pure milk," 2nd. "Milk unfit for human consumption as milk." The grading of milk seems to stimulate the purchase of high grade milk at a high price. New Hampshire reports that the introduction of "inspected milk" has had a tendency in this direction and the clean milk contests of the Massachusetts State Board of Agriculture have resulted in a higher price for the milk of those dealers who have taken prizes. Commercial milk dealers in Massachusetts are selling milk guaranteed to contain not less than 4½% of fat at a price above that of the ordinary market milk of 3.8% fat. The grading of milk is desirable but the proper system has not yet been devised. There is no reason why a uniform price should be paid for milk regardless of its quality. The character of the replies leads the editor to the opinion that his own views upon this subject, while not intended to solve the problem, will doubtless be of interest.

Milk should be graded into three or four grades according to its sanitary conditions of production, transportation and subsequent treatment such as Grade A—milk of a quality resembling certified milk, Grade B—raw milk from inspected nearby dairies, Grade C—pasteurized milk. Each grade should then be sold according to the fat content.

Question 3. Under what conditions should milk be pasteurized?

Eight made no reply, the balance gave most interesting and varied answers. Six would pasteurize all milk, four all milk of unknown history, three all city milk, three all milk except that obtained from tuberculin tested and otherwise healthy cattle, one only when impossible to inspect the dairies, one only when from diseased animals, two only when from dirty dairies, two only when strictly pure. In addition, four stated that all milk should necessarily be pasteurized during epidemics. A further summary of these answers shows that 17 would pasteurize nearly all commercial milk, two would limit pasteurization only to the very best milk and diametrically opposed to this are three who would pasteurize none but that which was obtained from unhealthy cattle or from dirty dairies.

Five complete answers representing different viewpoints are as follows:

(1) "Milk is usually pasteurized where sanitary conditions are poor; also where there is known to be disease among the milch cows, such as tuberculosis, etc. Personally, I prefer clean milk properly cooled and not pasteurized."

(2) "Common decency demands that only clean milk be subject to pasteurization. Pasteurization will kill the disease producing organisms, but it does not eliminate them. Neither does pasteurization take out certain chemical toxins which are produced by bacteriological processes. Fluid dirt, if you please, cannot be "strained" or "clarified" from the milk, neither will heating the milk remove such foreign matter."

(3) "I believe that all milk should be pasteurized except when the producer of milk from a tuberculin tested herd under inspected and approved sanitary conditions, is able himself to

distribute his product to his customers. All large cities should be supplied with pasteurized milk, but it is not so essential that small towns be so provided if the limitations above imposed are met."

(4) "Milk should be pasteurized under all conditions, unless it is to be used in the manufacture of junket or of whey, or in the manufacture of cheeses that can not be manufactured from pasteurized milk, or for cooking purposes, or unless it is to be consumed by some human being or other animal so peculiarly constituted as in the opinion of competent physicians or veterinarians to be unable to digest pasteurized milk. It is possible that human beings and animals of this kind exist, and if they do exist they should receive due consideration with respect to the milk supply."

(5) "Pasteurization is desirable in all milk which reaches the consumer more than 36 hours after milking. Pasteurization is necessary in all large cities and should be performed by all dealers who buy milk from five or more dairies in order to stop any possible epidemic."

Question 4. What should be the proper qualifications for a dairy inspector?

Twenty-six answers were received. Nine were of the opinion that he should be a practical dairyman, seven that he should be a veterinarian, five that he should be a graduate of a dairy school, and three that he should be a bacteriologist and dairy sanitarian. Nearly all were of the opinion that he must be a man with a great deal of tact. Four complete answers from different view-points are as follows:

(1) "The dairy inspector should have knowledge of cows, the care of animals, as well as what constitutes a proper ration; also of building construction, drainage, light, ventilation and sanitation; the best methods of handling and caring for milk and cream in preparation for the market, and, inasmuch as creamery inspection is closely allied with dairying, additional qualifications are necessary when such inspection is combined. An inspector of this character must be a buttermaker and should have practical and technical knowledge of scientific methods for the production of butter. He must also be able to place the equipment of a modern butter factory to the best advantage in economizing space. He must be able to control moisture and know how to grade and market the finished product. There are dozens of other qualifications which might be mentioned, did time and space permit."

(2) "A dairy inspector should know how to approach, gain the confidence of and instill renewed zeal in the dairyman. He should have some knowledge of diseases of cattle. He should know sanitary conditions and how to correct faulty features. He must be honest, firm and diplomatic. Obviously, his work must be non-partisan, non-political, and devoid of any appearance of favoritism. In other words, the dairy inspector must be a paragon of intelligence and virtue, and you and I know there ain't no such animal."

(3) "A dairy inspector should be a man who at one time in his life had worked upon a farm and had milked cows. He should know the different breed of cattle, be somewhat familiar with the common diseases of cows, know the fundamental theories of bacterial growth and infection; should be a tireless worker, and above all be a man of unusual tact and judgment so that the criticisms which he makes are not received in a spirit of animosity, but as suggestions for the improvement of the product."

(4) "He should be a veterinarian, and one who appreciates the true duty and importance of his work, and possesses those characteristics which would enable him to overcome tactfully any prejudice or objection the farmer may have to official inspection."

Question 5. Should sanitary rules and regulations regarding the purity of food, or their enforcement, be local or state?

Thirty answers were received; twelve were in favor of state rules and regulations, eight both state and local, six both state and local with the local regulations subordinate to the state, two state, locally enforced, one local, enforced by state and one local. Eight of the answers follow:

(1) "Sanitary laws are, first of all, a function of the state government. Local boards are, of necessity, subordinate to state laws, or what may be termed the State Board of Health. The logical conclusion, therefore, is that local boards may not supersede the State Board in matters of sanitation. In other words, a city ordinance or law may not conflict with the statute enacted by the State legislature. Both have abundance of work and opportunity and, with intelligent men in charge, need not conflict, but on the contrary, may and should co-operate for the protection of the public health."

(2) "I believe the State should make sanitary rules and regulations, and should have the machinery to enforce them. Cities should have the power to supplement these, subject to approval of State."

(3) "Sanitary rules and regulations regarding the purity of food and their enforcement should not be local in character. Local ordinances are difficult to enforce; are frequently enacted at the behest of zealous but misguided reformers; are difficult to comply with and are not uniform with regulative legislation in other parts of the state or county. It is only occasionally that a local ordinance is at all helpful."

(4) "Theoretically they should be state rules and regulations, but so far as the public health is concerned, and fairness in commerce, best results will for the present be obtained by local rules and regulations. In any event, the enforcement of rules and regulations should be within the power of the several communities throughout a state, even though the state itself may undertake enforcement."

(5) "In my opinion there should be one set of sanitary rules and they should be state, and the local rules should be identical. It seems to me that there are too many rules and regulations at present."

(6) "Sanitary rules should be local with the approval of the State. They should be locally enforced, but the state should also have the right of enforcement. The state should have the right to make and enforce sanitary rules and regulations when the localities neglect to do so."

(7) "All such rules and regulations in my judgment should be, as far as possible, State in order that there may be unity of action throughout the entire state. Local conditions may at times make necessary modified or additional rules and regulations."

(8) "I am decidedly of the opinion that sanitary rules and regulations regarding the purity of food and the enforcement of such rules and regulations is essentially a police power of the state and should be under the control of the state. This does not preclude the adoption of municipal regulations and ordinances in conformity with those of the state. In any event, such municipal regulations should not be less stringent than those imposed by the state. There is probably a wide difference of opinion with regard to this proposition in view of the establishment in many cities of the so-called Commission Form of government with its delegation of unusual powers to such cities, but nevertheless it seems to me inconsistent with the orderly administration of state affairs to restrict in any manner the exercise of one of the principal functions of state government, which is the protection of the health of the people."

Question 6. Should bacterial standards be statutory or by regulation? Outline a code of bacterial standards for food.

Seventeen replies were received, twelve in favor of standards by regulation, and five of standards by statute. The prevailing opinion seemed to be that our present knowledge of bacteriology was not sufficiently complete to enact statutory standards for the bacterial content of food. Three complete replies are as follows:

(1) "I am not at all certain that bacterial standards are necessary. Personally, I have never asked for them. They are most difficult of enforcement and the results obtained at the laboratory do not indicate conditions at the place of production. In the case of milk a product may be produced under the most unsanitary conditions but if properly cooled and thereafter kept cold, reach its destination with a low bacterial count. On the other hand a first class milk if kept too long in a warm room will show a high bacterial count."

(2) "The question is about the same as that of specific standards generally. A statutory standard greatly assists in enforcement. A regulatory bacterial standard is all right if its reasonable character has been definitely established."

(3) "Bacterial standards, in my judgment, should be by regulations authorized by the body having authority to do this, and not statutory. Statutory regulations are difficult to have changed or modified as new conditions arise, and offer no advantage, in my judgment, over regulations provided under proper authority."

Question 7. Should food standards be written into the law?

Eleven answered in the affirmative, eight in the negative, and seven qualified their negative reply by stating that food standards should be made by regulation. Four of the answers follow:

(1) "Yes, if they are to be legalized. Anyone may write food standards; only a legislative body can legalize them, and it may happen later that courts (who have the last guess in such matters) may set aside standards referred to."

(2) "It would not be advisable to write food standards into the law; better give officials charged with enforcement the power to make and enforce reasonable standards. Standards of which should be published."

(3) "I think it preferable to have standards and regulations made by a board or commission, subject to approval by the attorney-general."

(4) "By no means. Food standards should be made through proper authority by regulation, and never written into the law. Prohibitions may well find a place in the law."

Question 8. Which is the more preferable to prove decomposition of food products, bacterial or chemical examination?

Fourteen replied "both," seven "chemical," and six "bacterial." The character of replies seemed to indicate that the method of examination depends entirely upon the article in question. It is evident that considerable more study will have to be given to the question of decomposition before satisfactory answers can be made to the question. Five of the answers follow:

(1) "In our practice we do not attempt to prove decomposition by presence of bacteria. Chemical analysis and the unfailing warning signs of nature have thus far been sufficient to establish the fact of decomposition. Therefore, we naturally favor chemical examination, with which we are familiar and in which we have been almost without exception successful in the presentation of cases in court."

(2) "The preferable method to use in proving decomposition of food products is the biological method, including yeasts, molds, spores, etc., besides the bacteria. In canned goods it would also be advisable to obtain tin content by chemical methods. The chemistry of enzymes when worked out will in the future aid in proving many things which at present are vague."

(3) "Each is preferable within the scope of its own applicability. Neither covers the entire field of food control."

(4) "Bacterial, on account of rapidity and ease."

(5) "Bacterial, if one must be excluded, but common sense suggests the use of both."

Question 9. Should state laws contain a guaranty clause referring to goods shipped from other states?

Twenty-three answers were received, nine in the affirmative, and fourteen in the negative. Five of them are as follows:

(1) "The guarantee clause on goods of interstate character is in itself of no value, except it appear as part of the invoice or bill of sale covering the goods to which it refers, which of itself is in the nature of a contract. All that would appear to be necessary is the name and address of the manufacturer or distributor upon all labels of package goods. The responsibility for the production can thereby be established."

(2) "State laws should contain a guaranty clause referring to goods shipping from other states but these laws should be modified in this regard by making all guarantee clauses subject to invoice, and not allowed to be put on label. Furthermore, guaranties should not hold when retailer knows or should have known that goods were illegal."

(3) "They should not. In view of the difficulties liable to arise from the presence of a guaranty clause in a state law, the dealer within a state should be left to purchase his goods from other dealers within the jurisdiction, or else to protect himself against imposition by non-resident vendors through proper guarantees exacted by him from such vendors backed up by bond, if necessary, and enforcible by civil action."

(4) "No. Let the guarantee be in the invoice, but let there be no guaranty clause whereby the officials of the state are

unable to reach either the party shipping the goods, or since he is outside the state, has not the authority to deal with the local party."

(5) "Yes. The retail dealer is entitled to such protection, no matter what is the origin of shipment."

Question 10. Would the introduction into the national and state food laws of a preservative clause, similar to that in the Massachusetts law, be desirable? This clause is as follows:

"If it contains any added antiseptic or preservative substance, except common table salt, saltpetre, cane sugar, alcohol, vinegar, spices, or, in smoked food and natural products of the smoking process; but this paragraph shall not be construed as permitting the use of cane sugar in maple syrup, maple sugar, honey, cocoa, or any other food product in which the presence of cane sugar as a preservative is unnecessary. Furthermore, the provision of this definition shall not apply to any such article if it bears a label on which the presence and the percentage of every such antiseptic or preservative substance are clearly indicated."

To this question 26 answers were received. Nine answered "No" unqualified. Two stated that it was not necessary, six "No, because the proviso permitted the use of preservatives if the package was properly labeled," two "Yes, if the preservatives prohibited are governed by the rules and regulations of the commission," three "Yes, qualified" and four "Yes, unqualified." The Massachusetts food law has always contained a provision prohibiting the addition of any substance to food which may be injurious to health. Owing to the increasing use of preservatives it was found necessary in 1901 to pass a preservative clause. This was further amended to prohibit the use of cane sugar in cocoa, honey and maple syrup. Owing to the fact that authorities were not and are not yet in agreement as to whether certain of these substances employed as preservatives in food exert an injurious influence on the system, it was found to be practically impossible to maintain a case in court under the provisions of the clause pertaining to the presence of substances injurious to health. At the time this law was passed, sausages, clams, oysters and beer in the majority of instance contained preservative substances. At present it is very rare to find preservatives in this class of substances sold in Massachusetts today. Quite frequently, however, interstate shipments occur which contain borax, but we have been able to control the sale of these by prosecuting the wholesale dealers for not labelling packages. Regulation 15 of the rules and regulations for the enforcement of the food and drug act issued April 10, 1913, states "It having been determined that benzoate of soda mixed with food is not deleterious or poisonous and is not injurious to health, no objection will be raised under the food and drugs act to the use in food of benzoate of soda, provided that each container or package of such food is plainly labeled to show the presence and amount of benzoate of soda."

The question may be raised, in the absence of power to make and enforce rules and regulations, under what provision of law can a manufacturer be compelled to declare the presence and percentage of any added sodium benzoate and not the presence and percentage of any added salt.

The prevailing opinion in the answers received seems to be that the addition to the national law of a preservative clause similar to the Massachusetts clause is undesirable because by so doing the use of many antispetic and preservative substances can be permitted. The following answers represent various opinions:

(1) No, emphatically. What does Pietro Vamicelli or Jacob W. Warsawsky, just over from Palermo or Skof, know about the therapeutic effect of asaprol? Keep out all the chemical preservatives and remove temptation from the manufacturer.

(2) I do not believe that the introduction of a preservative clause similar to that of the Massachusetts law into the national and state food laws is a proper solution of the question of the use of preservatives in food products.

(3) No. If a preservative or antiseptic is in itself deleterious to health, it should be prohibited. The statement of its presence in an article of food upon the label, and the permission to sell such a product, is in effect a nullification of the statute.

(4) I believe in writing into the state and national laws prohibitions with regard to the use of all classes of chemical preservatives or antiseptics. I do not, however, believe that a product that is prohibited should be, as a rule, permitted to be used when a statement is made of the fact upon the label. Chemical preservatives in general are not, in my judgment, harmless. I would prefer the form of the North Dakota prohibition, as follows:

"If it contains any added formaldehyde, benzoic acid, sulphurous acid, boric acid, nitrous acid, salicylic acid, hydrofluoric acid, pyroligneous acid, copper, saccharin, dulcin, glucin, betanaphthol, abrastol, oxides of nitrogen, or any salt or antiseptic compound derived from these products, or any other added ingredients of a deleterious or harmful nature in any quantity whatsoever. Provided, nothing in this Act shall be deemed to prohibit the use of household spices and condiments or of the smoking of meats and fish with wood smoke applied directly as generated."

(5) No. I don't like the Massachusetts preservative clause at all, nor am I able to draft a clause which I think applicable to every condition. I am satisfied with the Indiana method of controlling preservatives except that the preservative paragraph like the Massachusetts law, is not properly worded.

(6) A similar clause would aid both state and national food laws, but do not think this clause strong enough—it has too many loopholes. After the word "substance" in the second line the following should be inserted: "or any other added ingredient of deleterious or harmful nature in any quantity whatsoever," then "except common salt, etc." After the words "smoking process" in line four, "but this shall not be construed as permitting the use of commercial liquid or dry smokes or as permitting the use of cane sugar in maple syrups, etc." Strike out all after the comma in line nine after "furthermore" and insert the following: "governed by the rules and regulation of ———— shall bear a statement as to their presence and amount."

(7) New Hampshire has the first clause of this law, also the last part as affecting use of benzoate only in certain specified articles and a limited amount. While the latter is somewhat open to the charge of being discriminatory, as a whole this provision has been quite satisfactory. In the case of the Massachusetts law, the final proviso practically nullifies the effect of the first clause. The theory that a manufacturer will not use a constituent which must be branded upon the package does not seem to hold good very extensively in practice, although the requirement undoubtedly serves as a deterrent in some instances. So far as the average consumer is concerned, the appearance of such a statement upon the label makes not the slightest difference to him in selecting his food. When we have finally reached the point of convincing reputable manufacturers that they can do without antiseptics, it will be time to introduce a flat prohibition of the use of such in our national and state laws. But when this is done, salt-petre should be put in the same category with benzoate.

(8) Introduction into the national and some state food laws of a preservative clause similar to the Massachusetts law, as quoted, might be advantageous, provided the practical effect of the inhibition of the law were not largely vitiated by the concluding clause quoted in your circular. In my opinion, a statement on the label of the presence of some of the preservatives would not overcome the objection to its presence.

(9) We have had very effective results under the Kentucky provision which is as follows:

"If it contains added poisonous ingredient which may render such article injurious to health, or if it contains any antiseptic or preservative which may render such article injurious to health, or any other antiseptic or preservative not evident or not plainly stated on the main label of the package."

It is, as you will see, a drag-net to include all antiseptics or preservatives which are not prohibited on proof of positive injurious effects upon health. Your Massachusetts law permits salt petre, for example, whereas this preservative does as much, or more, harm as many of the preservatives that we have been eliminating from the food supply.

Mr. J. J. Farrell: I was to open the discussion on the questionaire and I am glad you have disposed of the reading of it, as it would have taken a long time. I have prepared a paper and I will now submit the same, without reading it.

ANSWERS TO QUESTIONS.

J. J. FARRELL,
State Dairy and Food Commissioner, Minnesota.

1. Is the United States score card of any practical value in improving the conditions of the dairy? What changes would you suggest to improve this card?
2. Should milk be graded? If so, how?
3. Under what conditions would pasteurization of milk be desirable or necessary?
4. What should be the proper qualifications for dairy inspector?
5. Should sanitary rules and regulations regarding the purity of food, or their enforcement, be local or state?
6. Should bacterial standards be statutory or by regulation? Outline a code of bacterial standards for food.
7. Should food standards be written into the law?
8. Which is the more preferable to prove decomposition of food products, bacterial or chemical examination?
9. Should state laws contain a guaranty clause referring to goods shipped from other states?
10. Would the introduction into the national and state food laws of a preservative clause, similar to that in the Massachusetts law, be desirable? This clause is as follows:

"If it contains any added antiseptic or preservative substance, except common table salt, saltpetre, cane sugar, alcohol, vinegar, spices, or, in smoked food the natural products of the smoking process; but this paragraph shall not be construed as permitting the use of cane sugar in maple syrup, maple sugar, honey, cocoa, or any other food product in which the presence of cane sugar as a preservative is unnecessary. Furthermore, the provisions of this definition shall not apply to any such article if it bears a label on which the presence and the percentage of every such antiseptic or preservative substance are clearly indicated."

1. Yes. The U. S. score card is of practical value in improving the conditions of both dairies and creameries. Our inspectors have used the U. S. creamery, as well as detailed, score card for market and milk production, and greatly appreciate their good points. Any system of scoring for sanitation and quality which acquaints the producer with facts in detail with the reasons why his product is of inferior quality, and suggests methods for improvement in the care of cattle, light, ventilation, and sanitation, cannot but be of inestimable value to the producer as well as the consuming public. Changes are continually taking place in methods of inspection. Like many other subjects, it is of a progressive character. The methods of five years ago have been replaced by those of the present, just as these in turn will be replaced through the changing conditions and by reason of greater knowledge of the subject of control.

2. It may be desirable to grade milk, but such grading should be by legislative enactment, and should include certified milk, whole milk, each based upon a milk fat standard of not less than ..%. Such standards might be based upon a composite test of the milk of ten or more breeds, including what is known as grade cows or the ordinary dairy animal. Skim milk may also be included in such legislation.

3. Milk is usually pasteurized where sanitary conditions are poor; also where there is known to be disease among the milch cows, such as tuberculosis, etc. Personally, I prefer clean milk, properly cooled, and not pasteurized. It is probable that clarification and pasteurization combined will produce a better and safer milk than if a single method be employed. While clarification is not a substitute for pasteurization it removes a lot of offensive matter that remains in the pasteurized product. An examination of the residue from a clarifier should convince the most skeptical of the desirability of the process. In any event it removes large quantities of offensive impurities and to that extent adds to the safety and wholesomeness of the product. I

am of the opinion that this matter should be thoroughly investigated by practical men as well as scientists to determine its feasibility. I am aware that the use of clarifiers is opposed by some on the ground that it encourages the uncleanly handling of milk. That is merely an opinion, improved methods are no encouragement to uncleanliness but quite the contrary.

4. The dairy inspector should have knowledge of dairy cows, the care of animals, as well as what constitutes a proper ration; also of building construction, drainage, light, ventilation and sanitation; the best methods of handling and caring for milk and cream in preparation for the market and, inasmuch as creamery inspection is closely allied with dairying, additional qualifications are necessary when such inspection is combined. An inspector of this character must be a buttermaker and should have practical and technical knowledge of scientific methods for the production of butter. He must also be able to place the equipment of a modern butter factory to the best advantage in economizing space. He must be able to control moisture and know how to grade and market the finished product. There are dozens of other qualifications which might be mentioned, did time and space permit.

5. Sanitary laws are, first of all, a function of the state government. Local boards are of necessity subordinate to state laws or what may be termed the State Board of Health. The logical conclusion, therefore, is that local boards may not supercede the State Board in matters of sanitation. In other words, a city ordinance or law may not conflict with the statute enacted by the state legislature. Both have abundance of work and opportunity and, with intelligent men in charge, need not conflict but, on the contrary, may and should co-operate for the protection of the public health.

6. I do not understand that a code of bacterial standards has been adopted by bacteriologists themselves. The general public has so little knowledge of the subject that at the present moment the adoption of such a standard by statutory enactment seems quite remote. I am not qualified to outline a bacterial code of standards.

7. Yes, if they are to be legalized. Anyone may write food standards; only a legislative body can legalize them, and it may happen that, later, courts (who have the last guess in such matters) may set aside the standards referred to.

8. In our practice we do not attempt to prove decomposition by the presence of bacteria. Chemical analysis and the unfailing warning signs of nature have thus far been sufficient to establish the fact of decomposition. Therefore, we naturally favor chemical examination, with which we are familiar and in which we have been almost without exception successful in the presentation of cases in court.

9. The guarantee clause on goods that are of interstate character is in itself of no value, except it appear as a part of the invoice or bill of sale covering the goods to which it refers, which of itself is in the nature of a contract. All that would appear to be necessary is the name and address of the manufacturer or distributor upon all labels of package goods. The responsibility for the production can thereby be established.

10. No. If a preservative or antiseptic is in itself deleterious to health, it should be prohibited. The statement of its presence in an article of food upon the label, and the permission to sell such a product, is in effect a nullification of the statute. Nor should it be made a crime to compound cane sugar, or any other harmless article of food, with another or greater number of equally pure products, provided the names and percentages of the ingredients contained in said compound be stated upon the label.

Returning to the subject of preservatives it may be said the situation that exists in relation to the use of preservatives is the result of commercial activity or competition, followed by the name that best suits your fancy. A few years ago preservatives were found in a great many manufactured foods. The discovery of their extended use brought demands from the press and public for prompt investigation, conclusion and decision, we got them, too. Poison squads were formed and conducted under methods that were assumed to be scientifically correct with the result that one of the least harmful of the then known preservatives was declared deleterious to health. In the meantime manufacturers who had formed the preservative habit became imbued with the idea that it was foreordained that their chemical servants were to be declared outlawed. They, therefore, lifted up their voices and demanded that kind of an investigation that they themselves should have conducted before they began feeding the people chemicals whose poisonous or deleterious character was practically unknown. These demands became so urgent that what is known as the Referee Board was appointed by the President comoposed of five eminent men with the result that a number of young men were again selected and for a period fed upon chemically preserved food without apparent harmful results to the said healthy young men, or impairment of the quality or nutritive value of the foods treated with the chemical preservative. A complete reversal of the conclusion reached in the first poison squad. The second may therefore be termed the non-poisonous squad. Now, to the lay mind both of the experiments mean a disagreement of experts. Both were anticipated by the general public, neither created surprise. Both selected healthy young males. Why were females excluded? It would seem that a fair test would include in its selection males and females of the average type of American citizens, say from seven to forty-five years of age. It is obvious that such a selection would have involved a complex condition that might possibly interfere with a unanimous conclusion in relation to the use of the chemical preservative in foods. While it necessitated amending former decisions of the Board of Food and Drugs Inspection, it is inconclusive save as applied to the healthy young men who underwent the test. Scientists and Federal Officials may conclude that the public is sufficiently protected by the statement of the preservative upon the label, but the insufficiency of the test cannot but create an element of doubt as to the wisdom of the decision by the three secretaries.

Fortunately modern appliances and experience have demonstrated that the use of preservatives is unnecessary in many foods where formerly it was a common practice. Let us hope that when the matter receives final adjustment that it will not be upon a commercial basis but in the interests of the consuming public. When that time comes I venture the prediction that it will create another amendment to Food Inspection Decision No. 104.

President Crumbine: The next paper on the program is "Looking Backward," by Hon. Geo. P. McCabe, ex-Solicitor of the Department of Agriculture.

LOOKING BACKWARD.

By GEO. P. McCABE,
Ex-Solicitor U. S. Department of Agriculture.
610 Harris Trust Building, Chicago.

This title was assigned by the program committee. I think it is a good subject. There is justification for a backward look. It should be only a retrospection glance, and for the sole purpose of guiding future action. The difference as I conceive it, between a standpat and a progressive food official lies in the fact that the one refuses to direct his thoughts towards the future, refuses to admit any past mistakes, and clings to old idols whose feet of clay have crumbled. The progressive, on the other hand, profits by the observation of his own slips and of the mistakes of others, holds fast to all the good which has come from the past years of work and discards any premise proved to be error, no matter how dear to his heart that premise may have been.

I do not intend in this paper to attempt any detailed historical review of food and drug control work. I shall try frankly to state the result of my observation regarding the past 9 years of control work. For 7 years of that time, as Solicitor of the U. S. Department of Agriculture, and member of the U. S. Board of Food and Drug Inspection, I had the point of view of the Food Control Official. For the past two years as an attorney, specializing in food and drug control law, I have looked at the shield from the other side.



GEORGE P. McCABE.

All of us know that in 1906 the Congress of the United States passed two great regulative measures, known respectively as the Food and Drugs Act and the Meat Inspection Act. Prior to that time, some of the States had enacted food and drug control laws, and in some few states those enactments were notably well enforced. Speaking generally, however, the advent of National food and drug law gave the great impetus to food and drug control. The states which did not have such laws speedily enacted them, patterned for the most part after the National Act.

What happened then?

The enforcement of the National laws was confided by Congress to the Secretary of Agriculture. The detail work of meat inspection being lodged in the Bureau of Animal Industry, while the detail of the other Act went to the Bureau of Chemistry.

Both Acts were approved on June 30, 1906. The meat inspection law became effective the following day, while 6 months' grace was given in the Food and Drugs Act which did not become effective until January 1, 1907.

The job put upon the Department of Agriculture was a big one. So far as meat was concerned, it meant an immediate sanitary policing of the packing houses of the country in addition to the inspection of the four food animals, before and after slaughter, as well as inspection of the meat product through all curing and manufacturing processes. 3,000 men were needed to do this work. These men had to be located, tested, and examined, in order that the unfit might be rejected and the fit hired. This big job was done,—quickly and well be it said to the credit of the Bureau of Animal Industry.

The work of getting ready for the enforcement of the Food and Drugs Act, although it involved the employment of a smaller number of men, was none the less arduous. It was evident that if the channels of interstate commerce were to be policed as the law intended and contraband foods and foods detected that trained inspectors were necessary to secure samples, laboratories, and chemists must be provided, to analyze these samples, and an efficient legal force to handle the resulting prosecutions. This work was done and to my mind it was done well.

Within a few months, then, the vast machinery of the Federal Government, involving an annual expenditure of something live four million dollars, was working on food control. In the meantime, the states had not been idle. Their men were working hard and effectively. There was not much co-operation between the Federal and State officials. Each man was so busy with his own immediate problems, that he had no time to give to the thought of co-ordinating and bringing together all the forces which really were working towards a common end. The co-operative work was to come later.

About this time, it became popular to be a relentless prosecutor of food and drug adulteration, and he seemed to be the biggest man who could furnish the most copy for the Sunday supplements. The newspapers were filled with scare-heads about frightful adulterations of foods which killed men, women and children by the thousands. This publicity, while it exaggerated the evil, was helpful to the cause for three reasons, first, because it made the food and drug manufacturers produce better articles of food; second, because it made the people careful of what they ate; and third, because it made the courts and juries, always responsive in some degree to public sentiment, favorable to the punishment of those who were proved to have violated the law. The result was that a man who was accused of violation of the food law, guilty or innocent, was often convicted at once by the great court of public opinion, and usually also, it must be recorded, by the trial court into which his case found its way.

Prosecution plied upon prosecution. Frivolous prosecutions based upon matters which in no way involved the public's health or its pocket book consumed a great deal of the time of the courts. The sane, level-headed judges presiding in these courts began to see that many cases were coming before them where technical violations of the law were involved it is true, but where no substantial public gain was to be had through the prosecution, and where decent, right living, conscientious citizens were being held up to public contempt—in a sentence as the lawyer expresses it, cases where the ends of public justice did not require a prosecution. The immediate result was, very generally throughout the country, judges began to suspend sentence or to assess nominal fines.

About this time, also, a number of sane Food and Drug Control officials began to see that a large number of prosecutions against alleged violators of food and drug laws, while proof of their industry and zeal, was no proof of a general compliance with the law. Quite the contrary in fact, for no matter how zealous the official, for every violation brought to prosecution, it was certain at least ten other violations had been undetected. These officials realized that they must always prosecute with vigor those who deliberately for their own profit debased foods and drugs, and deceived the public, or who because of criminal carelessness, although without intent, endangered the public health by the products of their factories—but they also realized that, if they as officials were to secure the biggest and broadest result, namely a general and substantial compliance with the law, they must do more than had been done, in what I term the first stage of Food and Drug Control—the stage of indiscriminate prosecution and publication of all violations however slight and inconsequential.

This was the destructive stage. Undoubtedly, it did a great deal of good and a great deal of harm. In some cases shocking injustice was wrought. I am not prepared to say that it did more harm than good, but something more was needed, and accordingly the wisest officials began the second stage of the work which I term the constructive and educational stage of food and drug control.

It had become increasingly evident to thoughtful officials that most alleged violations of the law were due to a few general causes which may be classed as follows:

1. Deliberate violations where the greed of the manufacturer caused the intentional debasement or deceptive labeling of the product.

2. Unpremeditated violations due (a) to ignorance or misconception of the labeling requirements of the law, or (b) to the use of impure materials which were bought and paid for and guaranteed as pure, or (c) to the ignorant use of improper methods of manufacture and handling. To the above must be added those cases of alleged violations of the law arising from the use of certain substances or ingredients concerning whose effect on health there is an honest disagreement among reputable scientists.

It is apparent that the only remedy for the premeditated violations which fall in class 1, is stringent enforcement of the law, the effort being to secure as many convictions as possible with the resulting heavy fines and penalties. Take the profit off, and this class of violations will cease.

It is with class 2, that constructive or educational food control work is most concerned. General information concerning the requirements of the law and regulations regarding the labeling of foods and drugs, will, if spread broadcast by the Commissioner among food and drug manufacturers, do far more to insure correct labelling, than indiscriminate prosecutions. The curve of honesty among food and drug manufacturers follows the normal line for the body of our citizenship, by which I mean to say that the dishonest cheating food manufacturer is the exception and not the rule. If you educate the honest manufacturer, as to labeling requirements, you will only need to prosecute the occasional crook, and that will be easy for you will have aid and assistance from all honest manufacturers. They will be on your side, not only because of ethical reasons, but also from the very practical reason of self-interest which seeks the protection of the law from dangerous crooked competition.

Where manufacturers are purchasing ingredients under a guaranty of purity and compliance with the law, and these ingredients are not chemically pure, and violations of the law occur as a result thereof, a difficult question is presented. Some commissioners hold that the guaranty on the ingredients protects the manufacturer on the finished product: others that it does not. Some say, "Let such a manufacturer not rely upon the assurance of his vendor; let him employ a chemist to test the purity of each and every ingredient." That is good advice. The manufacturer with a large business can, and does, do that very thing, but how about the little fellow who cannot employ a chemist day by day, much less afford to install an expensive chemical laboratory? Of course, if the public health is endangered by the use of food containing impure materials from any cause whatsoever, the sale of such food must be stopped at once in a summary way, but what a field there is here for educational work. It is not improbable that some day we shall see state laboratories under proper regulations, testing food materials at cost, on the request of manufacturers.

Where violations of law are due to improper methods of manufacture and handling the broadest field is offered the food and drug official for constructive educational work. Teach these manufacturers proper methods and drill them into the ways of sanitation, and you will have accomplished more for the public good in one year, than you can accomplish in a decade if you confine your efforts exclusively to the employment of a bacteriologist to detect dirt in the finished products and to prosecutions based thereon. Send your chemists, your sanitarians, and your bacteriologists into the food factories of your state. They will find the manufacturers eager to accept their assistance and to make such reforms in their methods as the investigations of the scientists show are desirable. If, occasionally, you find a stiff-necked fellow who refuses to be shown, and who persists in his evil ways, club him into line with a prosecution. You will have the decent manufacturer with you.

Now about the use of certain substances in foods, concerning the deleteriousness of which there is an honest difference of opinion among reputable scientists. So far the courts have put the burden upon the user to prove the harmlessness of the substance whose use is interdicted by legal standards, or by legislative enactment. "Safety First" applies with tremendous force to the food supply, and if there is proof sufficient to convince a reasonable man that a certain substance may not with safety be used in foods, it is certainly proper to forbid such use. However, where reputable scientific investigations have shown that such a substance is harmless and perhaps needed for an economic conservation of the food supply, it is unfair to continue to impugn its properties and forbid its use. Doctors will always disagree, but certainly the scientific forum should be able to cope with these scientific questions better than an average jury confused by the testimony and conflicting claims of experts on either side.

Passing from the use in foods of substances which are deleterious to health, or alleged to be so, to the great problem of misbranded foods and drugs, we come to the mass of cases which arise under both the National and the State law. I deem it safe to say that 9/10 of all prosecutions under National and State law are because of a deceptive or defective label. True in many such cases the technical charge is adulteration, but that is only to meet the peculiar structure of the statute, which in several cases provides that a product is adulterated if it is misbranded or insufficiently branded. For example, coffee and chicory in equal parts, labeled and sold as "coffee" is both adulterated and misbranded. If it were truthfully labeled and sold as "Coffee and Chicory" it would not be either adulterated or misbranded. Many other examples will occur to all of us, where, if a defective label be corrected, the adulteration is cured.

The purpose of the law against misbranding, and of the rules and regulations of the food commissioners is to prevent the deception of the people and to do away with food frauds, which are designed and calculated to take money out of the consumer's pocket by inducing him to pay an unwarranted price for an article of doubtful merit which is falsely represented to be what it is not. Every food official in the land has fought a long and tedious fight against the different forms of deceptive labels. So strenuous in this respect have been the efforts of the officials that a downright deceptive label is the exception. The labels of some few products still tell the truth coyly and bashfully, as though the acquaintance were a new one, but these labels are the exception. Generally speaking the labels are clean. But does this mean the deception of the people concerning foods and drugs is at an end? Not at all. The dear public continues to be swindled by false claims and deceptive and misleading statements. These lies no longer appear on the label. They are now in the advertising. They are put under the nose of the prospective buyer in every possible way. He reads them in the newspapers, and his front porch is littered with circulars. Demonstrators come into his kitchen and trick his wife in his own home. Bill boards lie to him about his food and his medicine and when he tires of this deception and goes to the pure food show for reliable information he is met at the door by the glib tongued pure food fakir who proceeds to "trim" him by some shell game or other.

Now the only way to meet this evil is to see that the false advertising laws are enforced. It is a silly spectacle for the food and drug official to spend his time and the time of the courts, to say nothing of the taxpayers' money in preventing deception by securing truthful labels, while at the same time false advertising is rendering his work of no avail. Remember

that the consumer sees the advertising before he buys. He buys on the strength of the impression the advertising has produced. If he reads the label at all, it is after he has bought the artiele. Even if he does read the label then, it is a little late.

Two of the big steps in food control have been taken within the past few months—both at the instance of Alsberg, Chief of the Bureau of Chemistry, ably aided and seconded by the State Food Commissioners. The first was the establishment of the Division of Co-operation, which, under the fortunate leadership of Abbott, is co-ordinating and making effective Federal and State Control Agencies. Pulling together is better than pulling apart, and this co-operation is doing much and will do more to secure for the people pure and truthfully labeled foods and drugs.

The second big step was the formation of the Joint Committee on Standards and Definitions. It is my deliberate judgment formed as a result of 9 years of experience, that standards for foods must be established before a full measure of food control can be had. The standards for drugs are fixed by the United States Pharmacopoeia and the National Formulary. What we need is a "Foodacopoeia," if I may be allowed to coin a word. I should like to see the Joint Committee on standards and definitions recognized by a United States Statute, perhaps along the general line of the statute under which the Federal Horticultural Board now operates. It goes without saying almost that the standards must be fair, and that they should be broad enough not to be discriminatory. Several years ago I formulated my theory of the foundation upon which standards should be built. I then said, "No food deleterious to health or fraudulent in character may be sold. Any food not deleterious to health and not fraudulent in character may be sold under a properly descriptive label."

I still think that is sound doctrine.

President Crumbine: Mr. Tolman, who is next on the program, is not here. Is his paper here? (No response.) We will pass that. That brings us up to the conclusion of this morning's program. I think it would be well at this time to hear the reports of the Special Committees and Auditing Committee.

(Mr. R. M. Allen presented the report of the Auditing Committee, as follows:)

REPORT OF AUDITING COMMITTEE.

The Auditing Committee have to report that they have audited the accounts of the Association and they find during the year total cash received, $714.74; disbursements, $656.70. as witnessed by the legal vouchers of the Association. There is a total of cash on hand, in the hands of the Treasurer, of $58.04, plus a $5 item, which will go in next year's cash. Your committee have audited the accounts, and we find them to be correct.

President Crumbine: What will you do with the report of the Auditing Committee?

Mr. W. B. Barney: I move its adoption.

The motion was seconded, put to a vote and duly carried.

State Dairy Commissioner E. G. Bennett, of Missouri, has sent to oleo manufacturers in that state a circular letter warning them against violation of the state laws, especially in regard to coloring oleo. Reports of violation of the laws by some of these manufacturers have been received.

A number of the members of the American Chemical Society passed through Chicago on August 26 en route to the general meeting of the society, which is to be held in Seattle. An informal luncheon was held at the Hotel Sherman. The party left in the evening via the Northwestern for St. Paul and arrived at Seattle on the 30th. The meetings of the society will last until September 3.

Prof. M. E. Jaffa, who, since the organization of the California pure food department under the State Board of Health, has been in charge of the food and drug laboratory at Berkeley, has resigned and is succeeded by his assistant, Prof. E. J. Lea. Professor Jaffa has been retained as consulting nutrition expert for the Board. Professor Jaffa's resignation resulted from his inability to carry on that work and also properly fill his position in the University of California, where he is professor of nutrition.

DR. DUNLAP OPENS LABORATORY.

Dr. F. L. Dunlap, formerly a member of the Board of Food and Drug Inspection of the United States Department of Agriculture and latterly connected with the Victor Chemical Works of Chicago, has opened an office for himself at 1353 Monadnock block, Chicago, as a consulting chemist.

Dr. Dunlap is splendidly equipped for this work by educational training and practical experience. He holds the degree of Bachelor of Science from the University of Michigan and Doctor of Science from Harvard University.

For four years he was connected with the chemical faculty of the Worcester Polytechnic Institute and for seven years



DR. F. L. DUNLAP.

was professor of chemistry at the University of Michigan. It was from the latter place that he was appointed a member of the Board of Food and Drug Inspection by President Roosevelt. He was a member of this board for nearly six years, resigning in 1912 to become consulting chemist for the Victor Chemical Works.

Dr. Dunlap enters the field with the best wishes of The American Food Journal for a successful career.

An act compelling the marking of the name or variety of grapes contained in raisin packages recently passed by the California legislature will take effect September 1, 1916. Following is the act in full: "Section 1. It shall be unlawful for any person, firm or corporation to sell, offer for sale, expose for sale, or have in his possession with intent to sell, any box, package or carton containing seeded raisins, which box, package or carton shall have indicated thereon the fact that the same does contain raisins, unless it shall in addition to such indication have plainly and conspicuously marked thereon the variety of grape from which the raisins contained in such box, package or carton are manufactured or produced. Section 2. Any person who shall violate any of the provisions of this act shall be guilty of a misdemeanor, and upon conviction shall be punished by a fine of not more than two hundred dollars, or by imprisonment in the county jail for not more than sixty days, or by both such fine and imprisonment. Section 3. This act shall take effect September 1, 1916.

Official Proceedings

Manufacturers', Producers' and Jobbers' Day, Wednesday, August 4, 1915

President Crumbine: Mr. Pattaini of the National Wholesale Druggists' Association is here and he would like to say a few words to the members.

Mr. W. L. Pattaini: I have been delegated by the president of the National Wholesale Druggists' Association to say a few words to you. I am one of the local citizens here, and he has asked me to appear before this Association to extend the compliments and felicitations of the National Wholesale Druggists' Association and to offer in an informal way the facilities of any of our committees acting with any of your committees jointly, and co-operate with you in any legislation you may have in contemplation, whereby our association could co-operate and assist you to mutual advantage.

I want to take advantage myself of the opportunity as representing the San Francisco drug house of Langley & Michaels, and also Coffin, Redington Co., which Mr. Vandrbos, my associate, represents, to extend to you gentlemen, if you are in San Francisco, the facilities of our office or building. If we can render you any assistance or services or courtesy, in any way, we will be glad to have you call on us.

President Crumbine: I have several telegrams, which I will read at this time:

Jacksonville, Fla., Aug. 3, 1915.

Dr. S. J. Crumbine,
President of American Dairy, Food and Drug Officials,
Berkeley, Cal.

Greetings from the Southern Wholesale Grocers' Association to the Association of American Dairy, Food and Drug Officials in convention assembled. I regret exceedingly that circumstances have operated to prevent me from filling the place on your program with which you have honored me. The wholesale grocer occupies a strategic position for close co-operation with you in your great work because of his intimate relation alike to the manufacturer and the retail merchant. As an organization we have labored diligently and incessantly in behalf of pure food legislation and we stand unequivocally committed to the principle that such legislation shall be of a nationally uniform nature in that it may most efficiently conserve the welfare, health and happiness of the nation. The value to the people of the United States of the work of your great organization is beyond estimate. This association holds itself in readiness to co-operate with you along all legitimate reasonable lines in your endeavors. The columns of our official monthly publication, facts and figures are open to you at all times. In our efforts to develop and promote the highest standards and ideals in the trade life of the country, we bespeak your sympathy and co-operation.

Very sincerely yours,
(Signed) J. H. McLaurin,
President Southern Wholesale Grocers' Association.

Chicago, Ill., August 2, 1915.

Hon. S. J. Crumbine,
Convention of Food Control Authorities,
Berkeley, Cal.

Accept best wishes for a successful convention which your efforts so rightly deserve. Greatly regret my inability to be present or to prepare the paper requested by you, but have been overwhelmed with business. If I have the floor, please allow me to nominate you for second term.

(Signed) W. G. Sherer.

Corpus Christi, Texas, August 3, 1915.

President National Food and Drug Convention,
Berkeley, Cal.

In the name of the many Texas women organized into committees and trained for the systematic inspection of food supply places in their respective towns and who are successfully working toward the betterment of prevailing conditions, I send most cordial greetings. I would urge that a closer relationship between state departments and club women be secured. The latter represent that great body of housewives who can make demand the master key to the problem of clean food.

(Signed) Mrs. E. L. Darwin,
In charge Co-operative Division Texas Food and Drug Department.

New York, N. Y., August 3, 1915.

Dr. S. J. Crumbine,
President Association of American Dairy, Food and Drug Officials, Hotel Claremont, Berkeley, Cal.

The Board of Directors of American Specialty Manufacturers' Association send greetings and sincere wishes for successful convention and expresses deep regret in inability to be represented this year.

(Signed) Charles Wesley Dunn,
Counsel.

President Crumbine: The next paper is "The Problems of Raw Materials for the Manufacture of Food Products," Dr. F. L. Dunlap. The program says Dr. Dunlap is a chemist of the Victor Chemical Works; this is an error. Dr. Dunlap is a consulting chemist on his own account and a very able one.

PROBLEMS OF RAW MATERIALS FOR MANUFACTURE OF FOOD PRODUCTS.

By DR. F. L. DUNLAP, Consulting Chemist, Chicago.

A few weeks ago, in reading Metchnikoff's "The New Hygiene," I came across the following striking sentence:

"* * * The future of medicine rests more in hygiene than in therapeutics."

I have quoted this not for the reason that I need a text, but rather for the reason that it puts in a most concrete form one of the most important facts with which you have to deal. In other words, preventive medicine or prophylaxis is the important thing. Hygiene, while variously defined, is sometimes referred to as "Sanitary Science." Sanitation then becomes an important stone in the arch. It becomes at once one of the most fundamental problems affecting raw materials for the manufacture of food products. This has been realized and is being more fully realized as time goes on, as is evidenced by our legislators in passing laws, dealing with sanitation, the vigorous work of our Boards of Health, and the dissemination of most valuable scientific information from many sources.

We cannot well separate in our discussion raw materials used for the manufacture of food products, i. e., where such food products are compounded from two or more ingredients either for general sale or where used in the home, and those raw materials used per se for food. The problems of sanitation must affect them all equally.

We are told that the great majority of people who lead a more or less sedentary life, such as professional men, clerks, etc., require 2,500 calories daily to supply the body with the necessary energy. This requirement may be increased, if the individual leads a more active life. The calorie here mentioned is based on the amount of heat necessary to raise one kilogram of water 1°C, this amount being the unit. Thus 1 gram of fat when burned produced 9.3 calories and it is of no moment whether the fat is burned outside the body or in the body by the processes of oxidation—the result is the same. Much has been written on the question of living cheaply by giving due regard to the calorific value of our foods and the cost as based on such data. There can be no doubt but what the high cost of living so far as affected by our food stuffs could be radically solved if this question were controlled by careful attention to those points. But unfortunately the necessary data has not been as yet widely enough distributed, and those of us who have access to such data are apt to subsist on those foods which tickle our palate. As the pieman remarked to Sam Weller, "It's the flavoring as does it."

Flavor is perhaps the most important factor controlling our dietary. I wish you would all read Graham Lusk's article on "Analysis and Cost of Ready-to-Serve Foods" in the Journal of the American Medical Association for May 22, 1915. I am indebted to Dr. Lusk's article for some of the data here given, and I want to quote a sentence or two concerning "the value of flavor."

"It is known to all that the sight of appetizing food 'makes the mouth water.' It is known, however, to comparatively few, that the sight of such food 'makes the stomach water' in the same sense. That is to say, a flow of gastric juice is set up in the stomach. This flow is accelerated by the actual taste of the food, so that a large amount of valuable digestive fluid is set to flowing merely through the psychic appreciation of flavor. * * * The question of flavor in all its ramifications is, therefore, a very important one * * *."

But what has all this to do with the problems of raw materials for the manufacture of food products? Simply this, that the retention of flavor in the handling of our raw materials from the time the raw material is produced to the time it is consumed is often a serious problem, and which has received much attention and to which much research has been and will be devoted. I need but call your attention to the many attempts which have been made to obtain in a concentrated form the natural flavors of fruits.

I want at this point to speak of the splendid work of H. C. Gore of the Bureau of Chemistry, and in particular to his work on "Apple Sirups and Concentrated Cider," which is described in the 1914 Yearbook of the Department of Agriculture. Cider is one of our most delectable beverages, which has heretofore been available for the most part only during the apple season and for a short period thereafter. It is true that apple juice may be sterilized, which improves the keeping quality, but it ruins the flavor. It has been found that if the cider is frozen and the ice produced broken up and centrifriged, that there is obtained a concentrated form which will keep much longer than in its original form. It will keep for many weeks in a household refrigerator without spoiling, and in cold storage it will keep indefinitely. The process is carried out so that 5 gallons of cider produces 1 gallon of concentrate. When this concentrate has water added to it to make the original bulk, you have cider with all its original taste. A small amount of apple solid is lost in the process, but it is not large, probably less than 1 per cent out of a total of 12-14 per cent. Surely this is a splendid solution of an important problem of handling raw food material, and especially valuable when we realize that it is calculated that 25 per cent of the apples grown in American orchards never figure in the food supply of the nation.

Again let me refer to Gore's "Studies on Fruit Juices" (Bull. Dept. of Agri. No. 241). Experiments developed the fact that ordinary methods of sterilizing fruit juices by heat could be successfully applied to but a limited number of the special fruits such as the black raspberry, blackberry, black currant, sour cherry and peach. In the case of the juices of the strawberry, red raspberry, red currant, pineapple and the citrus fruits, as well as apple cider, sterilization by heat caused loss in flavor, and when kept after heat sterilization, the juices of these fruits tended to lose color or flavor or both."

I do not wish to prolong this phase of the subject further except to point out one point, concerning lemon juice. All attempts to keep lemon juice failed. The juice clouded and took on a taste more approaching that of the lime. It has been my great pleasure recently not only to learn that at last this problem had been solved, but to have the opportunity to see the product. Personally, I have great hopes of this process, on which a public service patent is now pending.

The problems of raw materials for the manufacture of food products are frequently very difficult ones, requiring extended scientific research for their solution. It is only the larger firms that can afford this work unless the work is done on a co-operative basis as at the National Canners' laboratory. If the problem is large enough, it can be handled perhaps more cheaply through the endowment of the research at such an institution as the Mellon Institute of Pittsburgh. It is probably through the agency of the Department of Agriculture on the activity of the States that the greatest general good may be expected. It becomes more and more a source of deep gratification to me to see the splendid work that has been and is being accomplished by the States and the National authorities. One thing that impresses me is the need for making ourselves, as nearly as we can, independent in the way of our raw materials. We should develop to the full all the wonderful possibilities of our various climates and soils. There may in some cases be economic reasons why we cannot be completely independent, but much is being done to develop along lines which a few years ago were quite unknown. I want to refer merely to the introduction of Durum wheat, which beautifully solved the problem of a raw material for the manufacture of food products to be grown in our semi-arid districts of the Northwest. Have we not made a start on the growing of paprika in one of the Carolinas? Perhaps its quality may not as yet equal that of the best Hungarian growth. But the start is made. The problem has been met and is being grappled with and we can look confidently for developments.

Tea has been cultivated in the South for some years. It is a most acceptable product, perhaps not as cheap as one might wish, but the experiment has been made, the ultimate outcome we trust will be one worth while. We are now growing figs in this State. We have all eaten our domestic fig and we can all testify to its excellence.

In speaking of Mr. Gore's apple cider work, I said that 25 per cent of our apple crop was unused. This brings up, what is to me, one of the biggest problems of raw materials for the manufacture of food products. What can be done to stop this enormous wastage of good food stuff? This is but one of many similar cases. This year the cherry crop in Western Michigan is so large that it is, under existing circumstances, impossible to handle it all and the wastage is huge. Here is a problem for the conservationist. Why cannot a start be made in some way to obviate all this? The problem is large, and ready at hand, waiting for someone to take the initiative. The solution will be difficult and years required to achieve results. Is it not after all a worth while problem to attack?

The next problem I wish to mention is, I am glad to say, well under way, and this association is co-operating handsomely in it. I refer to standards for raw products. I speak by the book when I say the problem is intensely difficult, but just as intensely necessary of solution. It may be some time before the work is all completed, but the problem is by no means a small one. Every positive step that is taken will make the work of the food official so much the simpler and will likewise simplify the cause of the manufacturer.

In passing, I should mention the problem of the utilization of by-products from raw materials when used in the manufacture of food. These problems are apt to be more or less highly technical and their solution may involve the necessity of creating a market for the product produced. We have all heard of the utilization of refuse grape seed to produce grape seed oil. Just how successful the project is, I have never heard. The suggestion has been made to utilize the refuse green corn cobs from canneries for producing alcohol. Here the problem becomes one of supply of material, costs, yields, together with the added factor of a short season. When I mention our packing house industry, there immediately comes to mind the tremendous strides made in recent years in the utilization of its by-products.

It is impossible to do more than touch merely a few points of such a large subject as has been assigned me. It would be interesting to discuss the great success that has resulted from the study of the methods of handling oranges so that the spoilage in shipments across the continent has been reduced to a minimum. Some of the same principles involved here have been applied successfully to the shipment of red raspberries. Such, for example, as the precooling of the fruit before shipment. There are the multitudinous problems presented by cold storage, the problems of the effect of the mineral content of water on canned foods as recently published in the Journal of Industrial and Engineering Chemistry, by Huenick and Bartow, and so on.

I feel that I have been able to but skim the surface at a few points in this subject. It is a field rich in splendid achievement and still richer in its prospects. I am sure that with the hearty co-operation now pervading all your work and the energy and research now being applied to the many unsolved problems, results well worth while will come out of it all.

President Crumbine: Do any of the food producers or manufacturers wish to discuss Dr. Dunlap's paper? This is your meeting and I hope you will take charge of it and be free to speak your mind. If not, we will take up the next paper, "The Conservation of the Shell Fish Industry," by Dr. Killian.

CONSERVATION OF SHELL FISH INDUSTRY.

BY. W. H. KILLIAN.
President Oyster Growers' and Dealers' Association.

Mr. President and Gentlemen:

Any industry that is privileged to appear before a body of food officials, representing every state in the Union, and to whom the subject assigned relates to important matter concerning itself, may with all modesty assume that it is being recognized, is considered of consequence in the food problem and is coming into its own.

You have assigned to me the subject The Conservation of the Shell Fish Industry.

I represent particularly the oyster industry and since from so eminent an authority as Dr. Hugh M. Smith, Commissioner of the U. S. Bureau of Fisheries, we have it that "Oysters are the world's greatest water crop," I may be excused for considering that I am fulfilling my task, if I confine my remarks to the oyster, as time will manifestly not permit of a general reference to all other forms of shell fish.

Nor will I emphasize that physical conservation that is generally understood to be the production and preservation of the supply, annually propagated and grown to care for the demand from the consuming public. I would rather, when speaking of conservation to a body of men who have it within their power to be destructive—when foods do not meet the requirements—but who have it within their minds to be constructive when their help and effort can help conserve to the public any food that is meritorious and needs their co-operation to conserve, dwell upon some phases of the situation the better understanding of which will lead to a better appreciation of what shell fish, and oysters particularly, mean to those who have some responsibility in feeding America's 100,000,000.

The food official of this country, both federal and state, is today a factor in the "conservation of the shell fish-oyster-industry." He is and has been for some time, and whether consciously or not, helping in this conservation. He is and has been giving more and more thought and study to the matter and there can be but one reason for it, aside of course of the specific duty that makes him have an interest in every food, which is the safeguarding of the public well-being; and that reason is his knowledge that a country with a growing population and a decreasing production of some flesh foods, which have been a dependence, must take into more serious consideration the great supplies of food that are available from the annual crops of marine farms.

Figures afford the very best illustration for comparisons and bringing out a definite point. They will serve me to show why oysters have a claim upon the attention of the consumer.

No one knows just what the actual annual marketed crop of oysters amounts to, since almost every producing state has different conditions and many thousands of bushels go into use in the immediate growing localities with absolutely no record for statistics. Available figures on the subject would indicate it to be about 27,000,000 bushels. I would rather place it at 30,000,000.

Assuming that a bushel, after opening from the shell would supply 7 pounds of meat, we would have a total of 210,000,000 pounds, or a per capita consumption of but little more than 2 pounds. Of course we know that those who do eat oysters consume vastly more than 2 pounds during a season, but for practical illustration of my point, the per capita of 2 pounds serves very well.

In 1901 the United States exported 351,000,000 pounds of beef. In 1914 the exports of fresh beef had dropped to 7,000,000 pounds and the amount representing this vast difference was used for domestic consumption and was in addition thereto augmented by imports from one country alone (Argentina) of 154,000,000 pounds. In that period our population had increased some 25,-

000,000. There had not been a corresponding increase in the production of beef. It is but natural to assume that the increase in population will continue to encroach upon the areas heretofore utilized for production and that the production of, not only beef but other soil crops and their dependents, will not keep pace with the demand created by an increasing population, if the population continues in its annual per capita consumption of 150 pounds of this excellent food.

And what is true of beef, is true in a measure of most food stuffs produced from the soil. Statistics for the period from 1901, show a very marked increase in cost to the consumer, all along the line. The recent temporary decline in prices of some of the articles, need not allay the fear for another period of marked increased costs, when a return to more prosperous business conditions put back into the earnings of the masses, ample revenues to enable them to return to a basis of their normal demands.

The fact will not down, that solid crops and food animal industries dependent upon soil crops, cannot be expected to keep pace in production, when their areas are lessened by an ever increasing population, and which it is generally assumed will receive a marked impetus through immigration after the close of the European war. In support of this, we may point to the figures for the period between 1901-1914.

This prospect alone should compel attention to the marine food production, as a factor in supplying the deficiency and in this connection the oyster has an especial appeal to those who have a responsibility in the planning for the food problem ahead.

As the Federal Government has given much valuable aid and support to soil production and its dependent industries, and has fostered these by the scattering of information and advice, growing out of all sorts of experimentation and investigation, so should it turn its attention to the study and investigation of how to increase the productivity of the marine farms, in particular of oysters, which have been given very little attention.

With the production at 30,000,000 bushels, the tidal waters producing oysters have by no means been taxed to their possibilities, even under the conditions, as yet crude, when compared to the advanced knowledge that has been established for agriculture, dairy and animal industries, by the U. S. Department of Agriculture and with such aid and helps, the oyster yield would be increased many fold. Just how many fold is of course a matter of mere conjecture, but with the areas capable of producing and not now employed, and with the areas now employed capable of much greater production when certain problems that retard at present are solved; we should in ten years produce an annual crop of 100,000,000 bushels. This affords some food for thought about one kind of conservation.

There is another, and one that you gentlemen, who as Food Commissioners have the confidence of the people of your states, can figure in more largely. That is the conservation of public confidence in the oyster as a food and the greater and more regular use of it. There is no reason why, if the per capita use of beef is 150 pounds per year, the per capita use of oysters should be but little more than 2 pounds.

My references to beef are not intended to be in any way derogatory to that most excellent food, but merely as an apt illustration of my argument for oysters.

Oysters have many merits that recommend them for a greater use by the consumer as a regular daily necessity. These are generally known to you and I might mention only in connection with their food value, the newer thought, that they possess the fresh life-element, termed vitamines, which after all, though a newer thought may have been in the mind of a writer of many years ago, and quoted in "Philpot's Oysters" by Dr. Johnston, as follows:

"Living oysters are endowed with the proper medicinal virtues; they nourish wonderfully, and solicit rest; for he who sups on oysters is wont on that night to sleep placidly; and to the valetudinary afflicted with a weak stomach, oppressed with phlegm or bile, eight, ten or twelve raw oysters in a morning, or an hour before dinner, are more healing than any drug or mixture that the apothecary can compound."

It is gratifying to note the growing interest of the Food Commissioner in oysters. One prominent member of your body, has during the season just passed, conducted a very thorough investigation of marketing conditions and the work done by Dr. R. M. Allen of Kentucky will undoubtedly be of much interest and information to all of you and I am sure will greatly facilitate the betterment of the service through the co-operation that is being had between the U. S. Bureau of Chemistry, the U. S. Public Health Service, the State Food Officials and the Association, representing the oyster industry; and which with co-operation will secure a complete compliance with the spirit as well as the letter of the regulations that govern the production and marketing of oysters.

The Association which I have the honor to represent, believes that, "an industry will be just what its people care to make it," "its products, just what its producer makes it"; and therefore, we as an association are concerned with having our product above the standard set by requirement.

But we recognize that, between the shipping point and the consumers' table is a long way and that our product passes through several hands. If all had the same desire to render the best service, to have the oyster reach the consumer with every natural merit and quality retained to its fullest degree and heightened by the best method of handling; the confidence of the consumer would grow apace and the per capita consumption would mount to what it should be.

The question of the healthfulness of the oyster and the situation regarding the sanitary conditions surrounding the production of the oyster, need not be detailed to you at this time, since both have been given a remarkable good report only very recently by the Government departments which have been conducting regular and systematic investigations into these matters for several years past, and all of you are undoubtedly aware of the very recent bulletin issued by the U. S. Bureau of Chemistry, entitled, "Sanitary Improvement in Oysters," issued May 2, 1915, as well also as in the conclusions to a report on oysters, in the May number of the N. Y. City Department of Health Bulletin.

These are most timely assurances from reliable sources and should be information, well considered, by many writers and some of the public press, who have not infrequently done the oyster a great injustice by charging it with things for which it was not responsible for, merely upon a common assumption that had no warrant in fact.

You as Food Commissioners, who have access to facts and who have the assurances of the Oyster Growers & Dealers' Association, that we stand ready to co-operate with you in supplying to the American public a food at once pure, wholesome and honest in value, may do a great service in the conservation of the oyster industry by speaking of your knowledge of these facts when occasion affords.

And remember, that we do not proffer you our co-operation here only at your convention, but at all times during the course of your work when you may have any question regarding oysters to handle, we shall be glad to aid and assist in the successful disposition of any matter that may require it.

Mr. Killian: Since writing this paper, it occurred to me to say that the U. S. Bureau of Fisheries has never had a permanent study of the oyster, has never had an appropriation for studying it, and in connection with my reference to the areas that are not employed and could be made productive, and further in connection with the fact that the areas that are now used for the production of oysters are not sending into the market anything near what they are capable of doing. We have interested the Secretary of Commerce, who is the superior officer of the Bureau of Fisheries, and he has agreed to include in his budget a request for an appropriation for a permanent study of the oyster, with which to solve some of the problems that the men in actual commercial life in that industry have been unable through their own resources to solve. Further we have been keeping pace with the progress that you gentlemen have been speaking of so much, and that is standardization. The standardization of the oyster is probably going to be one of the most difficult to solve. The various sections from which the oyster is taken varies in salinity and in degree of temperature, so with the little knowledge we have of the matter solids in oysters varies with the varying sections, and while we have appointed a committee in our association to delve into the matter of securing standards and have approached the Bureau of Chemistry regarding it, we feel it is not possible in the immediate future and that a great deal of work will have to be done before it can be successfully established. Yet we have shown our desires to work along with the ideas of the present-day food officials in having a standard. However, the best we can do, and that is the work we are trying hard to do, is to co-operate as much as possible with the new requirements.

During our recent convention in request for some information as to how and what we should do in the handling and preparation of oysters for market, we were told, "You must work that out. All we can tell you is we will not have any added water in oysters," and I want to assure you that the better element in the oyster industry does not want that. We have the same conditions that have been expressed several times on this floor, in meetings attended, that the better class of merchants in a line of business are willing to co-operate with the officials to bring the malefactor to task, and since our convention I have been making it a point to visit the various communities in different sections where oysters are produced for market, and inasmuch as we, like all other industries, do not have the entire co-operation of everybody engaged in the marketing of our product, and I am going there for the purpose of bringing some knowledge to them of what the requirements of the state and government are, and what the demands of the industry itself are, so as to bring up the confidence of the people in our food.

Therefore, if there should be at any time a case going to the notice of any of the state officials where there is a deficiency in solids or where there is too much added water, I want to give you the assurance of the association I represent that it is trying as hard as you are to weed that out, and we offer you our co-operation. We do not like to serve as detectives upon our fellow competitors, but since it is a necessity to accomplish it, we are willing to do so, and I want to take occasion again to mention the work of Dr. Allen last winter in the marketing end of the retail proposition. We shippers are not to be charged with all of the mistakes you have found fault with in the oyster business. There undoubtedly has been a lack of co-operation on the part of retailers in the handling of this food. It is something that

can be so easily reduced in food value to the benefit of retailer by increasing his profits, and we perhaps as distributors and producers have not educated him to the necessity of co-operating with you.

Now the work that was done by Dr. Allen has opened our eyes to the problems that we have got to apply ourselves to which we intend to and we propose to do all we can to have the retailer co-operate with the producer and shipper who is trying to put out an article that is 100 per cent food value, as near as can be had.

Mr. Kirk: I have not anything to say in regard to Mr. Killian's paper, except to say that I eat more than two pounds of oysters, as I figure they are generally regarded as a brain food, and perhaps that is somewhat needed in my case, but what I rose to say is this: I have been rather impressed with the conservation feature of food supply that has been dwelt upon here, in a number of cases, particularly the President's address, and also the paper by Dr. Dunlap; I think that is a very important point for the food officials to consider and it should be given statewide prominence.

I did not know that the consumption of beef per capita was 150 pounds until Mr. Killian made that statement. I presume he has accurate information on that. But there is one thing in connection with the consumption of beef, for instance, and which is along the line of the food conservation problem, and that is the slaughter and shipment of young calves for veal. There are a great many state laws regulating the slaughter of calves. I think federal regulations say they must be four weeks old. Some states have a weight requirement; they must not be less than 50 pounds, some 75 pounds, but it certainly is destructive of our beef supply to slaughter young calves like that. I do not know whether veal of that age is nutritious and as valuable a food product as mature beef, but I can say it is not of very great value to the packing industry to have the calves slaughtered so young. Certainly there is not the amount of beef to be handled, or tonnage as we express it, and not the same amount of by-product, which is where the profit of the packing industry comes from, and it is certainly destructive of the beef supply. The cost of beef has increased a great deal in recent years and I think that is a matter that some of the Commissioners of Agriculture, at least, who are charged with the enforcement of food laws, might properly take up in their respective states and by educational methods, at least, try to prevent the practice to that extent. I simply mention this along the lines of food conservation, which I think is a very important subject.

Mr. J. J. Farrell: I would like to ask when they consider calves too old to be veal?

Mr. Kirk: I do not know that I ever made any study along that line. I am rather of the opinion that a great amount of the shippers of veal ship very young and I am inclined to believe that veal is generally regarded as prime veal from 6 to 8 weeks old, or something like that. I am not really positive. The only point I want to make is that it is destructive of the beef supply to sell a calf when it is four or five weeks old and only weighs a few pounds and does not produce much meat, and prevents the growth of a mature animal which will produce a vast amount of beef; also a hide and a lot of tallow and a lot of by-products, that will benefit the country generally, and be useful to the whole country.

Mr. J. B. Newman: At the last session of the Illinois legislature, one of the members introduced a bill which prohibited the slaughter of beef until it was a year old, and he was jeered at. They asked him why he said a year, why not eleven months or fifteen months? He said after a critter had been raised to a year the owner would appreciate more than he had before the value of the critter and he would go on and feed it and keep it probably until it was two or three-year-old steer. The man was right; it was a worthy measure, but he could not get any consideration of it whatever.

Mr. J. J. Farrel: It is very hard to govern those things. We cannot compel the people to raise their calves beyond a certain time. It might be a very fine thing, but we cannot enact any such law as it would be too arbitrary.

Mr. Kirk: I rather think that would be a hard measure to get through the legislature, and perhaps the courts would declare it unconstitutional, but a great deal could be done by educational work among the farmers by showing how the cost of beef has been increased during recent years and also how the supply is becoming more limited. That is the point.

Mr. W. B. Barney: I am glad to hear what Mr. Kirk has had to say on this matter. I wish to say that in my report to the Governor in the last two or three years, that go to all our creameries and dairymen and butter-makers, I have had an article on "Save the Calf," and I think it is very important. I think there can be more done in the way of educating our people than there can be in legislation. I can see that Mr. Newman's friend would have a pretty serious time in getting a bill through the legislature, but I believe the commissioners can do a lot to call attention to this woeful waste, I think it is, of killing calves that are two, three and four weeks old.

Mr. J. D. Mickle: It seems to me that this is a question that decides itself. You take it in certain districts in Oregon where we have large condensing districts, the farmer in that district is robbed of the supply with which to raise his calf. Take it in Wisconsin, where you have a large cheese condensing section, the farmer is robbed of the skimmed milk with which to raise his calves, the supply of the product being sent to some factory for the purpose of making cheese, and he has nothing to raise his calf with. Therefore, the product on which to raise his calf is more expensive to him than the value of the calf. If it has been raised to two years, the farmer is not figuring for the packing house, he is figuring for his own pocketbook, and it is a question whether it is better to knock the calf in the head than feed it high-priced food.

I was requested at the last session of our own legislature to introduce a bill of that kind, but I knew it would get nowhere. In fact, such a bill is not popular in condensing districts, where there is no milk supply. Of course, we have skimmed milk substitutes for calves, but on the other hand they are expensive, and they do not allow the calf to be raised for veal or beef purposes. They are only used as a substitute where the calf is used to produce another dairy cow.

President Crumbine: The next paper is "Feeding Stuffs, Inspection Laws and Their Administration," by L. F. Brown.

FEEDING STUFFS INSPECTION LAWS AND THEIR ADMINISTRATION.

By F. L. BROWN,

Secretary American Feed Manufacturers' Association.

In accepting an invitation to address this convention as the representative of the American Feed Manufacturers' Association, I am mindful of the courtesy extended and the honor conferred upon that association. I shall endeavor to call attention to feeding stuffs inspection laws and their enforcement; offer some criticisms and suggest some remedies with the hope that a candid portrayal of the manufacturer's viewpoint and of his difficulties will pave the way for real constructive co-operation and improvement in the manufacture, sale and inspection of such materials.

At the outset I declare that the reputable manufacturers of feeding stuffs of all descriptions are in favor of honest feed inspection laws intelligently enforced, recognizing in such inspection a powerful factor for the promotion of honest competition. Whatever underlying principles formed the basis or motive for action, during the past seventeen years forty-one States and the Federal Government have enacted feeding stuffs laws, somewhat similar, yet often different in their requirements, due probably largely to different conditions desired to be corrected and in some cases upon local demands consequent upon local views. The effect of this multiform and heterogeneous legislation is to compel the feed manufacturer to attempt to serve forty-two masters, although the impossibility of serving even two masters has been crystallized in a biblical proverb.

The feeding stuffs industry during the past thirty years has been passing through a period of evolution due largely to the introduction upon the markets of our country of a great number of mixed and by-product feeds from various sources and of various composition and nutritive value. During this period some excesses were committed in some lines—excesses which cannot be defended and can only be regretted. The heritage of the past was not all good; it was not all bad; it was the product of the conditions which an evoluted industry had created. The period of evolution is practically at an end. The past has served to lead up to the present. It is now the duty of all concerned to create a newer, brighter and better future and not to measure the transgressions of yesterday with the ethical yardstick of today.

The economic conservation of by-products of all descriptions and of all industries is a problem now squarely confronting the American people. The necessity for the use of by-products and

mixed feeds has been so thoroughly established that I will take but little time in a defense of their continued use. They are here to stay and feed inspection laws and the methods employed for their administration must recognize this situation as a condition rather than a theory.

If we stop to consider that in the decade from 1900 to 1910 our population increased 21 per cent with an increase of but 1 per cent in our cereal crops, anyone with ordinary imagination can look into the future and with similar conditions prevailing, see the time when there will be no whole grain fed to domestic animals and poultry that can have extracted from it anything suitable for human food or industrial needs, and anyone objecting to the use of by-product feeds from the industries that perform these functions, is attempting to stop the wheels of progress and to prevent the success of his fellow workmen.

Agricultural educators in the past, and to a considerable extent at present, seem disposed to advise farmers to utilize all of their grain they can and buy as little outside by-product feeds as possible. The farmer is advised to feed oats now worth 54 cents per bushel, or $33 per ton, when he can buy feeds of equal value for any feeding purpose for $10 per ton less—put another way, $23 worth of properly mixed feeds will replace $33 worth of oats.

The manufacturers of corn products can afford to pay more for corn than the cattle feeder or dairyman, and his by-products—corn gluten feed, corn oil meal, and other feeds, are more valuable because they contain more protein and cost less.

The truth of these statements can be demonstrated by actual feeding experiments and by consulting bulletins on energy and production values. Prof. Haecker of Minnesota estimates that by improper feeding due to the wrong use of grain in unbalanced and wasteful rations for dairy cows alone, his State sustains an annual loss of not less than $9,000,000.

There was a time when, on the farm, practically all articles of wearing apparel or for other purposes were made at home, including boots, clothing, leather, flour and foods. Specialization has done away with this and has built up a modern factory system—power and machinery taking the place of hand labor. The farmer and his wife are glad to buy many articles heretofore made on the farm, enabling them to devote their time to more profitable things. The manufacture of feeds is made necessary and economical by the changing conditions, advanced civilization, and the increased population of our country.

I am constrained to say that administrative officers, agricultural educators and others, have not always kept pace with changing conditions and have at times been inclined to attempt to obstruct progress along these lines. There has been a tendency to discourage the use of new materials. Frequently a manufacturer, after developing a new product and after expending considerable time, energy and money in determining and proving its value, finds his efforts to merchandise such product checked by those in authority, who, by arbitrary methods such as the adoption of severe regulations, writing something into a law which the legislature never put there, condemning without investigation and convicting by bulletin—thereby usurping the functions of not only the legislature but of the judge, court and jury as well—have succeeded to a considerable extent in placing the feeding stuffs industry on the defensive. It is not begging the question to defend one's self against unfair attacks, whether they be based on ignorance, misunderstanding, or lack of investigation.

The feed manufacturers court publicity and are willing to throw open their plants and fully explain their methods to those competent to appreciate and understand them. The feed industry, like every other large industry, is confronted by competition, which calls for the highest skill, ability, and constant study to make an improved and superior article that will stand the fire test of competition.

The feed manufacturer has to compete with every blade of grass, and every kernel of grain that grows in this land. His products are not a necessity until he makes them so by reason of their superiority. No one has to buy them unless they demonstrate their own economy, which they must have done in the past to arrive at their present popularity. The fact that there is no monopoly in the manufacture and sale of feeds calls for a constant improvement each year and a nearer approach to perfection.

The feed industry, like farm management, is a business proposition that must be divested of theory whenever theory prevents profits. There have been in the past too many theories about the feeding of farm animals based on many refuted and exploded ideas.

One of the greatest handicaps which the feed manufacturer of today has to overcome is the lack of uniformity in feed inspection laws and regulations and the lack of uniform and consistent enforcement of such laws and regulations. This statement carries added significance when coupled with the statement that feed inspection laws are more severe in their requirements and in the number of requirements than are the laws and the requirements governing the manufacture and sale of foods for human consumption. The feed manufacturer must meet all the requirements imposed on the food manufacturer, such as weight of package, brand or trade name, name and address of manufacturer, and names of ingredients, and must in addition guarantee percentages of protein, fat and fiber, and in some States one or more of the following: Carbohydrates, sugar, starch, artificial coloring matter, nitrogen free extract, ether extract, percentages of ingredients.

In a majority of the States he must also either pay a flat fee for registering each brand of his materials, or a tonnage tax, which usually requires a stamp to be attached to each package. If he fails to meet any one of these several requirements he is subject to a heavy fine and in some States to a term in State's Prison as well.

This condition is clearly reflected in the price consumers must pay for feeds. The first feed inspection law was enacted in the State of Maine in 1898, seventeen years ago, and was the signal for similar legislation in other States, until, as above stated, there are now forty-two feeding stuffs laws. It is a matter of common knowledge that feed prices began seeking higher levels about fifteen years ago and the general tendency has been upward ever since. While it would be foolish to claim that advanced prices are due entirely to feed inspection laws, it is reasonable to assume that they have been one of the factors responsible for this condition.

May I call your attention to just a few situations wherein either non-uniformity of laws, conflicting regulations, or other conditions are resulting in almost daily embarrassment to the feed manufacturer and are beyond question adding to the price which the ultimate consumer pays.

The laws of the States of New York and Pennsylvania are quite similar in their branding requirements, yet New York State has recently refused to accept registration of a brand of feed sold extensively in Pennsylvania and several other States, basing its refusal on the ground that their law will not permit such action; therefore different brand names must be used in these two States for the same feed. Being neighboring States frequent shipments are made to jobbers in one State for sale in the other State. The difference in the brand name has been the cause of untold confusion not only to the manufacturer and wholesaler, but to the administrative departments also. Neither State questions the quality of the goods, the entire difficulty being due to the difference in brand name, and this difficulty is not due to any basic difference in the laws themselves, but is simply due to different interpretations placed upon what are substantially the same laws.

Specific names for certain materials are accepted in some States and rejected in others. Established names for certain products, products which have been extensively advertised; which have been manufactured by the same process for years; which have been accepted for registration by administrative officers for years, whose quality is not questioned; are suddenly held to be misbranded by some administrative officer, and the manufacturer, in addition to being deprived of the benefits of his time and money spent in educating the consumer as to the value of his product, is called upon to pay a penalty for an act sanctioned for years by this same feed control official, or else he must go to court for relief and thereby place in the hands of his competitors a powerful weapon to be used against him, to say nothing of the delay incident to court proceedings and the expense involved. As to court expenses, not long ago it was stated to me by an officer of the United States Steel Company that it cost that corporation over $400,000 to prove itself innocent of a charge recently brought against it.

The Pennsylvania law has a provision preventing the sale of feeding stuffs containing screenings. I am not here to defend the use of screenings further than to state that they contain considerable nutriment, but should be ground or otherwise processed to destroy all possibility of the viability of the weed seeds which may be contained therein.

The State of Pennsylvania grows large amounts of buckwheat. A buckwheat miller of that State buys buckwheat grown by a farmer of that State and which contains small amounts of weed seeds. The miller mills this buckwheat and produces a by-product feed consisting of buckwheat middlings, some hulls, and weed seeds which he purchased with the grain and at grain prices, but by statutory enactment the miller is forbidden to sell to the farmer the by-product from the identical grain which the farmer may have sold to him less than twenty-four hours before.

A feed manufacturer goes on the Chicago Board of Trade, the St. Louis Merchants Exchange, the Minneapolis Chamber of Commerce, or other markets, and buys grain which has been inspected and graded. The certificate of inspection is final—there is no going behind it. He uses this inspected and graded grain say in a poultry feed mixture and declares the ingredient just as it is invoiced to him and under the name appearing in the certificate of inspection. If there happen to be a few foreign grains in this material, and there usually are, the feed manufacturer is penalized for not truthfully declaring his ingredients.

These are but a very few of the many difficulties which the manufacturer must meet. The feed manufacturer does not, except possibly in very rare instances, deliberately set out to violate any provision of a feed inspection law, but there are few things in this world in which the human factor participates that can be expected to always return a perfect score. Mathematics is about the only exact science of which this world can boast and feed manufacturing is not solely a matter of mathematics, but is largely a chemical proposition. This is particularly true of the mixed feed industry where goods are manufactured and sold on a narrow margin of profit and where the price obtained precludes the careful attention which is expected to prevail in an apothecary shop where the percentage of profit is usually several times the price of the ingredients, and while I realize the difficulties of the task, there should be some way of distinguishing between a manufacturing accident due to any one of numberless conditions and wherein no one has really been harmed, as against a deliberate violation wherein a manufacturer knowingly does violence to some well established principle of law.

Another matter of annoyance and an added expense in the manufacture and sale of feed, is the revenue features which form parts of many of the present feed inspection laws. If feeding stuffs inspection is of any benefit, its beneficiaries are, directly or indirectly, every man, woman and child in this country; therefore the necessary expense incident to such inspection should be provided for by direct appropriation, as are funds for the enforcement of other police laws. This situation is clearly set forth in an editorial in the May 8th issue of the American Agriculturist, reading as follows:

"Why is it when anything is to be done for agriculture in way of inspection or administration control the funds to administer the control acts must be secured direct from the business concerned, thus attaching the expense direct to agriculture? When feeding stuffs, fertilizers and similar products are licensed, these license taxes are all chalked up against the costs, and farmers pay the bills.

"Is it so with other things? Do street car companies pay a license tax to meet the expenses of extravagant public service commissions? Are coal mines licensed to meet the mine inspecting expenses? Are mills and shops and manufacturing concerns licensed to pay the expense of labor inspectors? Not at all. In some States high tonnage taxes are imposed on feeds and fertilizers; all moneys remaining after inspection bills are met are then used for agricultural buildings or to support instruction, or to meet other agricultural expenses that ought to be taken care of out of the public revenue.

"When a law building is required, lawyers are not taxed on the suits they carry through the courts to pay the costs, nor are mechanical and electrical establishments taxed on the products they buy or sell to secure the revenue for an engineering project, nor are labor unions taxed when labor commissions are established. Not at all. Yet the tendency is to license or tax enterprises dealing with agriculture to secure all revenue for enforcement of legislative or administrative acts.

"Of course this means these extra costs are charged up against the farm. Why not treat farmers as lawyers or doctors or engineers, or labor, or banks or railroads or other businesses or professions are treated? Why must the farmer help in general taxation all other things and carry his own also? A little thinking will show the injustice."

Now, if the consumer pays the tax, and I maintain that he does, why should the feed manufacturer be interested in its elimination? Primarily for two reasons; one being that in the sale of by-product and mixed feeds he must compete with the natural grains. This he can successfully do if both classes of materials were placed upon an equal basis, but there are no revenue or other provisions governing the sale of natural grains, and the feed manufacturer in adding the feed tax to the price of his goods creates a wider spread in prices between the two classes of materials.

The second reason is that no matter how careful the manufacturer may be, he frequently finds his goods being sold in a State where he has not paid the brand tax; or if the revenue is derived from the sale of stamps, proper tax stamps will not be found on the bags. This at first blush would seem to be a very easy matter to control and would be if feeds were sold by the manufacturer direct to the retail dealer, but in a majority of cases they are not so sold. Frequently the manufacturer does not know in just what State a particular lot of feed may eventually find itself being sold at retail at the time it leaves the factory, therefore he cannot brand the feed or attach proper revenue stamps according to the requirements of that particular State.

It is not the desire of the manufacturer to evade payment of the tax, but he is frequently so charged notwithstanding the fact that the causes leading up to such a charge are practically beyond his control. I recently reviewed a feeding stuffs bulletin coming to my desk and found a record of fifty-two alleged violations. Of these violations forty-three were for no other cause than that of a failure to meet the revenue requirements. In two cases the nature of the alleged violation was not given. In two other cases the alleged violation was on account of the fact that the goods were below an arbitrary standard in effect in that State, although they met the guarantee appearing on labels attached to packages; so that out of the fifty-two violations reported not over seven, and possibly only five, were based on the quality of the feeds in question.

I am satisfied after considerable investigation that at least 65 per cent of all alleged violations of all State feeding stuffs laws are not on account of misrepresentation of the quality of the feeds, but are due solely to the unintentional infractions of revenue requirements.

The payment of penalties or the defense of suits are another added charge to the feeds and work for a still wider spread in price, and, of course, to the disadvantage of the manufacturer of mixed and by-product feeds.

I feel I am perfectly safe in making the statement that the collection of these revenues is at times made predominant to the actual inspection of the feeds, and that in such collection personal political expediency may rise transcendant to the public welfare. It is a matter of keen regret on the part of manufacturers that so many of the appointments to administrative positions are so-called political jobs, which, from the very nature of existing conditions, means entirely too short a tenure of office to produce the most effective results. It is unnecessary to elaborate on this subject; I believe everyone present will acknowledge its truth.

The hardships entailed on a legitimate business by drastic and hasty legislation led to the formation of the American Feed Manufacturers' Association. The recognition by officials of the necessity for co-operation was responsible for the organization of the Association of Feed Control Officials of the United States, the avowed purpose being insofar as possible to secure uniformity in laws and regulations so that the feeding stuffs trade between the States might be on the simplest basis possible consistent with a proper protection to the consumer. While a good start has been made along the line of co-operative work in the way of adopting definitions for various products, and preparation of a model uniform law, much remains to be accomplished and this can only be achieved by hearty and sincere co-operation of all interested in the manufacture, sale and inspection of feeds.

The Association of Feed Control Officials holds annual meetings where problems dealing with feed inspection are discussed. That everyone charged with the administration of laws governing the sale of feeds should attend these meetings, seems a self-evident fact because the whole tendency is to broaden those who participate by getting the viewpoint not only of his fellow workers, but also of the manufacturer and consumer. The inspection official, from the very nature of his position, should of all others be broadminded, and irrespective of individual opinions it is beyond question that he will never know too much of the other man's side of the case.

Your organization, as such, has not, as far as I am aware, given serious consideration to feed inspection laws and their administration. If your present policy is to be continued may I suggest the desirability of your attendance and your participation in the deliberations of the meetings of the feed control officials organization, as the great handicap to the effective work of that organization has been the seeming indifference on the part of some administrative officers to the meetings of this association. I am informed that the next meeting will be held in Washington, D. C., some time during the month of November.

The business world has been in a state of dissatisfaction for a number of years with some of the efforts which have been made to stifle and impede progress under the guise of regulation and adjustment at the hands of our legislatures, national and state. With the most laudable intentions in the world, our law makers have sought to direct the channels of trade without possessing the necessary equipment for the task. Our legislative forces are not recruited from the mercantile community, except in rare instances, and even the judges of our courts have seldom had the benefit of practical contact with business problems. Under these circumstances, many laws which may be admirable from a theoretical standpoint, are but poor instruments with which to conduct business because they lack practical utility and sound efficiency.

The signs of the times now seem to indicate that business and government are beginning to understand each other better, a development in attitude born of expediency on the one hand and an awakened consciousness of responsibility on the other.

Business in its present form is a distinct social evolution based on the elements of human dependence. In fact it not only ante-dates organized society, but it was the one thing most conductive to the association of man, without which he would still be encased in primitive darkness. As our government is designed to maintain the largest measure of equality, liberty and opportunity possible, it must adjust itself to the useful function of correction.

The industry for which I am speaking has millions, yes, hundreds of millions of dollars of invested capital. The executives of these individual companies are honestly trying to so conduct the affairs of their companies as to yield a fair return to those who have placed their confidence and their money in their keeping.

We come to you today, particularly those of you who are directly charged with the enforcement of feed inspection laws, to express a desire for closer co-operation and to offer our assistance in the enactment and enforcement of uniform laws and regulations which in their operation shall deal justly with the rights of feeding stuffs manufacturers, dealers and consumers, not only believing, but knowing, that many reforms can be effected which will work for the material betterment of conditions, conditions which will relieve the manufacturer of undue hardships but leave full and adequate protection to the ultimate consumer, and at a material saving in price, and we will pledge with you or any other agency to dedicate ourselves to a speedy solution and settlement of the problems now confronting us, recognizing that they concern every community and every household, ever being reminded that in the forum of public opinion no issue is ultimately settled until it is settled right.

It would be better never to have been lifted to the higher moral vision of advanced civilization if we are to retain the field glasses of yesterday. If progress means anything, it is that prejudice cannot last and that fair dealing will be endorsed. Progress is everywhere about us showing us the way to a greater destiny, reminding us that life is but the march of generations and that we have our pilgrimage to cover.

It is no reflection on the stability of our race or of our generation that we adjust ourselves in government and in commerce to the changing order of the day and with an open-mindedness such as enabled our forefathers to burst the restraints of prejudice and tradition and to find fuller happiness, strength, liberty and godliness in the radiant influence of the new day.

President Crumbine: This paper is open for discussion. Is there any discussion? If not, we will proceed to the next paper.

(On regular motion, duly seconded, the meeting here adjourned until 1:30 p. m.)

FIFTH SESSION

WEDNESDAY AFTERNOON, AUGUST 4TH, 1915.

The convention was called to order at 2 p. m., with President Crumbine in the chair.

President Crumbine: The association will be in order. I have a letter from Chas. W. Dunn, which I will read.

AMERICAN SPECIALTY MANUFACTURERS' ASSOCIATION
NEW YORK CITY

July 27th, 1915.

Dr. S. J. Crumbine,
State Board of Health,
Topeka, Kansas.

Dear Dr. Crumbine:

I thank you for your esteemed favor of July 3rd.

It would seem to me that it might be advisable in your presidential address, in recommending the appointment of a Special Narcotic Committee, to also suggest that that committee propose a uniform state law, based upon its investigation.

Regretting again my inability to be with you in Berkeley, I am,

Very sincerely, yours,
(Signed) CHAS. W. DUNN.

We will now return to the regular program. The last item in the Manufacturers', Producers and Jobbers' Day is under the title of general discussion. I am sure the convention and the commissioners would welcome a discussion of any general topic that the producers or the manufacturers or the jobbers wish to present at this time, and I think we are not so thin-skinned that we might not be able to listen to the complaints

or kicks or anything else which they might have to offer at this time.

Mr. Bryan: I would like to say that during my connection with the Illinois Commission I represented on nearly every occasion that department before the feed control association and have attended many meetings of the Feed Manufacturers' Association, and I wish merely to say that the paper which Mr. Brown read this morning represents the best interest of both the feed officials and manufacturers in our states in a way such as I have never seen it put and I would like to second the remarks of Mr. Brown in that connection and ask for the earnest support of the members of this association to the thoughts contained in his paper.

President Crumbine: Anything else?

ADDRESS OF DR. GEORGE L. LLOYD

Of B. Heller & Co., Chicago.

Mr. President and Gentlemen: I would like to put in a word on the subject of co-operation from the manufacturer's standpoint. I made two or three notes here after listening to Dr. Abbott's report, which I will read.

This speaker was very sincerely interested in Dr. Abbott's report on the work accomplished by your committee on co-operation, and was profoundly impressed by the reports of the success of this co-operation as set forth by many state food commissioners. This speaker believes that co-operation in the great work of food control will result to the benefit of all concerned: the great American public, the food control officials and the manufacturers and producers of food products.

In view of the fact that the primary intention of all of our food laws is to improve the quality of foods, this thought has often occurred to the speaker: Why no co-operation between food control officials and manufacturers? This has always been a pet subject with the speaker, and he has done what little he could as an individual to co-operate with the Federal government and our own state food commission to carry out the spirit of co-operation by acting as trade expert witness in prosecutions for the establishing of standards by the Federal courts, notification of illegal shipments, and furnishing samples of out of the ordinary batches of raw materials, but we need universal co-operation of food control officials with manufacturers.

The spirit of co-operation will tend to bring about reform in food product production by means of education instead of prosecution. A great saving of time and money to all concerned. This has been most thoroughly demonstrated in our own state of Illinois, where the really wonderful improvement in manufactured food products has been accomplished by a policy of education on the part of our food commission. Our manufacturers look upon the Illinois Commission as their friend and adviser, and in this way the immense work of improvement has been brought about in this immense food-producing center by intelligent education in place of prosecutions.

Such co-operation will work to the financial benefit of manufacturers by preventing unfair competition, as well as lightening the labors of food control officials. Allow me to cite one instance.

Nutmegs, 2% below market.

Nutmegs, 12% adhering to the shell.

We drove those nutmegs out of Chicago, but undoubtedly they went into consumption elsewhere. Whereas with proper co-operation they would have been compelled to be sold for technical purposes only—namely, for distillation for their essential ore content—and thus work to the benefit of the legitimate manufacturers by preventing unfair competition.

Co-operation between your association and manufacturers would enable you to best put into effect that very important matter of grades in food products placed before you yesterday by Professor Ladd. While this is a most important matter for the protection of the consumer, it is of equal importance to the manufacturer of food products who desires to establish a line of high-grade products at a legitimate price and at a price ultimately to the benefit of the consumer. Take, for instance, the spice cinnamon. In its condition as a whole spice it may be bought by the spice grinder at any price ranging between 4 cents per pound and 40 cents per pound; but when ground and packed for the consumer the 4-cent grade is cinnamon to the housewife just as much as the 40-cent grade, and, while all of them may answer the very liberal analytical requirement of our standards, oh, what a difference in flavoring value. Co-operation of your association with manufacturers could establish recognized grades in all such products.

The suggestion offered by the speaker is that your association appoint a committee to be known as the food control officials' and manufacturers' joint co-operative committee. This committee to have the power to appoint an equal number of members representing manufacturers.

This speaker is of the opinion that the interchange of information by such a committee would result in great benefit to all. Your members would be in closer touch with manufacturing processes, nature of raw materials offered and obtainable, exchange of methods of analysis and much information of a technical manufacturing nature now not entirely available to all food control officials, and let the slogan be: "No secrets kept from our food control officials." This speaker is sure that the resultant opinion will be that "food control officials do not have horns."

Gentlemen, I thank you.

Mr. Kirk: Prof. Lloyd this morning, in speaking about standards, whether they should be the result of legislative enactment or regulation by the food commissioners, made the statement, as I recall it—pardon me if I am misquoting him in some respects—to this effect, at least, that a standard, when promulgated by a food commissioner, might be changed with less trouble than a standard which had been enacted into a statute. I do not doubt that is true, but Mr. Newman in a statement in reply to that said it was poor policy to change the standards too quickly, or something of that sort, or rather Mr. Newman's statement was that there in Illinois they adopted their standards and had their standards written into the statute, after very careful consideration by the Standard Commission, and tested out their workability, and that is of the very highest importance to the manufacturers who manufacture on a large scale.

I tell you when a manufacturer doing business all over the country and with thousands of dollars invested in business, has to change his formulas or change his labels, it means a great deal. Our people carry a stock of approximately two million dollars' worth of labels, and that, considering the large number of different labels we have, does not represent so terrible many of each particular kind. They only have the quantity printed they can use up in a comparatively short time, as having in mind the cost of printing on a large scale, compared with printing just a few. But in the past several years we have been obliged to change labels on account of changes in the law, or some objection perhaps to the form of the labels, or something of that kind, and it has meant an immense loss. That has been particularly true of some of our labels, which have had to be approved by the Bureau of Animal Industry. None of the labels on meat food products can be used unless approved by the Bureau of Chemistry; we cannot make the change unless it is approved. But whenever a label is changed for us, and that sometimes happens, it means that the stock we have on hand has to be discarded, with the attendant loss; so I think it is of the highest importance that whether a standard can be enacted into a statute, or whether the statute gives the food commissioners or the food control officials power to adopt standards, whenever a standard is promulgated and enforced, it should be the result of very careful consideration and I think it is of the highest importance that the manufacturers who are affected by that standard be given the fullest opportunity to be heard and the question viewed from all possible sides. Do not adopt any standards without giving them very careful consideration and see that they are workable, because it may mean an immense cost to those affected by it.

President Crumbine: Anything further? If not, this concludes the Manufacturers' and Producers and Jobbers' section and concludes the program for today. Now, what is the pleasure of the association as to the balance of the program?

Dr. J. S. Abbott: May I say a word of explanation in regard to the work of the present standards committee, and the definitions and standards which it is trying to adopt? Apparently a good many do not understand that this committee is seeking information concerning the subjects being studied through every possible source, and no source from which there is any chance of getting information will be overlooked. That applies to the individual colleges, organizations, the manufacturers, dealers, jobbers and so on. Of course, you heard Dr. Ladd's paper in regard to the hearings that have been held on various subjects for the purpose of getting information as well as for the purpose of discussing what we had.

Mr. Kirk: May I ask how manufacturers are given notice of the hearings? Are they given notice?

Dr. J. S. Abbott: Notices of the hearings are published through customary channels.

Mr. Kirk: What subjects are to be taken up at the different times?

Dr. J. S. Abbott: Notices of hearings are given out so that the manufacturers will know when a hearing is going to be held.

Mr. J. D. Miller: I would ask Dr. Abbott, will these hear-

ings be held in different parts of the United States, or at just one point?

Dr. J. S. Abbott: Different parts of the country.

Mr. J. D. Miller: When will the hearings begin?

Dr. J. S. Abbott: They will begin whenever we get through studying the subject, as far as the information we can get is concerned, it will be some time during the consideration of the subject.

Mr. J. D. Miller: Will you have a mailing list, or what will be the method of getting out the information?

Dr. J. S. Abbott: The customary method is through the office, or what is called the Office of Information of the Department of Agriculture. That office prepares a news letter or a news item and gives it to the press throughout the United States and it is published in that way. That is the only way, except in some cases, if we have a complete mailing list of some class of manufacturers we may notify them direct by circular, but it is through the customary channels of giving publicity to matters the Department of Agriculture wants to be made public.

Mr. J. D. Miller: To whom should we address a letter to get on the mailing list? We will be interested possibly to a large extent in this question of standards. It is a very important question and we should like to know to whom we should address a communication so we would not fail to get information as to the time and place of hearing.

Dr. J. S. Abbott: I should say the Bureau of Chemistry. I am secretary of that committee, and matters of that kind would come to my office.

President Crumbine: Any further discussion? What is the pleasure of the association concerning the balance of the program. We have the afternoon before us and it seems to me it might be feasible for the different sections to take up their work at this time, after which the balance of the program might be completed this afternoon.

(On motion of Dr. Barnard, duly seconded and carried, the meeting adjourned to take up the program of the different sections, to reconvene after they were disposed of.)

SIXTH SESSION
OF DAIRY, FOOD AND DRUG OFFICIALS
WEDNESDAY AFTERNOON, AUGUST 4TH, 1915.

President Crumbine in the chair.

President Crumbine: The convention will be in order. Since reading my address I have received a letter from Dr. Voegtlin of the U. S. Public Health Service, in response to instructions from the Surgeon-General relating to certain nutritional disorders that were discussed in the presidential address, that I would like to read at this time for the purpose of illuminating further the subject under discussion.

Spartansburg, S. C.

Dr. S. J. Crumbine, President,

Association of American Dairy, Food and Drug Officials, Topeka, Kansas.

Dear Dr. Crumbine:

I have just received through Dr. Kerr, Assistant Surgeon-General, your letter of inquiry concerning vitamines. I hope that the following information will reach you in time to let you make use of it in your presidential address.

I have been interested in vitamines for the last few years and can refer you to two excellent reviews on the subject, one by Vedder, Beri-Beri, Wm. Wood & Co., New York, and the other by Casimer Funk, Die Vitamine, Weisbaden, 1914.

In regard to the outbreak of beri-beri among the German seamen on the interned cruiser at Hampton Roads, I am unable to give you any detailed information, but I understand from notices which I read in the daily press, that the supply of fresh meats, milk, eggs, etc., had given out during the cruising of this ship and the crew was living for some time largely on polished rice, potatoes and canned goods. We know from other epidemics of ship beri-beri that highly milled cereals, such as rice, and also canned and sterilized meat, are deprived to a large extent of their vitamine contents. The vitamines of cereals are found usually in the outer layer of the kernel, beneath the husk, and in the milling these layers are removed.

The question of canning the vitamin contents of food has not been studied extensively. I am at present engaged in such a study. All we know so far is that high temperatures sometimes used in canning—from 110 to 130 degrees centigrade—have a deleterious action on the so-called vitamines. Epidemics of beri-beri have been described in this country, a swell as abroad, in institutions where the food of the enemy was cooked by means of compressed steam, exposing the food for a relatively long time to a temperature of above 100 degrees centigrade. I believe it is highly desirable and important to call attention to such changes in our modern food production and methods of production, which may lead to products relatively poor in vitamines.

I am very glad to learn that you are interested in this subject and believe that it is a subject worthy of consideration.

Yours very truly,

CARL VOEGTLIN.

Several of the members of the association the other day called my attention outside of the session to what appeared to them an inconsistency, when I was quoting Goldberg, who insisted that the legumes should be fresh or dry. They raised the question that they cannot be eaten raw and that they must be cooked, and, therefore, the cooking process would in a like manner destroy the vitamines. You will notice that Dr. Voegtlin calls attention to the higher temperature in which these canned products are cooked or sterilized than in ordinary cooking. Other experimenters have called attention also to the fact that these processed foods, subjected to high and long continued temperature, ultimately lose all of their vitamin contents, after being stored or after being canned and stored, so it is not a question of mere cooking, it is the exposure to high temperatures for a long period of time and the storage afterwards in which the gradual deterioration already set in is completed.

Proceeding then to the balance of the program, the paper assigned to Prof. L. E. Sayre on the question of "The More Common Adulteration of Drugs," was prepared by Prof. Sayre and handed to me for presentation to the association. I put it away so carefully in order not to forget to bring it that I forgot entirely to bring it, and I apologize to the association. I will see that it is placed in the hands of the secretary and published in the proceedings.

The next topic, "The Artificial Ripening of Oranges and the Propaganda of Reform," by Mr. M. E. Chace of the U. S. Department of Agriculture, Los Angeles, Cal. This paper is to be presented by title alone, discussion of the subject by Capt. R. E. Rose of Florida.

Capt. R. E. Rose: Mr. President, I will attempt to discuss a paper that I have not read or heard from, knowing something of the work done by Prof. Chace in the Bureau of Viticulture, and having had several consultations with Dr. Alsberg and others. In response to a resolution adopted at Duluth the department adopted a tentative standard for California oranges. The object of my paper, if it can be so called, is to obtain the assistance of this association, together with the Standards Committee and the Department of Agriculture, in making the California tentative standards universal. That is applicable also to Florida oranges. My personal opinion is that there will be very little difficulty found in the acids and sugars and the total solids in relation to either of the localities.

We are particularly anxious also to have a tentative standard adopted for grapefruits, Florida being the principal producer of grapefruit is particularly interested in it, and along that line Prof. Collison, the chemist of the Florida Agricultural Experiment Station, has done a considerable amount of work. I have taken advantage of his publications to draw certain conclusions. I will say to those interested in the matter that I have brought a number of bulletins here and have them for distribution.

(Here Capt. Rose read his paper.)

"ARTIFICIAL COLORING OF IMMATURE CITRUS FRUIT."

By R. E. ROSE, State Chemist of Florida.

A discussion of the paper, "The Artificial Ripening of Oranges, and the Propaganda of Reform," by Mr. M. E. Chase of the U. S. Department of Agriculture.

Mr. Chairman and Gentlemen:

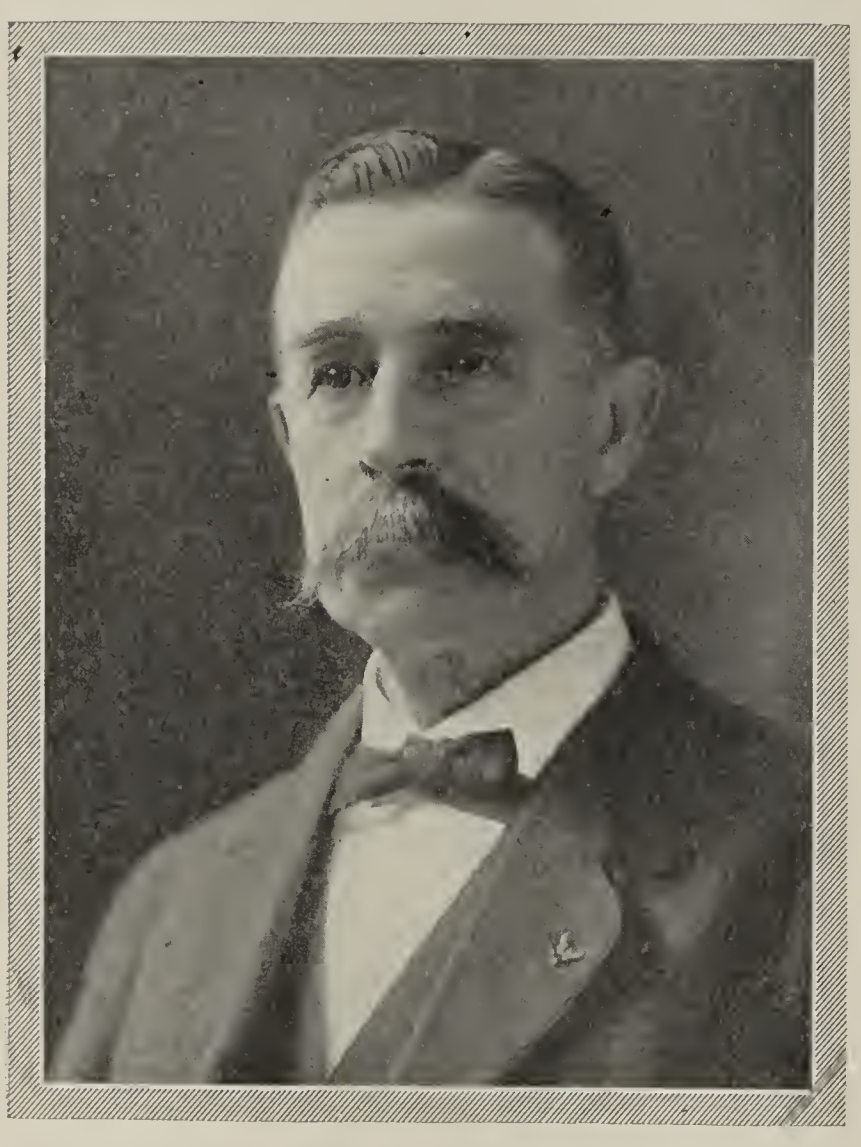
I shall begin my discussion by a criticism of the title of Mr. Chase's address as given in the program, "The Artificial Ripening of Oranges," as it is generally conceded that—

"Green, immature citrus fruit, particularly oranges, which have been artificially colored, do not change in sugar or acid content after removal from the tree. Evidence further shows that the same oranges remaining on the tree increase markedly in sugar content and decrease in acid content. Further, there is evidence to show that the consumption of such immature oranges, especially by children, is apt to be attended by serious disturbances of the digestive system."

The above quotation from F. I. D. No. 133, April 6, 1911, has been fully confirmed by more recent investigation by official chemists, experiment stations, and by reputable commercial laboratories.

There is no known method of artificially ripening oranges.

The fact that immature citrus fruit can be, and is, artificially colored, thus fraudulently imitating maturity, is well known; the further fact, that after removal from the tree such immature citrus fruit does not ripen; that the acid and sugar



CAPT. R. E. ROSE.

content does not materially change, and that though the fruit may slowly decompose, it does not ripen, is well known to the grower and the trade, and has been fully established by scientific investigation by competent and experienced men, fully familiar with citrus culture and marketing. Hence, the "artificial ripening of oranges" is not possible. I am unable to add anything to the report of the Commission appointed by the Agricultural Commissioner of Florida, in August, 1912, to study the subject of "Immature Oranges Artificially Colored," which report was unanimously adopted by the Gainesville, Florida, Convention of Orange Growers, August 15, 1912, from which I quote as follows:

The tentative standard recommended by the Commission and adopted by the convention was as follows:

"One. All round oranges showing a field test of one and twenty-five hundredths (1.25) per cent or more of acid, calculated as citric acid, shall be considered as immature.

"Two. Provided, however, that if the grower (or shipper) considers the fruit mature he shall have the right to appeal from the field test, to the state chemist for a chemical analysis, and if this chemical analysis shows that the percentage by weight of the total sugar, as invert sugar, be seven times or more than the weight of the total acid as citric acid, the fruit shall be deemed mature.

"Three. That the juices of not less than five average oranges shall be mixed, from which a composite sample shall be drawn for the field test.

"Four. That the juices of not less than twelve average oranges shall be mixed, from which shall be drawn a composite sample for laboratory analysis."

The following resolution in regard to the time of application of the standard was also adopted by the convention:

"Resolved, That it is the sense of this convention that the report of the Commission shall be adopted, and shall obtain until the 5th day of November in each and every year; provided, that after the 5th day of November in each and every year the standard shall be that if each orange is two-thirds its total area colored yellow, it shall be considered as mature and fit for shipment.

"That no variety of orange or grapefruit shall be allowed to be shipped before October 1st of each year that has bloomed during that calendar year."

The following, taken from the report of the Commission to the convention, by R. E. Rose, state chemist (delegated by the Commission to make the report in the absence of Prof. H. H. Hume, the chairman), shows why a chemical standard in preference to any other standard was recommended:

"This subject—A Chemical Standard for Immature (or mature) Citrus Fruit—has very properly been the subject of much discussion among the parties interested.

"That it is an important subject is evidenced by the great interest shown by the discussion, pro and con, by the press and in all gatherings of citrus growers.

"That there is a general demand to prevent the shipment of immature oranges is evident to any one who has been familiar with this industry, particularly since the crops have assumed large proportions. No one, I believe, will deny the damage done to the industry as a whole by the shipment of sour, immature oranges from this State. This, I believe, will be conceded by all.

"The problem, then, is, can a standard be fixed by which an immature orange can be distinguished from a mature or ripe one? If so, what shall the standard be?

"By whom shall the standard be fixed? All standards are fixed by the persons directly interested in the production and sale of commodities. I know of no exception. Standards when fixed by the persons engaged in the business of producing, manufacturing or selling a commodity, are the standards accepted by the Legislative and Executive officers, regulating the trade therein, and are used in all controversies for the settlement of differences—either by arbitration or by the courts. Therefore, the only persons who can make a standard for oranges are the growers and shippers of oranges.

"This was evidently the position assumed by the Legislature when enacting the Immature Citrus Fruit Law. The demand was for a law preventing the shipment of immature fruit. The inquiry was made—what constitutes immaturity?—and full discussion was had. The bill passed by a large majority, leaving, however, the fixing of a standard or definition, where it belongs—to the producers and shippers of citrus fruits, the only persons interested and to be protected by the law.

"Shall color be the standard? This is answered promptly by a negative, as it is well known that certain varieties of oranges are green in color when they are at their best and most desirable stage of maturity. Other late varieties are beautifully colored months previous to ripening, though still sour and unfit for consumption. Color is, therefore, no proper standard for ripeness.

"Shall different dates be fixed for the shipment of various varieties? It is needless to say to you that interminable confusion would follow when locality, soil, altitude, season, culture and fertilizing are all factors in the date of maturity.

"If color or date be eliminated, what remains by which to distinguish a ripe orange—one fit for consumption? Texture cannot be used in determining the maturity of an orange. Mellow, soft or tender oranges can not be shipped, nor would they be desirable for consumption.

"We are therefore forced to examine the fruit chemically, to ascertain what the sugar and acid content is. When it is palatable and desirable as a fruit. When the consumer is pleased with its taste, and desires to repeat the pleasure of eating it.

"Can a chemical standard be fixed? One that will do no injustice to the early orange? Will insure excellence in the seeding, and protect the late orange from condemnation by the consumer?

"Your Commission is convinced that such a standard can be fixed and have unanimously recommended such a standard. A standard that will work no hardship on the grower. That will protect the consumer; eliminate the speculator and jobber, and secure for the industry fair prices for the entire crop during the entire shipping season, which, as you know, extends from October to July."

The following resolution was passed by the Commission and convention:

"The Commission recognizes the fact that the analytical data regarding the analyses of immature citrus fruit is limited.

"We recommend that analyses of immature grapefruit and round oranges be made during the months of September, October, November and December.

"We recommend that the state chemist, the chemist of the Experiment Station, and the chemist of the University be earnestly requested to make such analyses during the ensuing shipping season."

Under the authority of the above resolution, Prof. S. E. Collison, chemist of the Florida Agricultural Experiment Station, made a large number of complete analyses of oranges and also of grapefruit (pomelo), which have been reported in Bulletin No. 115, July, 1913, of the Florida Agricultural Experiment Station, Gainesville, Florida.

During the same year a large number of analyses of oranges was made by the state chemist of Florida, as published in Part 2 of the Florida Quarterly Bulletin, No. 2, April, 1913. These studies but confirm the deductions of the Commission and the correctness of the minimum acid standard of 1.25% crystallized citric acid, or its equivalent—1.15% of anhydrous acid—with a "ratio of one per cent crystallized citric acid to seven per cent of total sugar, as invert." Copies of both these bulletins are here. An examination of the data, I believe, will justify the conclusion of the Commission and of the convention that the standard adopted by the growers and subsequently recommended to the Legislatures was correct. It will be noted that no chemical standard for "grapefruit" was recommended by the "Commission," as at that time there was but little chemical

data as to the composition of the "grapefruit," nor the relation of acid to sugar or total solids in this comparatively new citrus fruit, which has only within the past twenty years become a staple citrus fruit, for which a general demand has been made by the public.

Dr. Collison's study, however, throws considerable light upon the subject, and particularly emphasizes the fact that much depends on the variety, and also the season of maturity, as to the maximum content of acid and sugar, and of the ratio of acid to sugar, or total solids, in grapefruit, and, as in oranges, is fairly constant, as the fruit matures.

The recent "tentative standard" adopted by the national authorities of "one per cent anhydrous citric acid to eight per cent total solids in the juice," as a maximum ratio of acid in oranges, is practically the same as the Florida Commission's standard of "one acid to seven total sugars." Numerous comparisons made in 1914 have shown that there is practically no difference; that the difference is negligible in field and packing house practice.

Grapefruit.

The only authoritative study of sugar and acid in grapefruit the writer has been able to consult is that made by Prof. S. E. Collison, published in Bulletin No. 115, of the Florida Agricultural Experiment Station. See pages 18 to 23, inclusive. A study of these results will show that variety has considerable bearing on the date of maturity, though this factor is not so pronounced as in the case of oranges, largely, I assume, on account of there being but few recognized varieties. It will be noted that all specimens are classed as "sour" or "tart." Assuming the "sour" specimens are immature, and the "tart" specimens mature, we find as follows, the investigation being made between October 1, 1912, and March 13, 1913:

Silver Cluster—Florence Villa (Harrington).

13 Specimens "Sour," Oct. 3 to Jan. 7.

Acid.	Total Sugar.	Ratio.
1.16	5.85	1—5.04

Silver Cluster—Florence Villa (Fruit Co.).

9 Specimens "Sour," Oct. 16 to Jan. 7.

Acid.	Total Sugar.	Ratio.
1.21	6.21	1—5.21

Average Silver Cluster—"Sour."

Acid.	Total Sugar.	Ratio.
1.18	6.03	1—5.11

Silver Cluster—Florence Villa (Harrington).

16 Specimens "Tart," Jan. 9 to May 1.

Acid.	Total Sugar.	Ratio.
1.02	6.56	1—6.43

Earliest date "tart," Jan. 9, 1913.
Latest date "sour," Jan. 2, 1913.

Marsh Seedless—Terra Cela.

5 Specimens "Sour," Oct. 1 to Dec. 10.

Acid.	Total Sugar.	Ratio.
0.97	5.10	1—5.26

17 Specimens "Tart," Oct. 1 to March 3.

Acid.	Total Sugar.	Ratio.
0.89	4.95	1—5.55

Earliest date "tart," Oct. 1, 1912.
Latest date "sour," Dec. 10, 1912.

Marsh Seedless—DeLand.

10 Specimens "Sour," Nov. 13 to Jan. 28.

Acid.	Total Sugar.	Ratio.
1.36	6.81	1—4.99

Marsh Seedless—Glen St. Mary.

2 Specimens "Sour," Oct. 26 to Nov. 26.

Acid.	Total Sugar.	Ratio.
1.31	5.81	1—4.45

Triumph—Florence Villa.

8 Specimens "Tart," Oct. 16 to Dec. 23.

Acid.	Total Sugar.	Ratio.
0.98	6.92	1—7.84

Triumph—Glen St. Mary.

2 Specimens "Sour," Oct. 26 to Nov. 27.

Acid.	Total Sugar.	Ratio.
1.22	7.37	1—6.50

Royal—Glen St. Mary.

2 Specimens "Sour," Oct. 26 to Nov. 27.

Acid.	Total Sugar.	Ratio.
1.13	6.62	1—5.90

2 Specimens "Tart," Nov. 18 to Oct. 3.

Acid.	Total Sugar.	Ratio.
0.91	7.87	1—8.70

Duncan—Glen St. Mary.

2 Specimens "Sour," Oct. 26 to Nov. 26.

Acid.	Total Sugar.	Ratio.
1.52	6.09	1—4.00

Budded—Winter Park.

11 Specimens "Sour," Oct. 12 to Dec. 24.

Acid.	Total Sugar.	Ratio.
1.31	5.80	1—4.40

Budded—Buckingham.

10 Specimens "Sour," Oct. 15 to Feb. 17.

Acid.	Total Sugar.	Ratio.
1.50	8.08	1—5.40

Common Florida—Winter Park.

16 Specimens "Sour," Oct. 16 to Feb. 13.

Acid.	Total Sugar.	Ratio.
1.51	8.09	1—5.04

8 Specimens "Tart," Jan. 30 to May 2.

Acid.	Total Sugar.	Ratio.
1.39	9.39	1—6.90

Common Florida—Cocoanut Grove.

4 Specimens "Sour," Nov. 12 to Jan. 15.

Acid.	Total Sugar.	Ratio.
1.07	6.41	1—6.10

Earliest Date Tart.

Marsh Seedless—Terra Cela, Oct. 1.....Ratio 1—5.60
Triumph—Florence Villa, Oct. 16.....Ratio 1—6.70
Royal—Glen St. Mary, Nov. 18.....Ratio 1—8.60
Common Florida—Winter Park, Jan. 30.....Ratio 1—6.40

Average ratio earliest "tart," 1—6.82.
Average all "sour" specimens:

Acid.	Total Sugar.	Ratio.
1.26	6.50	1—5.16

Average all "tart" specimens:

Acid.	Total Sugar.	Ratio.
1.04	7.08	1—6.71

Conclusion: It is evident that more study must be had before any definite conclusions can be drawn as to a positive chemical standard for grapefruit; that a larger number of specimens of "Florida Common" must be examined. It will be noted that a larger number of "new varieties"—"Marsh Seedless," "Triumph," "Duncan," "Silver Cluster," etc.—were examined than the "Florida Common," which comprises by far the greatest portion of the Florida crop, and is, as a rule, preferred by many to the recent, improved varieties, which are, as shown, rather neutral in their qualities, and greatly differ as to acid and sugar contents, causing one to infer that different varieties had been sent in under the same name.

It will be noted that grapefruit, though a "tart" fruit when ripe and never "sweet," contains generally less acid than standard (seedling) round oranges; but that the ratio of acid to sugar is very similar to that for oranges of similar maturity.

From the data secured to date, I believe a ratio of one part anhydrous citric acid to seven parts total solids in the juice would be a fair tentative standard, until further study shall justify a change.

"The Propaganda of Reform."

This, I fear, is a subject upon which I am unable to make any suggestion of value. It is a business proposition, involving marketing and distribution; a problem to be solved by the growers of citrus fruit. Now, that the crops in California and Florida have reached such tremendous proportions, it will require the earnest co-operation and united effort of all parties interested in the production and marketing of citrus fruit, in order to secure a reasonable profit to the producers.

The great and increasing production of oranges and grapefruit in Florida, and of oranges and lemons in California, during the past decade; the enormous area of new plantings, which promise to double the output during the next few years, is a condition that it is necessary for the grower to meet and consider and to act upon promptly; a condition which has met the "peach grower" of Georgia, the "grape grower" of New York, the "potato grower" of the "Eastern shore," and the "wheat grower" of Western Canada, which conditions have been successfully met and the problems presented satisfactorily and profitably solved.

The method adopted has been organization, co-operation, united effort by the producers, associations of growers for mutual protection and benefit—"all for one, one for all." This, in my opinion, is the one and only solution, not only for preventing the shipment of "Immature Citrus Fruit," the greatest present menace to the industry, destroying the market; also destroying the faith of the consumer in the excellence of the fruit.

If the grower who well knows, without a "chemical test," if his fruit be ripe or not, will not permit immature fruit to be shipped from his grove (though he may have sold it on the tree), he can prevent the abuse, and the reputation for excellent quality will soon be re-established. If the growers, as a whole, or a majority of them, representing one-half or more of the fruit, grown in either California or Florida, will market their own fruit through their own agency, association, exchange or any other body of growers organized for mutual protection, the reform will occur. If the methods of speculation, and competition continues, the growers, as in all such cases, will suffer great losses. The consumer will pay exorbitant prices for inferior goods, while the middleman, the speculator, will reap any profits that may be had.

There are numerous cases of successful co-operation of producers, all of which are familiar to the members of this convention. It is my opinion that it is the duty of each member of this convention, and particularly those interested in citrus growing, or any other agricultural pursuit, to preach the gospel of organization, co-operation, mutual, unselfish, united effort, through which intelligent advertisement, distribution and marketing may be had, organizations in which each producer shall share in exact proportion to the amount of fruit he contributes, be it 100 boxes or 100,000 boxes.

Until this co-operation is effected and the larger part of the crop is handled intelligently by one organization of mutually interested growers, the fruit carefully graded, properly packed, and truthfully labeled, the problems of distribution, the avoidance of gluts, will occur, and remunerative prices will not be obtained by producers, while the consumer will continue to pay the highest prices, the profits of which will go to the speculator.

Capt. R. E. Rose: I have a letter which I will not read, believing it unnecessary, from the general manager of the Florida Citrus Exchange, controlling probably 35 per cent of the Florida fruit this year, I am glad to say, and from the president, Prof. Harold Hume of the Florida Agricultural Society, which, as a great many of the members know, embraces 1,500 members, and controls 90 per cent of Florida fruit; have read my paper, and have asked me to present it to and request this convention to pass the resolutions which I have presented to the Resolutions Committee.

President Crumbine: Any further discussion on this subject? If not, we will pass on to the next subject, "Sewage Purification in Its Relation to the Shell-Fish Industry," Dr. R. B. Fitz-Randolph, New Jersey. Dr. Fitz-Randolph is not here and Mr. Purcell is not here, so we will pass on to the next and last topic, "Problems Confronting the Field Inspector," by E. J. Lea of California.

Prof. M. E. Jaffa: Mr. Lea expects to be here shortly.

President Crumbine: While waiting for Mr. Lea we will ask for the report of the Special Committee on the President's address, Mr. Street, chairman.

The report was read by Mr. Street, and is as follows:

REPORT OF SPECIAL COMMITTEE ON PRESIDENT'S ADDRESS.

It is recommended that the Secretary of this Association secure from the American Food Journal 200 reprints of the President's address, to be distributed among the various state officials.

It is recommended that this Association request the co-operation of the National Canners' Association to determine the cause of springers and swells in canned goods, to determine the extent to which swells are being utilized in the production of other food products, and whether or not the use of swells should be permitted under any condition. It is suggested that this committee consist of a single member, preferably one connected with the Department of Agriculture.

It is recommended that a committee of three be appointed to consider the feasibility of a uniform law concerning the physical examination of employes handling food products.

It is recommended that a committee of three be appointed to memorialize the various food associations of this country as to the importance of the conservation of food flavors, special attention being called to the relation of excessive heat, the effect of cold in storage and the influence of age on flavor.

It is recommended that a committee of three be appointed to study the deterioration of drugs, and in their preliminary report collate the data already secured.

It is recommended that a committee of three be appointed to prepare an abstract of recent literature on the subject of nutritional disorders of so-called devitalized foods.

It is recommended that on all the above committees at least one member shall be a representative of the Bureau of Chemistry.

Signed: JOHN PHILLIPS STREET,
H. E. BARNARD,
J. S. ABBOTT.

President Crumbine: What will you do with the committee's report?

Dr. J. S. Abbott: I move the adoption of the report.

Motion seconded and carried unanimously.

President Crumbine: I assume that the carrying out of this recommendation will rest with the incoming President, or the Executive Committee, at least.

The report of the Committee on Resolutions is next, Mr. Ladd.

RESOLUTIONS.

RESOLVED, That this Association express its thanks to the press for their co-operation and for the liberal reports of its proceedings.

RESOLVED, That the members of this Association express their most sincere thanks to the officers of the Association for the splendid program, and to the President, Dr. S. J. Crumbine, for the courteous, efficient and impartial manner in which he has conducted the several sessions of this convention.

RESOLVED, That this Association express its thanks to the Honorable Secretary of Agriculture for the efforts and accomplishments that are being made through his department to secure a more efficient co-operation between the Federal and State departments, and along this line to heartily endorse the work of Dr. Carl L. Alsberg and of Dr. J. S. Abbott, who are doing all in their power to make possible such co-operation.

RESOLVED, That we heartily endorse and commend the work of the National Dairy Show being held each year in Chicago. That we especially urge the attendance of commissioners, inspectors and others interested, recognizing as we do that this is a great school of instruction.

RESOLVED, That the members of the Association of American Dairy, Food and Drug Officials express through the President to the University of California our hearty thanks for the use of the convention hall in the California Building.

RESOLVED, That the members of the Association of American Dairy, Food and Drug Officials express to the Honorable N. E. Jaffa, consulting nutrition and expert, our hearty thanks for his untiring efforts before and during the sessions of the Association, not only to make the convention a success, but to make the stay of each individual comfortable and pleasant, and we wish him much success in his present position.

RESOLVED, That it is the opinion of this Association that the physical examination of all persons that handle food products is essentially necessary if the safety of such products can be absolutely assured.

RESOLVED, That the Association of American Dairy, Food and Drug Officials, noting the growth of the interest in the campaign of education on behalf of the metric system, recognizing the needs for further information with regard to their use as standards of weights and measure in this country, recommend that this Association appoint a committee of five to co-operate with other national bodies in promoting such an educational campaign.

RESOLVED, That this Association earnestly favors the establishment of uniform regulations in the various states, and, where necessary, the enactment of additional and uniform statutes, that will more effectively apply the principles and requirements of our food control laws to hotels, restaurants, cafes and all public eating places to the end that the use of all adulterated foods may be prohibited and also that the service or sale of substitutes or imitation foods of all kinds whatsoever without notice to patrons or guests may be effectively prevented and that the wholesomeness of foods and the health of the consumers be safeguarded by reasonable and effective sanitary and hygienic requirements.

WHEREAS, It is as much the duty of this Association to commend to public confidence all food products which are pure and wholesome, as to condemn food products which are impure and unwholesome; and

WHEREAS, We believe that certain publicity methods now being employed to exploit the opinions on food subjects, by self-appointed apostles of reform, who, under the guise of scientists or food experts, mislead and deceive the public into false conceptions of food values and food quality; now, therefore, be it

RESOLVED, That we condemn such methods as reprehensible, and as an illegitimate use of the machinery of a pure food propaganda, for the private and personal gain of their promoters;

WHEREAS, The importation from foreign countries and the shipment in interstate commerce of immature citrus fruit, particularly oranges and grapefruit (Pomelos), which have been artificially colored, thus fraudulently simulating maturity, or ripeness; and

WHEREAS, Evidence has been adduced showing that such oranges and grapefruit (Pomelos) do not change in sugar or acid content, and do not ripen or mature after removal from the tree; and

WHEREAS, There is evidence to show that the consumption of such immature oranges and grapefruit (Pomelos), especially by children, is apt to be attended by a serious disturbance of the digestive system; and

WHEREAS, The importation of and shipment of such artificially colored, immature and unwholesome and deleterious oranges and grapefruit (Pomelos) has prevailed to a large extent during recent years; therefore, be it

RESOLVED, That the tentative standard adopted by the national authorities which "considers California oranges to be immature if the juice does not contain soluble solids equal to, or in excess of, EIGHT parts to EVERY part of acid contained in the juice, the acidity of the juice to be calculated as citric acid without water of crystallization," be adopted for all oranges, foreign and domestic, until modified or changed by the national authorities; be it further

RESOLVED, That a tentative standard for all inported and domestic grapefruit (Pomelo) as follows be adopted:

"All grapefruit (Pomelo) shall be considered immature if the juice does not contain soluble solids equal to, or in excess of, SEVEN parts to every part of acid contained in the juice, the acidity of the juice to be calculated as citric acid without water of crystallization; be it further

RESOLVED, That the Bureau of Chemistry of the United States Department of Agriculture, the State Chemists of all citrus-growing states, and the chemists of the agricultural experiment stations of all citrus-growing states, be requested to continue the study of the chemical composition of mature and immature oranges and grapefruit (Pomelo), and to devise and report to the national pure food authorities, the joint committee of standards, and

the various state pure food officials, their findings, with a recommendation of such permanent standards as they may find to be equitable, fair and just, at the earliest possible time consistent with careful and intelligent study of the problem.

RESOLVED, Whereas, It has been the great pleasure of many of our officials and their families to enjoy the hospitality of the Chamber of Commerce of Los Angeles, and of San Jose, who made it possible for us to see the various points of interest, particularly those pertaining to the food control work in their respective localities; therefore, be it

RESOLVED, That the thanks of this Association be extended to the Chamber of Commerce of Los Angeles and the Chamber of Commerce of San Jose, for their kindness and attention.

RESOLVED, That this Association express its thanks to the Honorable David S. Houston, Secretary of Agriculture, for the many courtesies extended to the Committee on Standards and Definitions, through Dr. Alsberg, Chief of the Bureau of Chemistry, and others of the Bureau, in making possible the establishment of standards and definitions, and to Dr. Abbott, in unifying the work of the several states and federal department.

WHEREAS, It is the great effort of the officials composing this Association to prevent the deception of the people regarding the foods and drugs they buy; and

WHEREAS, The food and drug laws only prevent deception labels, and do not prevent deception by newspaper advertising, circulars and other printed matter, as well as deception demonstrations which may be put directly before the consumer; therefore, be it

RESOLVED, That this Association endorse the enactment by the Government of false advertising laws, which punish adequately all forms of false advertising of foods and drugs; be it further

RESOLVED, That this Association, through its officers, will co-operate with all proper movements to secure a higher standard of truth in all forms of advertising or demonstration which relates to food and drugs.

WHEREAS, It has been the great pleasure of many of the officials to enjoy the trip to Berkeley arranged by Mr. John B. Newman, Assistant Commissioner of Illinois; therefore, be it

RESOLVED, That the thanks of the Association be extended to him for the painstaking care with which the details of the trip were arranged and for the personal work and attention he has given to our comforts, safety and pleasure.

WHEREAS, It has been the pleasure of those who made this trip together from Chicago to enjoy special arrangements for our comfort by the Santa Fe Railroad System, and also by the Harvey Eating House System for our meals and entertainment; therefore, be it

RESOLVED, That this Association extend a vote of thanks to the Santa Fe Railroad Company, its agents and employees, and the Harvey Eating House System, Mr. Benjamin, his associates and employees.

E. F. LADD,
W. B. BARNEY,
J. B. NEWMAN,
R. E. ROSE,
J. T. WILLARD.

President Crumbine: What will we do with the report of the Committee on Resolutions?

Mr. R. M. Allen: I move it be accepted.

Motion was duly seconded and carried by a unanimous vote of the convention.

President Crumbine: The next is the selection of the next place of meeting. Before we get to that we will dispose of Mr. Lea's paper.

On motion of Dr. Barnard, duly seconded, it was voted to read Mr. Lea's paper by title only, and that it be published in the printed proceedings.

President Crumbine: We are very sorry indeed that Mr. Lea is not here to present this important topic. This topic was suggested by me because it is rarely that we have the problems of the field inspector presented to us. It occurred to me that it might be a profitable question for discussion.

President Crumbine: We will now take up for consideration the next place of meeting.

A representative of the Cincinnati Convention Bureau read several letters from the Chamber of Commerce and Business Men's Clubs, the Mayor and other officials of Cincinnati, inviting the association to hold its next meeting in that city.

Mr. F. L. Shannon of Detroit also presented several letters and addressed the convention to meet in Detroit.

Capt. Rose also invited the convention to Miami.

Mr. W. B. Barney: I have listened with a great deal of pleasure to the invitations from the different gentlemen. I have attended the last five conventions and they have been at extreme portions of the country. I think the next one should go to the point nearest the center that can best accommodate our convention. Therefore, I move that we meet in Detroit and make it the largest convention we have ever held.

Motion seconded.

President Crumbine: You have heard the motion that the next place of meeting be in Detroit. Are there any remarks? All in favor say aye; contrary, no. The sentiment seems to be unanimously in favor of Detroit. The date of meeting will be fixed by the Executive Committee, as usual.

Mr. J. B. Newman: Are we still on the regular order of business?

President Crumbine: Yes.

Mr. J. B. Newman: It has come to me, over in the California building the other morning, that there was a discussion about the legislative committee, a committee to advise the different commissioners of bills that are being introduced in various legislatures that may be detrimental to food control and again to advise them of bills that are being introduced, or amendments that are being introduced by various food departments that should be copied by other states, and again there was organized in this country a body known as the Uniform Law Body and it was remarked that if the food people were ever asked in on that they had better get up their own model for a uniform food law and present it to some other body than these members, rather than have the members of this body get up a uniform law and offer it to us for adoption, and I make a motion that the President appoint a committee of three, known as the Legislative Committee, to attend to such matters.

Mr. R. E. Rose: I second that. I think it extremely wise that the food commissioners and those familiar with the various necessities of a uniform food law should be the ones to devise a uniform food law, for, as you know, there are a great many differences which could be readily cured by the joint action of a committee from this association.

Mr. J. B. Newman: It is my idea that not only the committee be prepared to confer with those people, but that they take notice of everything beneficial and anything that might be detrimental and see that the various commissioners were forewarned, and that they receive and take notice of everything. We have been advised that there is going to be a meeting of the Uniform Law Association in Salt Lake City and one of their so-called delegates was to be here and get information and then attend at Salt Lake. I do not know whether we have been invited to be there, but if anything comes of it we should at least have a committee that would look into it or attend.

President Crumbine: Are there any further remarks? All in favor of the motion say aye; contrary, no. Carried.

The President will appoint on this committee Commissioner Newman, Dr. Abbott, representing the Department of Agriculture, and Commissioner Helme of Michigan, who is close by Commissioner Newman, and they might get together for a meeting.

Any further business before we proceed to the election of officers? If not, we will proceed to the election of officers. Who will you have for your President for the ensuing year?

Dr. E. F. Ladd: I desire to put in for nomination at this time as President for the coming year, one who has been with us for the past five years in the work and who has done splendid work in his own state and is therefore entitled to

recognition and would be a splendid worker, I am sure, as the head of this association, the Hon. W. B. Barney of Iowa.

Motion seconded.

President Crumbine: Commissioner Barney is nominated Any further nominations?

Dr. Ladd: I move the nominations be closed and the secretary be instructed to cast the unanimous ballot for Mr. Barney as President.

President Crumbine: It is moved and seconded that the secretary be instructed to cast the unanimous ballot of the association for Mr. Barney. All in favor of the motion will signify by saying aye; contrary, no. It is so ordered, and the secretary will cast the ballot.

The Secretary: It gives the secretary great pleasure to cast the ballot of the association for Mr. Barney of Iowa as President of the association for the ensuing year.

Mr. W. B. Barney: Mr. President and gentlemen of the Dairy, Food and Drug Officials' Association: I wish to thank you heartily for this honor, and I am not unmindful of the responsibility that comes with it. I think that we are getting to a time when this association must do an all-year-around work, and that will be the line or policy that I shall attempt to carry out, and if the motto of my department, "A square deal to all and favors to none," is a good one, it will be worked out so far as my policy is concerned as President of this association, and I thank you kindly for the honor you have conferred upon me.

The Chairman: Who will you have as your first vice-president?

Mr. W. B. Barney: I wish to place in nomination the name of the Hon. H. C. Smith of Utah for first vice-president.

Motion seconded.

President Crumbine: Mr. Smith of Utah is placed in nomination. Any further nominations?

Dr. E. F. Ladd: I move that the nominations be closed and the secretary be instructed to cast the ballot of the association for Mr. Smith.

Motion duly seconded and carried and the secretary stated that he had cast the ballot of the association for Mr. Smith.

President Crumbine: Who will you have for your second vice-president?

Mr. J. B. Newman: I take great pleasure in nominating Capt. Rose of Florida.

Motion was duly seconded and the nominations closed, the secretary being instructed to cast the ballot of the association for Capt. Rose, which he thereupon stated he had done.

President Crumbine: Who will you have for your third vice-president?

Mr. R. M. Allen: I take great pleasure in placing in nomination the name of the commissioner from Minnesota, Mr. J. J. Farrell.

President Crumbine: Any further nominations?

Mr. W. B. Barney: I move the nominations be closed and the secretary be instructed to cast the ballot for Mr. Farrell.

Motion was duly seconded and carried and the secretary was directed to cast the ballot of the association for Mr. Farrell, which he thereupon stated he had done.

President Crumbine: Who will you have for your secretary for the ensuing year?

Secretary Allen: It might be presumptious for me to make a remark here, as I do not know that the association would care for me as secretary, but I have filled the place for six years, and I appreciate the compliment, but I would like to state that I am not a further candidate. I have tried to be fair with everybody and tried to treat all alike. As secretary of the association I have done my best to make the best secretary possible, and I appreciate the honor you have conferred upon me. I thank you for that.

Mr. J. J. Farrell: Realizing that our present secretary has no doubt been the best secretary the association has ever had, I wish to place in nomination one who has been a member of this association for a number of years, and one whom you will all appreciate for his services in the association and his work in the dairy and food line—it is not necessary to go into detail at length in telling you who this gentleman is. He is not a very large man in stature, but he is a great whirlwind when it comes to work, and I take great pleasure in placing before this meeting for secretary for the ensuing year, John B. Newman of Illinois.

Mr. R. M. Allen: I second that nomination.

President Crumbine: Any further nominations?

Mr. R. M. Allen: I move the nominations be closed and the secretary be instructed to cast the ballot of this association for Mr. Newman.

Motion carried and the secretary thereupon stated that he had cast the ballot for Mr. Newman as secretary of the association for the ensuing year.

Mr. J. B. Newman: Gentlemen, I assure you I appreciate this honor highly. I will do my best to perform the duties in a satisfactory manner, and will try to do them satisfactorily, although you have had a pretty stiff pace set. I appreciate Mr. Allen's work and his difficulties. I hope you will make it a point to make free use of me, through the mails, and if you are passing through the city, come in and see us.

President Crumbine: Who do you want for treasurer?

Dr. W. W. Randall: It gives me great pleasure to nominate the Hon. F. A. Jackson of Rhode Island for treasurer for the ensuing year.

Mr. W. B. Barney: I second the motion.

President Crumbine: Mr. Jackson is nominated for treasurer to succeed himself.

Dr. E. F. Ladd: I move the nominations be closed and the secretary be instructed to cast the unanimous ballot of the association.

Motion was carried and the secretary thereupon stated that he had cast the ballot of the association for Mr. Jackson as treasurer of the association for the ensuing year.

President Crumbine: There are two members of the Executive Committee to be elected, Mr. Barney being a member ex-officio.

Mr. R. M. Allen: I have the honor to place in nomination the name of Commissioner Ladd for the term of three years.

Motion seconded.

Capt. R. E. Rose: I move the nominations be closed and the secretary cast the ballot for Mr. Ladd.

Motion was carried and the secretary stated that he had cast the ballot of the association.

President Crumbine: Who will you have for the two-year term?

Mr. Geo. B. Taylor: I beg to nominate Dr. Crumbine.

Motion seconded.

(The secretary took the chair.)

Secretary Allen: You have heard the motion, make known by saying aye; oppose, no. The ayes have it and Mr. Crumbine is elected for the ensuing two-year term.

(President resumes chair.)

Mr. J. B. Newman: I nominate Mr. Allen of Kentucky for the third member of the committee.

Motion seconded, and nominations closed and secretary instructed to cast the ballot.

President Crumbine: It is moved and seconded that the nominations be closed and the secretary instructed to cast the ballot of the association; all in favor of motion say aye; contrary, no. It is so ordered.

Dr. J. S. Abbott: There was a resolution passed at Portland last year to make the Committee on Co-operation consist of five members, the Department of Agriculture to appoint two or more members. Heretofore we have only had three members.

Mr. J. B. Newman: I place in nomination the name of W. M. Allen of North Carolina, and move that he be elected by acclamation.

Motion seconded.

President Crumbine: You have heard the motion that Mr. W. M. Allen of North Carolina be elected by acclamation to succeed Prof. Jaffa. All in favor of the motion will signify by saying aye; contrary, no. It is so ordered.

Any further business before we adjourn? I wish to thank the members of the association for the courtesies shown me during the past year. The convention is now adjourned.

(Adjourned sine die.)

Official Proceedings

Section A—Association of State Food and Dairy Executives

President—F. A. Jackson, Rhode Island.
Vice-President—Maurice Groshen, Wyoming.
Secretary—S. C. Dinsmore, Nevada.
Treasurer—George J. Weigle, Wisconsin.
Executive Committee—E. F. Ladd, North Dakota.
G. G. Frary, South Dakota; A. M. G. Soule, Maine.

AFTERNOON SESSION, TUESDAY, AUGUST 3, 1915.

The meeting was called to order at 2 p. m., by Dr. W. B. Barney of Iowa, the Secretary.

Dr. W. B. Barney: I desire to say that the President, Mr. Faust, asked me to take charge of the meeting in his absence and requested in the event of Mr. Roberts' not being here that the Treasurer, Mr. Jackson, act as Chairman of the meeting. I would be glad to entertain a motion to that effect.

Prof. M. E. Jaffa: I move that Mr. Jackson act as Chairman of the meeting.

Motion seconded.

Dr. W. B. Barney: All in favor of Mr. Jackson acting as Chairman please say aye; contrary, no. The motion is carried.

(Dr. F. A. Jackson here takes the chair.)

The Chairman: The first order of business is the annual address of the President. I am sorry I have no address to make.

The second order of business is the report of the Secretary, Mr. Barney.

Mr. W. B. Barney: I, like Mr. Jackson, haven't any special report to make. I desire to say that the last meeting went off in regular order, with most of those present presenting papers, and further than that I haven't any report to make.

The Chairman: The next order of business is a paper on "The Dried Fruit Question from a California Point of View," by Dr. M. E. Jaffa of California.

THE DRIED FRUIT QUESTION FROM A CALIFORNIA POINT OF VIEW.

By DR. M. E. JAFFA,
Director Food and Drug Laboratory, University of California.

Very little can be said concerning the dried fruit industry of California that has not been oft repeated. It may truly be said that California firmly believes in and is a strong supporter of both the National and State Food and Drug Laws and it may also be said that in no state does there exist a more co-operative spirit between the State Laboratory and the manufacturers and dealers than is found in California.

Important as the dried fruit industry is, and this importance is evidenced by the tabular statement following, the growers and packers would be more than willing to retire from business if they thought that their product was causing injury to health.

CALIFORNIA DRIED FRUIT CROPS, 1909-1913.

Prunes.		Raisins.		Peaches.	
Year.	Tons. Exptd.	Year.	Tons. Exptd.	Year.	Tons. Exptd.
1909..	77,500 41,568	1909..	70,000 4,183	1909..	20,000 1,422
1910..	45,000 32,235	1910..	58,000 7,774	1910..	25,000 2,473
1911..	106,000 33,839	1911..	67,500 10,026	1911..	13,000 3,203
1912..	111,000 46,305	1912..	110,000 13,556	1912..	30,000 3,293
1913..	45,000 47,172	1913..	75,000 8,358	1913..	22,000 2,576
*1914.	51,000	1914..	90,000	1914..	32,000

*Estimated.

Apricots.		Evap'd Apples.	Figs.	N. Ital. Prunes.
Year.	Tons. Exptd.	Year. Tons.	Year Tons.	Year. Tons.
1909..	14,500 6,822	1909.. 3,000	1909.. 4,000	1909.. 22,500
1910..	16,000 9,183	1910.. 3,800	1910.. 3,775	1910.. 16,500
1911..	11,000 6,097	1911.. 4,000	1911.. 5,500	1911.. 11,425
1912..	19,000 16,263	1912.. 3,500	1912.. 5,000	1912.. 4,000
1913..	9,000 10,685	1913.. 1,800	1913.. 4,000	1913.. 14,000
1914..	19,500	1914.. 4,000	1914.. 6,200	1914..

(From "Methods and Achievements of the California Dried Fruit Industry" by Henry P. Dimond, page 500.)

The regions of production extend throughout the entire length of the state from Siskiyou County on the north to Los Angeles and San Diego Counties on the south, including the valleys of the Sierras and the Coast Range both north and south.

The process of sulphuring started some thirty years ago and has continued ever since. No discussion of any moment occurred until the publication of Food Inspection Decision No. 76 in the early part of the summer of 1907. This decision, as we all know, limited the amount of sulphurous acid to 350 milligrams per kilo. This decision made its appearance at a very unfortunate time as far as the California grower was concerned as the contracts for the season had been practically closed and harvesting begun. Both the grower and the packer were, to say the least, in a very disturbed state of mind.

Many strenuous objections were raised against this limitation which was far below the amount of sulphurous acid usually found and if such limitations were adhered to there could be no drying of fruits by the sulphur process.

Appeals were made directly to the Secretary of Agriculture with the result that an extensive investigation was ordered. In undertaking this work it was aimed to approach, as far as possible, the commercial conditions. To that end stations were established at representative points.

One of these stations was at Corning representing conditions of the Northern Sacramento Valley. The station selected was on the Kraft estate, consisting of some 300 acres, about 120 of which is peaches. The climate of this end of the state in summer is extremely hot and very dry, with warm nights there being little change in humidity during the 24 hour periods. Fruit dries here in three to four days when conditions are favorable and periods of bad weather are not encountered.

The country around Marysville, seventy miles south of Corning, was selected as representing the lower Sacramento Valley on account of its large production, and despite the fact that it is not really in the lower valley but is about midway between what are known as the Upper and Lower Sacramento Valleys. A station was established here at the ranch of J. B. Wilkie, of whose holding of 160 acres about 75 acres is peaches and the balance prunes. Mr. Wilkie is an extensive drier of fruit besides being a grower. The equipment of his plant is probably the most complete and best of all the stations that were located. Ordinary seasons the output of the Wilkie drying yard is about 250 tons of dried peaches, representing about 1,000 tons of fresh fruit, about 150 tons of prunes and an equal amount of Thompson's seedless raisins.

A station was also established at Abbott, twelve miles south of Marysville, on the Abbott estate, a holding of 100 acres, for taking data on pears.

Another station was established at Yuba City, at Rancho Sutter, operated by Mr. H. P. Stabler, for the study of the bleaching and drying of Thompson's seedless grapes. The Stabler ranch of 200 acres ordinarily ships about 200 tons of fresh grapes and 125 tons of raisins.

A station was also established near Vacaville in the Vaca Valley, at a point as typical of the valley as could be selected, on the ranch of Mr. T. L. Gates. The station was established here primarily to study what is known as the Ruby prune, a kind of dried fruit originating in Vacaville and marketed first by Mr. Gates. The Ruby prune is not a variety of prune, but is the ordinary French prune of commercial type, picked green, dipped in lye solution to check the skin, and sulphured to give it a brilliant red color instead of the ordinary black of the French prune. Studies were also made at the Gates ranch on peaches and pears.

The station at Suisun was on the estate of W. L. Pierce, a holding of 1,100 acres, planted to various varieties of deciduous fruits. The Suisun Valley, probably more than any other locality in the state, is a dried fruit producing section. Fully 75 per cent of all the fruits there grown are drying and not canning or shipping fruits. The principal crop is peaches, although many apricots are produced in this valley.

Typifying the Coast Range valleys of the north, in which the chief production is apples and Bartlett pears, Kelseyville, Lake County, was chosen as the location of a station, and peaches were studied there. Some data was taken also at Sebastopol on the evaporation of apples, but inasmuch as apples are not sun dried, the results from Sebastopol are not really comparable with the other data throughout the state.

An extended report of this investigation was made by Mr. Gould, Chief of the Federal Laboratory at San Francisco, to the Secretary of Agriculture, but no publication has been made of this report.

Later on, in 1908, the Referee Board carried on some studies in connection with the sulphuring of fruit and the effect of sulphured fruit on health and digestion. The report of the Referee Board is in the hands of the Secretary of Agriculture.

Last year the Bureau of Chemistry of the U. S. Department of Agriculture made still further studies in this connection. As this question therefore is still under investigation by the U. S. Department of Agriculture, we must wait for the decision of the department before venturing any further discussion.

Those interested are not wedded to the sulphur process but it is realized, and I think fully so, that up to date there has not been offered a process, which is practical, which can take the place of "sulphuring." It is thus seen that under existing conditions the sulphuring of some fruits is a necessity, if the industry is to be preserved.

The fruits which are usually sulphured are apricots, peaches, pears, apples, prunes, figs and grapes.

If the department should limit the amount and confine sulphuring to certain fruits, only, every packing house, for its own protection, would have to employ a chemist. This would be most desirable from every point of view and the extra expense would more than pay for itself.

This brings up the question is it necessary to sulphur all fruits? The answer is no, and the majority of those engaged

in the work concur. In general it may be said that uncut fruit does not require sulphuring.

Grapes intended for human consumption should not be subjected to sulphur fumes. Successful drying can be and has been practiced without the use of sulphur. In the case of the apricot and peach, the oxidation of the sulphurous compounds to sulphuric is slow and sometimes inappreciable. Similarly with reference to the apple and pear. When we consider the grape in this connection, there is presented an entirely different state of affairs. Samples of Thompson seedless and other small grapes have been tested with the result that while the content of sulphurous acid was below the limit indicated in the famous Food Inspection Decision No. 76, viz., less than 350 mg. per kilo, the sulphuric acid per kilo approximated ten times as much. Furthermore fully 90 per cent of the pitted fruits are soaked and washed before consumption and thus a very generous amount of the sulphurous acid is removed and this loss is still further augmented by cooking. Not so with sulphured grapes. These are rarely washed or soaked before cooking. They are either eaten raw or in cake or bread, etc. In either case there is ingested with the raisin the injurious acid compounds. Similarly as regards the desiccated bleached potato.

Color—It is true that the grower strives to produce in his output a high degree of color. Should the grower be entirely blamed for this? If the consumer did not demand intensely yellow fruit there would be no sale for it. If the consumer did



PROF. M. E. JAFFA.

not demand yellow butter there would be no sale for butter color. If the consumer could be educated to the point of requiring true fruit color and flavor in soft drinks the artificial color and flavor would be eliminated from the market, etc.

Fruit is colored by the grower so as to get a higher price for his goods.

The education of the consumer is one of the greatest problems presented to the food officials.

A discussion of the dried fruit question would be incomplete without reference being made to the necessity of having uniformity of laws. This uniformity should not only prevail between the several states, but between the state and the national government. Time will not permit any detailed discussion along this line—just one or two illustrations. For the last two years California manufacturers and jobbers have had to conform to a netweight container act differing in many important respects from the national act. This difference has caused endless and needless trouble, expense and annoyance. The last legislature amended the California law to the end that it now conforms to the federal act.

This applies to the canning industry as well as to the dried fruit industry.

Summary—California aims to produce only foods of high quality and purity.

California is waiting, anxiously waiting, for the food inspection decision of the U. S. Department of Agriculture, indicating its position with reference to the sulphuring of fruits.

California realizes that the industry is important. To maintain this industry it is necessary to process the fruit before drying. Sulphuring is the only practical process now available, hence must use it when necessary.

Sulphuring is not necessary for all fruits.

The grower is wiling to put on the market a less highly colored fruit if consumer would use it.

California wants uniformity in regard to the laws—uniformity of laws between the different states, and uniformity of laws between the state and the national government.

The Chairman: Did I understand you to say, Dr. Jaffa, that growers of the state suggest a standard for the amount of sulphur to be used?

Dr. M. E. Jaffa: Well, I do not think the growers would suggest a standard, but if a standard was made they would naturally try their very best to meet it.

The Chairman: The feeling is there that they are in favor of a standard?

Dr. M. E. Jaffa: Yes, and I know from a good many that the production of this yellow color is due to the fact that the trade demands it. When this process was first started the idea was to so process the fruit that it would dry quicker and better and be free from contamination by insects, and so on.

Dr. Woods: In reference to the weights on these dried fruits, in your judgment, or experience, or knowledge, are there many states into which California dried fruits would be shipped and in which they would likely, under normal conditions, be further dried—whether they would lose weight under climatic conditions?

Dr. M. E. Jaffa: I think they would, if they were held. I think some of them going down South would dry out some.

Mr. Woods: By the South you mean the Atlantic seaboard and southern states? There are few states with more moisture than California.

Dr. M. E. Jaffa: Yes; that depends on just the time of year also, I think. Because I know we have had packages of even seeded raisins that would be considerably less in weight after a while than when they were packed.

Mr. Chas. D. Woods: The packer makes it a point to leave all the water in the fruit he really can.

Dr. M. E. Jaffa: Yes, that is another necessity for the proper control of the moisture content of dried fruit.

Dr. Chas. D. Woods: That would be a question of standard moisture, wouldn't it?

Dr. M. E. Jaffa: Standard of moisture, and I really think that the grower himself would very much like to see such a standard.

Dr. Chas. D. Woods: That is a question of standard of moisture.

Dr. E. F. Ladd: What per cent of moisture ought to be permitted in these dried fruits here?

Dr. M. E. Jaffa: I don't think over 20 or 25 per cent.

Dr. E. F. Ladd: If I understood you correctly, grapes, prunes and such products, there is no necessity for sulphuring those?

Dr. M. E. Jaffa: It is only a matter of coloring, that is all. There is a considerable change at times.. For instance, a man can buy wheat in the San Joaquin valley and Porta Costa and the increase in weight will more than pay expenses.

The Chairman: There is a question that appears to come to my mind just now. I presume it is universal. What is the finish they put on prunes?

Dr. M. E. Jaffa: It is a little glycerin that gives that appearance.

Dr. Chas. D. Woods: Is that put on for the purpose of making the prune look better or holding more water?

Dr. M. E. Jaffa: Both for a glassy appearance and to hold more water. That is not a bad idea as long as there is not too much process in the packing house.

The Chairman: You spoke about glycerin mixture?

Dr. M. E. Jaffa: Yes, glycerin and water.

The Chairman: Just glycerin and water, or some alcoholic mixture?

Dr. M. E. Jaffa: No, no alcohol in it.

The Chairman: If there is no further discussion, we will proceed with paper No. 2, "Should a Time Limit Be Fixed for the Completion of Expert Examination and the Institution of Legal Proceedings After the Purchase of Sample?" by Dr. E. F. Ladd, North Dakota.

SHOULD TIME LIMIT BE FIXED FOR COMPLETION OF EXPERT EXAMINATION AND INSTITUTION OF LEGAL PROCEEDINGS AFTER PURCHASE OF SAMPLES?

By DR. E. F. LADD, North Dakota.
Food Commissioner and State Chemist for North Dakota.

The character of the state law will determine often to some extent as to the time limit for the completion of the examination of court samples by the chemist or other expert. Custom and usage in the courts may be an important factor in some, but my experience has been that no fixed rule can be laid down as to the time that should be granted for expert examination before beginning court cases in any particular case. It seems to me that each individual case must be determined upon its merits, that is, as to what work and the character of the same which it is necessary to undertake. The problem may be a simple one, as for instance, the presence of sulphites or borates in meats. There is no excuse for delay in making investigations but prompt prosecution should be had.

On the other hand, let us assume that we have a most technical and difficult problem before us; perhaps, it is the examination of jellies and the dispute is as to whether it is composed of equal parts of different fruits, or whether the cheaper fruit largely predominates and the more expensive is simply used to give flavor. Here we have a rather complex problem that may require a considerable period of time; may necessitate making investigation of a large number of samples of known purity; perhaps the securing of the fruit and the preparing of jellies or a study of the effect of jellies prepared from the skins and waste products of the fruit, before the case can safely be started or the testimony of the expert made justifiable for the action of the commissioner.

Let us assume again that we have a baking powder. The question may be as to whether the labeling is correct; as to the statement that it contains alum or cream of tartar; and the expert may be called upon to determine whether alum is present or whether there are ingredients that might, if they were to combine, form a product more or less simulating alum in its chemical behavior; or, that instead of cream of tartar we may assume that the ingredients present are those acids and salts which might mislead the chemist as to the amount of cream of tartar present. The chemist and the expert are called upon in either of these cases to determine the facts and to be prepared to defend themselves in the courts. Can we reasonably expect that in a case of this kind the expert may be prepared in the same length of time that it would be required to determine the presence or amount of benzoate of soda in catsup? Experience has taught me, as a commissioner, that we can lay down no fast and fixed rule as to the time limit before which the expert shall have material ready. In some cases we may reasonably expect all the data to be ready in twenty-four hours, or it may be from one to two years before all the details can be mustered which would give the information essential for prosecution of the case.

The question may arise as to whether a suit shall be started upon the original product or whether a new sample shall be taken. If a check examination indicates the product at the present time to be the same as that of previous examination I see no reason why the question shall not be based upon the original upon which all the work has been conducted, but if, during this period of time, there has come a marked change in the production of the article, it would be manifestly unfair to base a case upon the examination of the earlier sample.

Let us assume again that it may be the question of corn meal or bleached flour and that in the case of corn meal the question is raised as to whether the product is corn meal in the true sense of the word or whether we may say it is in part degerminated corn meal to which the floury portion of corn used in the manufacture of other products has been added. Will the two products be the same? And if labeled as corn meal will the purchaser be deceived? If so, then an investigation becomes necessary and we can conceive that much time might be required to demonstrate that the product is not as represented, a straight corn meal. Again, would it be just to from which the germ and portions of the whole corn had been excluded in the manufacture or would a blending of these various products render one liable to prosecution? The expert who undertakes this question has more than a simple problem in chemical analysis to furnish the required evidence. In the case of bleached flour the writer knows, from experience, that at the end of a full year the evidence was not fully prepared to meet the demands placed upon the department by the courts.

I am, therefore, of the opinion that we cannot with safety establish a hard and fast rule as to the time permitted the expert in making examinations and in the institution of legal proceedings after the purchase of a sample. I have endeavored in all ordinary cases to make the prosecution within thirty days and in many cases within forty-eight hours. On the other hand, I have found it necessary to continue examination for several months before sufficient data could be accumulated, and this is particularly true in drug cases where many of the examinations are very difficult, the methods of separation not sharp, and the expert must resort to various devices to confirm his findings. Among these, perhaps, after a determination of the approximate composition, will be a reproduction of the article so that it shall in every respect simulate the original product before the said expert would be considered justified in recommending prosecution. Of course such work may consume months of time and even then the expert having procured what he believes to be complete evidence may feel justified in asking that the work be confirmed by a separate, independent investigator and additional time is required for this.

I have only attempted briefly to outline my views with regard to these matters but my own experience has led me to considerably modify my fixed opinion of an earlier time and to make sure of every detail, even at a loss of time, rather than to appear in court without the proper completed evidence.

The Chairman: Dr. Ladd's paper is open for discussion.

Dr. Farrell: Hasn't most of the states got a law or statute relating to that time limit? Ours is two years.

Dr. E. F. Ladd: We have no time limit.

Dr. Chas. D. Woods: It seems to me, Mr. Chairman, that if we place any time limit, it would have to be so long that it would be practically the same as though we had not a time limit in which to bring the case, for I presume practically every Commissioner would follow so far as the protection of the dealer is concerned that which Dr. Ladd said they would naturally use in their own cases; that is, if during the interim of the time of investigation the company had corrected the wrong which they sought to correct through legal action, that the legal action would not need to be brought, for it would hardly be worth while to punish a man or attempt to punish him for something that had happened in the long past. Of course, there is the other side of this question and we have a responsibility to our immediate consuming public and that long delays might possibly work injury to the consumer, but I think that could be handled if many of the states had what we have in Maine, and what Dr. Ladd has in North Dakota, a requirement to publish the result of the examinations and that in cases of this kind it might be that they would correct the whole matter by publicity, where it was a long-drawn-out matter, but where it was like the bleached flour case, and the people kept on making their goods, I do not see but what there would have to be a time limit or practically time enough given for the experts to work out their decisions; so it would seem to me we would have to leave this about the same as we have had it in most of our states, either without a time limit or with a time limit, so long as it is likely to make a case of ancient history.

Mr. J. J. Farrell: The very trouble in dealing with some experts of the department would be if you did not limit their time it would be the time when Father Time had called them away, and I think there should be a time limit.

Dr. Chas. D. Woods: You do not mean a time limit for prosecution, but you mean a time limit in which to ask the experts to make a report to you.

Mr. J. J. Farrell: Certainly.

Dr. Chas. D. Woods: That is a different proposition.

Mr. J. J. Farrell: Also it would be voluntary with the department, if they had mended their ways, whether to bring the past case or not. As I said, ours is two years. We can let it go to the last day and bring the prosecution, or we can drop it.

The Chairman: You mean your time in bringing the case?

Mr. J. J. Farrell: Our statutory time limit in bringing the case.

Dr. Chas. D. Woods: You would not have to give your expert the limit that time allows him?

Mr. J. J. Farrell: No, because we wouls not be in a position to bring the case then.

Dr. E. F. Ladd: In reference to the time limit, the value of it always seems to me that the commissioners or the chemists must get together and decide whether it is going to be a long problem or not, and I would much rather spend a longer time and win my case than have the precedent of losing a case. In fourteen years I never lost a case in North Dakota, and I would a good deal rather take my time and get every detail in shape, so that I would be just a little ahead of the other fellow all the time.

The Chairman: The third paper, "Should an Executive Officer Institute Executive Hearings Where a Prima Facie Violation of a Specific Law Is Involved," by Hon. W. B. Barney of Iowa. (Applause.)

SHOULD EXECUTIVE OFFICER INSTITUTE EXECUTIVE HEARINGS WHEN PRIMA FACIE VIOLATION OF SPECIFIC LAW IS INVOLVED?

By W. B. BARNEY,
State Dairy and Food Commissioner, Iowa.

The question of hearings has been an open one ever since our food commissions have been organized in the various states. I know each of the gentlemen present here this afternoon will have something to say on this important subject. I will, therefore, confine myself to presenting the argument in order that we may all be benefited by the discussion which I feel sure will follow.

The making of hearings compulsory does not to me seem at all desirable for several reasons: First, they may delay action in cases where prompt legal proceedings are necessary. Second, they demand too much time and attention on the part of the executive officer. Third, the expenses for stenographic and clerical work are necessarily large where a record of the hearings is kept as it should be.

Hearings held at the option of the commissioner seem to me to be the most practicable method. The number of cases justifying the holding of hearings is comparatively small and in such cases, the executive officer should be permitted to hold them whenever he feels that they will clear up any question of fact and render him more competent to decide whether or not prosecution is necessary.

I do not believe that the manufacturers need fear anything from the officers in such states as do not make hearings compulsory—there is not now the tendency to make snap judgment in declaring food stuffs adulterated, as was the case several years ago when so much adulterated food was found on our markets. I believe that most of the food commissions are now sufficiently well organized and have on their staff competent chemists and inspectors enough to determine what situations necessitate prosecutions and what situations may be best corrected by other methods.

I will admit that there are certain exceptional cases where all the facts cannot be obtained alone from the force of the department; in such cases, hearings may be advantageously held, but it is my opinion that the executive officer should have a free hand in the matter, and that the advisability of holding such hearings rests entirely in his judgment.

I hope this presentation of the subject will stimulate a liberal discussion and I feel sure that from the discussion we will obtain more information of value than from the paper itself.

The Chairman: The paper is open for discussion.

Dr. Chas. D. Woods: If there is any one here, any executive of a state where the hearings are obligatory, that have had unfavorable results because of that hearing, I think it would be very instructive if they could speak and would speak.

Dr. M. E. Jaffa: We have not had any unpleasantness with that system. The plan is adopted in the state that requires that a hearing be held in every case, but up to date there have been no unfavorable results from those hearings.

Dr. Chas. D. Woods: That has been my experience. The man that has not got that in his laws kicks against it, and if anyone has found a man that has it in his laws, that has had any trouble with it, I would like to hear from him.

Mr. W. B. Barney: I would like to hear how many commissioners are obligated to hold compulsory hearings?

Dr. Chas. D. Woods: Every state, practically, that has got the federal law, is.

The Chairman: Those who are obliged to hold compulsory hearings please raise their hands and Mr. Barney can count them.

Mr. W. B. Barney: I see eight.

The Chairman: Those that are not.

Mr. W. B. Barney: I count six. Six that are not obliged to and eight that are obliged to.

Dr. Chas. D. Woods: I am free to say that the only criticism I have heard from this method is from those that have not been obliged to resort to it, and as I say I would be very glad to hear from the man that has to resort to this method.

Mr. W. B. Barney: We have had one or two cases where it was unfortunate. They were a new order of men; one was a negro. He was jobbing adulterated butter and we knew from the situation that he would run away if we notified him, and we notified him just before it went to the grand jury. I reported it to the solicitor and asked the solicitor to hold it and we gave him a notice one day, and he could send it to the grand jury the next. The negro got away, but not far, before we caught him. While you may say that would work well in some ways and rid you of the nuisance, but we cannot afford to let them all get away. They ought to be punished.

We had one case where we notified him, but he ran away, and we were never able to get him at all; whereas, if we could have simply instituted proceedings against him and arrested him before he knew anything about it, we would have gotten him, too. I think, generally speaking, it is far better to have it than not, because great good comes from giving him a hearing. It puts them to some trouble and expense and usually serves about the same purpose as a real indictment. It does not give them the publicity that a proceeding in court does, and in many cases it has just about as good effect.

Dr. Chas. D. Woods: You do not put that as a substitute for the prosecution?

Mr. W. B. Barney: It is not exactly a substitute for a prosecution, of course, but we often, by holding a hearing, give a man an opportunity to explain these things, and if it did not give him some trouble or put him to some expense, it probably would not have any effect on him at all. For instance, they often think they are going to be indicted, and often employ counsel; on the other hand, they often come to Raleigh, and we cite them for a hearing—we do not really cite them, but we give them an opportunity to be heard, and they often come across the state and that is a loss of time and some expense, and that has a good effect on them. In other cases they employ an attorney, which is some expense, and in many ways it has just as good effect as an indictment and the only objection I can see to it is where the offender will run away and get out of reach.

Dr. Chas. D. Woods: Does he have to appear personally?

Mr. W. B. Barney: He can appear in Raleigh or by attorney.

The Chairman: The same thing applies in Rhode Island.

Mr. W. B. Barney: When you notify them this is an opportunity to show cause why you shall not be indicted or prosecuted they get excited over it and do not want to be indicted. They pull right out and come to Raleigh.

Dr. E. F. Ladd: I have not heard of any unfortunate results, but one of the reasons I have been opposed to it in North Dakota is because of the somewhat different class of people we have to deal with, a class of merchants known as the box car merchants. The very first thing they do if caught is to ask for a hearing, and when they find out they are not obliged to have a hearing they will get away; if you are going to wait for a hearing for those people they will get away. The box car merchants are all men who get in carloads of stuff; he has already distributed it; he has already taken his order; it is practically in violation of the law. We have a great many of them to contend with.

Dr. E. F. Ladd: At the same time I have not been opposed to introducing into our law a requirement that would make it absolutely necessary for us to have hearings, and I have had hearings regularly for those entitled to hearings, but when you come to dealing with box car merchants, or men of that type, and up in the Northwest one organization, for instance, when they were indicted, we could not reach them, but when they were indicted by the grand jury in another state under the post office department, they held notes for $260,000 against the farmers in North Dakota for fraud sales that did not amount to $20,000 in value, and I don't want to be tied up so I cannot get these fellows in about fifteen minutes if I have to.

Mr. W. B. Barney: I want to say that the conditions in Iowa are much the same as Dr. Ladd has found them in North Dakota and we have a great many box car merchants. I recall an incident which occurred recently down at Preston, Iowa. A party came in there and he was selling out of a box car a lot of potatoes, and when we came to have him arrested he was putting in about 45 pounds to the bushel. It is a long way from Creston up to Des Moines. We got this fellow without any trouble. We did not give him a hearing. On the other hand I do give hearings to quite a number that I think are entitled to them. Frequently some one is arrested or prosecuted on the recommendation of the inspector, and I depend a good deal on the recommendation of the inspector as to whether he should be prosecuted or not; and I think

good advantage, a man that you can depend on. I believe a right here is where a good high-class inspector comes in to man on the ground is better able to judge of the conditions and better able to know of these matters than Dr. Woods or Dr. Ladd or myself sitting in our offices, and it is frequently the case if I was to take the word of the fellow on the other side I know I would get the worst of it and I generally depend on the inspector as to what I shall do in the way of making a case.

Dr. Chas. D. Woods: I would like to know if you ever gave a hearing in which you had bad results from the giving of that hearing?

Mr. W. B. Barney: No, but remember that I am not against hearings. I think they head off good results.

Dr. Chas. D. Woods: I am not trying to defend hearings, I am only trying to get information.

Mr. J. J. Farrell: Don't you think it would be a case of the department that had considerable work to do being tied up with hearings all the time?

Mr. W. B. Barney: No, if it was a compulsory hearing we would have them after us all the time for hearings.

Mr. J. J. Farrell: They don't ask you for the hearing.

Dr. Chas. D. Woods: It is perfectly easy to do that. You can appoint twenty-five hearings for two o'clock in the afternoon and you could handle twenty-five or thirty of them in sixty minutes.

Dr. E. F. Ladd: I will have to differ with that. I have had nine lawyers and one manager come in at 9 o'clock in the morning and stay until four o'clock in the afternoon.

Mr. J. J. Farrell: That is your fault.

Dr. E. F. Ladd: You can not get rid of all of them that I have to deal with as easy as that. I usually get up and, just as you say, I lead them to the door and say I will meet you again. You cannot do it in all cases, however. Sometimes I have to deal with men that are pretty hard to give hearings.

Dr. Chas. D. Woods: You have had some unfortunate experiences in giving hearings.

Dr. E. F. Ladd: I have had several hearings that took all day. Take in the case of our paint hearing, that was a hearing that lasted all day long. There was no necessity of it had it not been for the attorneys; with all due respect to them, there would not have been any fight on the paint law. It lasted two and one-half years and went to the Supreme Court. It was like putting a chip on their shoulder and I was knocking it off all day.

Dr. Chas. D. Woods: Don't you regard that as a loss of time?

Dr. E. F. Ladd: Yes, because what they were really after was not a hearing but to bet me to show my hand.

Dr. J. B. Newman: We have a good many hearings in Illinois. We have to have them, and I want to say that we get just about 30 per cent as much good out of our hearings as we do out of the entire inspection force. We give a hearing, and to use a good language we get one fellow to squeal on the other. We get an association in there and we find out the trade practice. The fellow says I am doing that because I have to as a matter of competition, but would you quit if the other fellow would quit? "Yes, I would be glad to." On three different occasions we have called in the entire industry in the state and in the presence of each other and the food commissioner they have agreed to obey the act. For instance the fellows that were dipping their smoked fish, they agreed to quit that and we caught them using borax in Dewey hams, then each fellow agreed to act as a detective on his competitor.

Dr. Chas. D. Woods: Then the compulsory hearing has not worked badly.

Mr. J. B. Newman: We hah one case like Dr. Ladd mentioned of box car merchants, a box car fellow came in with a carload of goods and before we could get him he got out of the state and simply left his goods, simply abandoned them.

Mr. J. J. Farrell: You do not call that compulsory hearing, do you?

Mr. J. B. Newman: Yes.

Mr. J. J. Farrell: The hearings you speak of are not compulsory?

Dr. Chas. D. Woods: They are compulsory, not from the standpoint of the man that is suspected but it is compulsory for the commissioner to give him a hearing, to give him a chance to be heard, and that is what Mr. Newman has done and got his facts.

Mr. J. B. Newman: We have a number of retailers that buy goods from wholesalers out of the state. It is not desired to prosecute the innocent retailer on behalf of the crooked wholesaler of another state. We sometimes get information at our hearings, and we very often do, however, cite the Illinois retailer and bring him into the courts, because we know that the out of state violator will defend him, but we find out from the people out of the state we cannot prosecute the retailer so we make him agree to stand for trial and then he makes the fellow come in and pay the fine. We get that information hearings and also how they get these goods and what the representations of the salesmen are. Our inspector will not get the information at the time because he does not know the character of the goods. That is my work to attend to the hearings and I think we put in about one-third of our time on food hearings. We do not give hearings in oleo cases.

Dr. E. F. Ladd: I agree with Mr. Newman, I get some of my best information through hearings. I have a great many hearings and sometimes I have been able to get a man to give up practices in a hearing when I could not have licked him in court. In that way I get a great deal of information. What I mean is, I do not want to be tied down when there is a man out in the field that I want to get before the sun sets, that I have got to watch two or three days or a week or a month; I want to do that at once, and I want to do it then, and I will determine whether I will give him a hearing and take the responsibility for it. I do not want to be forced to give every person a hearing before I prosecute him.

Dr. Chas. D. Woods: I am inclined to agree with you on that.

The Chairman: Any further discussion.

Mr. W. B. Barney: I am very glad this subject has been discussed at such length and I am still of the opinion though that I will not ask our next legislature to make hearings compulsory.

The Chairman: The next paper on the program, "The Organization of the Legal Part of Food Control Work," by Hon. J. W. Helme. Is there anybody here to represent Mr. Helme? (No response.) We will pass that then and go to No. 5, "How to More Successfully Encourage and Develop the Dairy Industry," by Honorable W. S. Matthews of Illinois.

Mr. J. B. Newman: Mr. Matthews was preparing a paper; I thought he would send it, I did not bring it with me.

The Chairman: Gentlemen, that finishes the program then for this afternoon unless there are any other questions that want to be brought up from the floor. Shall we take up Thursday afternoon's program?

On motion of Dr. Woods, duly seconded by Dr. Ladd, it was voted that Thursday afternoon's program be taken up.

The Chairman: The first paper is "The Value of a Law Bulletin, Including Digest of Decisions Relative to Food Law," by Mr. Smith of Utah.

VALUE OF A "FOOD LAW BULLETIN" AND DIGEST OF DECISIONS RELATIVE TO FOOD LAWS.

BY H. C. SMITH.
Dairy and Food Commissioner, Utah.

A proper understanding of what is contemplated in the term "Food Law Bulletin" is necessary before its value can be measured or appreciated. Most states print laws, circulars, reports or other information in leaflet or pamphlet form for the benefit of manufacturers as well as for all who are interested in the enforcement of the law. The general consensus of opinion is that good is accomplished by the dissemination of this information, but there seems to be no definite system of uniformity between the States and the Federal Government in this very important matter. This Association has gone on record time and again for co-operation and uniformity of laws and system in their enforcement. We have resoluted, and members have orated upon the necessity for such action. In fact, committees on co-operation have been appointed and have accom-

plished much good. It seems that the most of us have the spirit and desire for co-operation, consequently it is a matter of getting down to some definite line of action, and I feel sure that the splendid plan of our esteemed friend and fellow worker Dr. J. S. Abbott of the U. S. Department, will certainly bring us closer together and accomplish gratifying results, if some effort in the matter is exercised on our part. But, as we view conditions and obstacles as they are, one certainly is led to wonder when and how this co-operation is to be brought about, especially in view of the fact that some forty-four state legislatures have recently assembled and enacted laws for the public welfare, a number of which laws pertain to the dairy, food and drug work.

To enumerate the number and subject of such laws divergent from each other would consume a great amount of time. Not only are laws enacted that are sometimes, and in fact, quite frequently, divergent from each other, but rules and regulations are issued from time to time by the various state officials which conflict and make more complicated any scheme in search of uniformity and proper co-operation between the states and the parent government, and to use a street expression, "We don't know where we are going, but we're on our way."

What factor is most responsible for our present condition of affairs and our present apparent lack of harmony in system—harmony that would result in a sameness or uniformity in our methods of procedure? There are many causes for this condition of affairs. Some food control officials would undoubtedly answer this question in one way, and some in another, but irrespective of the cause, each of us is more or less responsible I am of the opinion that our lack of uniformity can be attributed, in part, to the fact that we are not as familiar with the laws, rules and regulations of adjoining states and the Federal Government as we should be. When a law is proposed or a ruling is made, it is too often a fact that we do not know and sometimes do not care what our sister states or the Federal Government have regarding that particular phase of the food question. If this is true, is it not evident that there is lack of efficiency somewhere? A state line is not a mysterious geographical point where climate, social and business conditions suddenly change, necessitating changed laws, rules and regulations. It is quite obvious that we food control officials often become somewhat narrow in considering only the welfare of those within the confines of our state, which narrow view often results in confusion of laws, rules and regulations, and also shows lack of efficiency, economy and consistency when we study the question from a national viewpoint. In our appointing committees on co-operation and resoluting in our convention, I do not believe as yet we have considered plans for accomplishing a more uniform method in the compiling and disseminating of our laws, rules and regulations. In fact, some system to take the place of our present confusing, burdensome, expensive and indefinite system of conveying information to those interested in the food control work.

Co-operation in its true sense, I believe, means similar procedure in accomplishing desired results. Co-operation should bring system since system promotes efficiency and efficiency is closely related to economy. No food control official can, therefore, be efficient and be wasteful of time or money, therefore definite system is needed to economize both in time and money, which belong to the people, whose servants we are. No man's efficiency should be measured by his knowledge, but rather by what he does and how he does it.

Co-operation in the sense of establishing a system of efficiency between the States and the Federal Government, requires uniformity of procedure. Uniformity of procedure can only be accomplished by a uniform system of giving and receiving information. It seems necessary, therefore, for the states and the Federal Government to institute some definite uniform system in order that this information can be readily obtained. Heretofore it has been almost impossible to secure a definite idea of some of the laws, and more especially the rules and regulations of some of the states by the indefinite system in vogue in the printing and the disseminating of this information, and sometimes when one reads the long list of violations and prosecutions (in some few states, at least) he questions the possibility of how it could be otherwise. In behalf of our department, I plead guilty for our shortcomings in this line. Frequently we have been requested to forward our laws, or rules or regulations pertaining thereto, to some particular manufacturer or his legal adviser, and after we have mailed the law and what rules and regulations we could find, we are reminded that such and such a rule and regulation printed separately from the law, obscure but important, was overlooked or just out of print, and I am sure from experience I have had with other states we do not stand alone in the lack of convenient, systematic compiling and issuing of necessary information on the food control work.

In looking up the practices of the various states along these lines, the state officials of Pennsylvania are certainly to be commended for the splendid and consistent manner in which they disseminate the necessary information relative to the laws, rules and regulations of their state. This compilation is called "A Food Law Bulletin." It gives all the laws, rules and regulations up to date in a concise and convenient form, also contains a digest of food law decisions that are efficacious and necessary in the convincing of some "Doubting Thomases" of the constitutionality of the law or the soundness of the rules and regulations. This information in such a form is really about all that a producer or manufacturer needs to enable him to conform in his practices to the requirements of the law. It saves time and money, and it seems to me that if the various states should adopt this simple means of acquainting those interested in the food and drug control work, and have some system of uniformity in the issuance of this information, that a long step towards co-operation will have been taken.

The printing of laws, rules and regulations after all is for the purpose of giving proper information so that the law can be correctly interpreted and complied with by those interested. It looks as though the issuing of laws, rulings, regulations, bulletins, statistics, violations and various announcements which are issued weekly, monthly, quarterly, annually, with the "semis, tris, bis, etc.," with no definite system or uniformity, tends to confuse the mind as to the requirements of the law, and one is almost led to exclaim, "Who pays the bills." I am not criticising the gathering of statistics, publishing of reports or the gathering of information, but more particularly the lack of uniformity and system in the circulating.

A brief summary would indicate that co-operation will never be realized until a definite system of procedure is established, looking to a uniformity of action and proper understanding of the laws of the adjoining states and their rules and regulations, and until we have some regard for the food control work in the aggregate and not by drawing imaginary lines around our individual work, co-operation will never be realized. Furthermore, such information could be properly filed and referred to continually for obtaining required information pertaining to the laws, rules and regulations of the various states.

The Chairman: Mr. Smith's paper is open for discussion.

Mr. R. M. Allen: It seems to me there is one thought to be added, that is the necessity of our getting more simplicity in our rules and regulations. I was wondering this morning, for example, in connection with Mr. Newman's very able paper, as to whether his general sanitary law would not have covered the sanitary condition of egg breaking establishments, without citing in detail what the walls must be covered with, and the floor impervious; in other words, my point is the trade of the country, not only the trade of the country, but the economic and systematic administration are all urgently demanding that we shall get our multifarious rules and regulations and statutes down to as simple and as concise as they can be brought. If a commissioner will sit down, take his law up, he will find that there are many, many sections that are used with a surprising degree of infrequency. Of course, it is there as an emergency, but he has many other regulations that are tossed over and never used and yet a regulation, or constructive regulations, makes somebody liable to prosecution.

In trying to interpret, as we all must, the viewpoint of the man who is being regulated, I sometimes wonder how I would feel if I was confronted everywhere I turn with regulations that I did not know existed, that I did not know anything about, and even with my best expert advice hardly found out about them, and yet which made me liable as an American citizen for violations of the criminal statutes and leave a record of prosecution or a plea of guilty behind my business or myself individually.

My point is that the federal and state food control departments, I think, now owe it to the more economic administration and to better observances on the part of the trade to get our laws, as the gentleman who preceded me said, as concise and as much together as possible, and above all to be uniform.

Dr. Chas. D. Woods: At the cost of superiority?

Mr. R. M. Allen: Not at all. Not at the cost of superiority. I hardly agree with you. I saw a little illustration the other day that has been in my mind very strong. It is this: Down on a ranch in southern Arizona the owner and many other owners of cattle have cattle that they put brands on, and those brands wander where they please and they wander into this range and that range and every range, but that brand is so plain that the cowboy on his racing cow pony can read it, and it is so respected that it matters not what region he takes the brand out of when it comes into market, all of the people who own cattle respect that brand, and we must make our food laws that uniform and we must get our brands that plain.

The other point in my mind during the reading of the paper was this: Kentucky is building up probably a large correspondence school in food and drug control work. If I could be relieved the burden of correspondence not only from the trade in Kentucky but from the trade elsewhere, from inquiries about our law and inquiries about pure food subjects generally, my work would be very much lighter, but the building up of that sort of information to the trade, answering their inquiries, instead of giving them cold regulations—answering their inquiries, going into details, with patience—is a very inexpensive way of law enforcement and helps to spread the $30,000 that we have annually for our work over a much larger scope. Very frequently a manufacturer in Louisville will want to know what the Texas or the Arizona law is, or probably what the Michigan law is. I never, of course, give a man a statement of what the law really is, but I give him the best information I have, and

my advice to him always is to write to the commissioner and get it correct.

Mr. J. B. Newman: I like to see a man get up and ask a question and answer it himself before he gets through. Mr. Allen said that he was wondering if we had not tangled ourselves up a little, so to speak; then he said that the clear brands were an identifying mark on that steer. Now, it was because that brand was simple and everybody could understand it, and you cannot have regulations simple and understandable if you have not got them concise. What we got out in the egg regulations was our understanding of the sanitary law, and if he does not want to have a correspondence school he wants to have rules and regulations so clear he won't be bothered with questions. We try to have our sanitary laws so clear that people can understand it without hiring a lawyer, a food lawyer and a food expert to interpret it for him, and that is just why we get out construction of our sanitary law covering egg-breaking establishments, because every commissioner can construe this law this way or the other, and they are entitled to know our construction of our sanitary law. That is just what we gave in detail, this information regarding egg-breaking establishments, which was our construction of the sanitary law.

I agree with him, if you do not do that you will be bothered with all kind of correspondence. It is much easier to have a man start it right than correct him afterwards, especially where he has got a lot of money involved, and in the case of liability it is much easier to tell a man how to conduct his business and await the outcome, and takes back out of your state $8,000 or $9,000 worth of goods.

I do believe that the regulations should be uniform, but above everything else they should be intelligent or so clearly worded that the common taxpayer of your state can understand it. I think he is entitled to that.

Mr. J. J. Farrell: We might add right here that the reasons those brands in Arizona being so distinguishable on the sides of cattle is because the violators of that law were dealt with either by gun or rope route so strongly that they did not violate that brand.

Dr. J. S. Abbott: I hope you will excuse me for running off, but in this connection I want to ask if the commissioners will be good enough to colate their rules and regulations and codify them and give me a copy of them, those that have not already done so. I have in mind to write a letter to you and ask for them. I need them very much. The bureau is in the habit of asking me for different state regulations and rules and their ways of doing things. I have copies of many laws and many rules and regulations. If you will codify those and send them to me I will appreciate it highly. It may be that I might be able to get this in form and circulate them among you so that each one would have a copy.

Mr. F. W. Cook: I would like to ask Mr. Allen if he considers it possible for us to ever have a uniform food and drug act.

Mr. R. M. Allen: It is possible whenever we reach the proper temper for the experience represented in this association and the experience, the patriotic experience, of a large part of the American trade was brought together in two weeks they could formulate a food and drug act that would be accepted by practically every state in the Union. Dr. Ladd is shaking his head at that, but I am very optimistic toward it. I would undertake to post a fortune that that could be done, and I believe in a very few years we are going to reach that time. I do not mean that law is going into detail applicable to certain states, but I do mean that within my experience the majority of American food and drug trade are ready to welcome on a strict basis one brand for the whole nation and make that brand so plain so that all who run may read, and those opposed to the proposition are very much in the minority in this. Referring to Mr. Newman's statement, in this question of regulation the point in my mind has been this: In studying the standard laws and codes of this country and others, it is absolutely necessary to do a whole lot of repealing before you can make a modern sanitation legal under the present status. In other words, my point is that legislation or excessive regulations are put in there just because it occurs to somebody and entails an expense and sometimes has no bearing on the sanitary quality of the products and wants to be steered away from, and for that reason I still favor one model sanitary law for the states, so drafted that it applies to all food products, so that the laws for Kentucky and Illinois or any other state will apply to all states.

Dr. E. F. Ladd: I agree with Mr. Allen that we could have a uniform food law if we could get public sentiment created uniformly throughout the country, or if we would make a food law so low in its requirements that it would stop dishonest manufacturing, but you cannot get it without it in my judgment.

Just as an illustration of the inconsistency of manufacturers I will cite an instance where in the northwest a few years ago the manufacturers were always howling that to have five labels for eight states, so eight states agreed to a certain label for certain classes of products which were generally sold in the eight states, simple labels, simple as any in use, and the labels were outlined and published and the manufacturers informed that if they used those labels the same labels could be used in eight states, and there never was a manufacturer that attempted to comply with that requirement. They would rather have their old label and try to put it over on the other fellow, but it did have this effect, it shut off the continuous growl of the want of uniformity of the law in those eight states.

Dr. Chas. D. Woods: I think we have got to remember this, that if the legislatures of everyone of these states were to meet in session tomorrow and we were to introduce an absolutely uniform bill that by the time it came to the governor for his signature, we would not recognize it any more than we can recognize in the federal act the bill that was introduced to produce the federal law. Legislators know more than anybody else in the world.

The Chairman: Any further discussion? If not, we will proceed. The other two papers are by men that are attending the other section. We can continue with paper No. 4, "Present Problems," by J. J. Higgins of Washington.

PRESENT PROBLEMS.

By J. J. HIGGINS,
Dairy and Food Commissioner, Washington.

Mr. President and Gentlemen:

In the brief time allotted to this subject, "Present Problems," I am sure that it is not expected that I shall cover the subject in detail. It would not be possible for me to give even an outline of the many present and perplexing problems that confront pure food officials in the discharge of their official duties. I shall therefore only briefly mention a few of the many questions confronting us in our work that appear to me to be the most important, and make a very short statement of the reasons for their importance.

One of the most imperative problems to many of us is federal and state jurisdiction over the sanitation of foods. Cleanliness is one of the foundation principles for the safeguarding of life and health. The battle for pure food, in the sense of unadulterated food, has made gigantic progress in the past twenty-five years, but its co-ordinate, cleanly or sanitary food, has been sadly neglected. In brief, the best and purest products may become and often do become so contaminated by filthy surroundings and handling that they are more dangerous than the vilest adulterations that prospered in the balmy days of fraud prior to pure food legislation.

Another serious problem is the need of a statute in many of our states covering meats slaughtered for state consumption. Present conditions in many of the rural slaughterhouses are vile and insanitary beyond description. There should be some means of compelling a decent regard by butchers for the health of the consuming public. In this as well as the foregoing problem, I am sure some of us would like to know the best means of arousing sufficient public sentiment to secure laws for their regulation.

A very present and perplexing problem is the question of cold storage. It, like pure food and sanitation, should embrace both national and state regulation. The question of proper cold storage control is absorbing the attention of the people today as never before. Cold storage is an economic necessity. It is not the use but the abuse of cold storage that legislation should seek to correct. There is a limitation of the life and wholesomeness of cold storage food. Speculation in food supplies is being permitted in many instances to overwork the economic value of cold storage.

During my brief official career I have given special attention to certain food products, particularly to canned meats put up under the various regulations issued by the federal government under the two general food acts of 1891 and 1906. Practically all the meat our inspectors have discovered that was packed prior to the act of 1891 was found to be bad because of deterioration from age. The wholesomeness of the older

goods was often demonstrated by opening cans in the presence of their owners—grocery proprietors—who, upon noting the bad odor, corrosion and general unfitness of the product, generally consented to sign a waiver for their condemnation and destruction. In many instances cans that bore no external evidence to condemn them were submitted to the state chemist for chemical and bacteriological analysis and proved to be dangerous by both tests. Harmful bacteria were found in numerous instances. No prosecutions against wholesalers or retailers were filed in these instances, for the reason that they labored under the false belief industriously spread by manufacturers' representatives that where a can shows no external evidence of deterioration, as from leaks or swells, the contents are right. Where the statute of limitations permitted, prosecutions were brought against the packers, and they finally plead guilty and paid their fines.

Had these canned meats borne the date when packed on the cans, our chemists would have been able to satisfactorily determine the life and wholesomeness not only of the sterilized but the unsterilized contents. Research of this nature is very important and should be carefully prosecuted by food control officials.

As we all know "transfers," "reprocessed," and "do-overs" are terms used by different packers in distinguishing their faulty pack from their better grades, and they present a problem that needs more attention than it usually received. Some packers claim that since they commenced using the sanitary cans, they have no "do-overs." This claim will not hold good with all of them. One of our inspectors discovered a packer with new, up-to-date machinery transferring from faulty packed sanitary cans to new containers. The wholesomeness and life of the average reprocessed goods are very problematical to say the least. I believe the law should compel packs of that kind to be branded as such and the public warned by a proper label as to their true nature.

While there has been noticeable progress towards national and state co-operation in the enforcement of our food laws in the past two years, there seems to be a lack of harmony and co-ordination necessary to best results. The jealousies of national and state authorities are often quite apparent, and very detrimental to the best results in pure food work. Wise leadership and time will probably solve this problem.

A great majority of food manufacturers and dealers are in hearty sympathy with the pure food laws and their proper enforcement. In attempting to enforce the law, we must be careful not to permit our zeal and enthusiasm for better food conditions to so bias our judgment as to tempt us into unnecessary prosecutions that inflict undue hardships upon legitimate and honest business interests. The prosperity of our producing and manufacturing interests is of vital concern to all of us, but of course, we cannot forget the further fact that whenever the business interest conflicts with the public interest our prime allegiance is to the public interest.

In the larger sense I do not believe that real business interest ever conflicts with the public interest. The real leaders in the world of commerce are coming to recognize that fact, and instead of displaying the old hostility to reasonable regulative laws, they are beginning to show both their patriotism and their good business sense by actively co-operating in the enforcement of our pure food laws.

The Chairman: Mr. Higgins' paper is open for discussion.

President Crumbine: There is one thing the C's and I's said that is worthy of emphasis; that is, in the final analysis, the interest of the manufacturer or producer run parallel to the interest of the consumer. I believe that the manufacturers and producers are more and more recognizing that principle, and that on the other hand the commissioners are recognizing that principle in the same degree in that there is a willingness to enter into co-operation in the solution of some of our problems. I think the time is pretty generally gone by when we used to look, as we did formerly, at each other with some degree of suspicion. Speaking for myself, I know that I have benefited very greatly, not only from a personal standpoint of obtaining valuable information, but also in the ease of enforcement of regulations by taking up first of all with the interested parties the contemplated regulations. I am not altogether sure but what we have not taken up that work to the extent we ought to, and bringing about these results through a spirit of co-operation rather than arbitrary regulations. Certainly there is a field for research along that line as well as some others.

The Chairman: Any further remarks? The remaining two papers, had we better leave them for Thursday afternoon? That finishes the business for the afternoon then, unless there is some further discussion in regard to this paper.

Mr. J. J. Higgins: There is one question I would like to ask the commissioners while they are here, what experience the average one of them have had along the line of these old canned meats as to the detection of them. Now, it was quite a serious problem with us. We caught several of the large packing firms marketing meats that were packed prior to the act of March 3, 1891.

Dr. Chas. D. Woods: Not recently?

Mr. J. J. Higgins: Yes, recently, relabeled and relaquered. One of the worst violators we had was the Schwarzschild & Sulzberger firm. They had taken a brand called the Harrison brand, put out before the act of March 3, 1891, under the name of the Harrison brand, which had been on the market for a number of years. They had removed that label and had put on a brand called Advance Brand and it was relacquered so that the cans presented an absolutely new appearance. They put white lacquer all over the can. I had instructed my inspectors early in my official career that wherever they found any article that was being sold for less than it could be produced, that it should arouse their suspicion immediately and that they should look into it. So three weeks after that one of my inspectors in going through the public market in Seattle, noticed this Advance Brand of lunch tongue in one pound cans being retailed at 10 cents a can. He immediately bought several cans and submitted them to our chemist and the chemist said they were alive with putrefactory bacteria and he seized the whole lot, some thirty-nine cases, and when we came to find it out—this was in July—and they sold them in January, and of course the statute of limitations in our state runs against us in one year, but we had ample time to get after the packers and we filed prosecution against them. They fought the case very desperately in both the justice's court and the Superior Court and we won in both instances; and then they appealed to the Supreme Court, and when they appealed to the Supreme Court then I filed two additional cases against them, and then their attorney, one of the leading men in that section, said, "Mr. Higgins, instead of prosecuting me you are trying to persecute us." I said, "Mr. Dovel, I don't look at it in that way." I said, "there is a bare question of technicality on which you are hinging your appeal to the Supreme Court which might be rendered against us, and in order to protect the state's interest in the matter I have filed these other two cases of adulteration." "Well," he said to me, "Now in these last two cases, will you recommend the minimum fine if we agree to plead guilty in the first case and pay our fine and withdraw our appeal to the Supreme Court?" I said, "No, I am not willing to compromise in that way. I am willing to do this, I am willing to have you withdraw the appeal to the Supreme Court and plead guilty to the offense and pay the fine (which was the maximum fine in our state) and leave the decision of the other two cases with the judge in his judgment what fine he shall assess, without any argument on the part of the prosecutor or on your part, and he use his own judgment in the matter." So he finally agreed to that and with the further stipulation that we expected him to go out over the state and pick up all the canned meat they had put out and turn them over to the state for destruction, which he readily agreed to do. I speak of this because it is quite important, and I am satisfied that there was a good deal of it being marketed at that time. Since then, of course, they have been very careful in our state.

Of course many of us remember the Teddy Roosevelt kick to the government in the Round Robin letter during the Spanish-American war about the old meats being sold to the government. Since then the government has been more particular, and not having any other place for it they have been trying to unload it off on some of our states, and where there is any lack of diligence on the part of the food officials I am satisfied they are marketing their canned meats, some of their old canned meats. There has been a practice in the trade for many years of what they term the futures quantities, prices and special deals, and certain inducement is offered to the trade in the way of discounts, some 5 or some 10 per cent, in order to make the purchase attractive to him in the quantities it is offered, and very often the retailers buy without giving any attention whatever to the question of their needs for their customers. The result is they become overloaded and finally they complain of those goods being on their shelves and the representative agrees to take them back from them and replace them with fresh goods, and in one instance where we brought prosecution against a packer, he did not put in the reclaimed goods of that kind into the regular distributing establishment but he had a separate place for distributing them, which was not visited by the federal authorities, and he was distributing these old goods from this separate place and

he admitted that they were doing it when we run it down, and he came into court and pleaded guilty and paid his fine. I speak of this because I do not know of the experience of some of the others.

The Chairman: Had you reasons to believe that these were goods that had been in the hands of the retailer and had been reprocessed?

Mr. J. J. Higgins: Some of them were; others of them were old goods that had been in the packer's hands, and storage goods.

Dr. Chas. D. Woods: It seems incredulous that a man would hang onto a thing for a quarter of a century and expect to make any money on it.

The Chairman: Is there any further discussion of Mr. Higgins' paper? If not, I think that finishes the business for this afternoon.

Mr. Chas. D. Woods: I move that we adjourn until 2 o'clock, Thursday afternoon.

Motion was duly seconded and carried.

SECTION A.
SECOND SESSION—WEDNESDAY, AUGUST 4, 1915.

The meeting was called to order by Dr. F. A. Jackson at 2:30 P. M.

The Chairman: The convention will be in order. Section A will take up the business that was left unfinished yesterday. The first paper on the program is No. 2, "Approval or Disapproval of Labels Submitted," Dr. S. C. Dinsmore of Nevada.

APPROVAL OR DISAPPROVAL OF LABELS SUBMITTED.

By S. C. DINSMORE, Nevada.

While there are many point for consideration in discussing the question of approval or disapproval of labels submitted and undoubtedly there is a diversity of opinion among food officials regarding the subject, I am simply going to discuss the question as it appeals to me, referring to the methods followed in Nevada.

We are continually receiving labels from manufacturers of food products, and of course the same is true of all food departments, requesting that the submitted label be carefully examined and any necessary changes suggested in order that it will strictly comply with the State statutes. With us, our local manufacturers, while only few in number at the present time, make frequent calls upon the department for information regarding the labeling of some particular food product, and numerous communications are received from outside manufacturers asking for rulings on some phase of the label covering food they contemplate placing on our local market. In substance, a letter seeking such information will read, "We are manufacturers of such and such a food product and we desire to enter your field of trade; kindly advise labeling requirements of your State," or "Is it necessary to declare upon the label the presence of certain ingredients entering into the manufacture of certain food products?"

Such inquiries, it appears to me, are from manufacturers honestly seeking information that might properly and should be given by the department, and I have chosen to furnish all the information possible in such instances.. By following such tactics, I believe the manufacturers have a kindly feeling toward the department and its work; a feeling that the department is trying to help them instead of hindering them; that we are trying to give them the law as it applies in our particular State, and giving the manufacturers to understand that if the article is as he represents it to be, he can rest assured that he can have the assistance of our department in any way. I am sure that is the way the matter appeals to our local manufacturers, parties with whom I come in contact nearly every day, and I believe it would likewise hold for the outside manufacturer.

Again, in my opinion, such methods work to the advantage of all concerned; manufacturer, dealer, consumer and commissioners alike, and by the approval of the label, difficulties might be avoided that otherwise would cause trouble. As an example, recently a new flavoring extract manufacturing company, or at least new in Nevada, invaded our local markets, placed their extracts on exhibition, and sent women demonstrators into the State to advertise and solicit trade. The vanilla extract was labeled "highest grade vanilla extract," the lemon extract labeled "special quality extract, guaranteed under the food and drugs act," etc. Samples of the product were obtained and the analysis showed them to be rank imitations. The matter was at once taken up with the agent and local dealer, who was featuring the demonstration at the time. The true character of the goods was explained with the result that all the material on hand was packed up, shipped back to the manufacturer, and since that time none of that particular brand of goods has been discovered in the Nevada market.

True, a manufacturer might submit a label and make certain claims for his product which are not substantiated by the examination and analysis of the product as it appears on the market. Such instances, however, I believe are rare, and those who would impose upon the department by using such methods would very soon be exposed to the public.

Another instance was in the case of a large consignment of lemon extract found to be artificially colored with qunioline yellow, a prohibitive coal tar dye. This shipment consisting of about 400 bottles was destroyed. The label carried no statement that the product was artifically colored, but made claims that the extract was pure, reliable, strongest, cheapest, best.

Two years ago the State Legislature passed Weight and Measures laws which provide in addition to state-wide inspection of weighing and measuring devices, that all package goods must be labeled with a statement of true net weight, measure or numerical count. Strict interpretation of the statutes is very broad and would include all commodities and articles of merchandise, and a strict enforcement of the law obviously is a very hard proposition, though progress is being made, and under the circumstances, is working out satisfactorily.

I have made it a point to assist manufacturers in the phraseology of labels to meet the requirements of the State law, and the department has conducted any number of experiments and field investigations to determine for the producer just what should be declared in terms of weight or measure and offered suggestions as to where the statement should appear on the label.

It has been my experience that when the manufacturer's attention is called to the matter of misbranding or incomplete labeling, he is only too glad to make the necessary change in order to meet the State's requirements.

In passing on a label we never allow any statement to be made that the same has been approved by the department. We have been careful in that respect also to inform the manufacturer that the label as passed applies to the Nevada market alone; that other states may have some particular labeling requirement regarding the product in question, and the matter should be taken up with the commission of that state where the product is to find a market. That feature of the label known as the guarantee clause has been before this convention many times, and while there are differences of opinion regarding the advisability of retaining it, I can not see wherein it was of any benefit and am glad to see it discontinued.



DR. S. C. DINSMORE.

I am sure that any number of instances might be cited by every commissioner present where the consumer has held the opinion that the legend "guaranteed under the Food and Drugs Act" was a stamp of approval by the Government, guaranteeing the purity of the food in question and misleading in that respect.

Certain manufacturing concerns are strenuously objecting to the abolition of the clause, I understand, declaring that some consumers are prompted to discontinue the purchase of certain brands of food for no other reason than that they assumed that something was wrong with the product otherwise the guarantee clause would still be on the label.

The approval or disapproval of labels of patent or proprietary medicines brings before the commission, products of an entirely different nature, and many times a set of conditions difficult to handle. Recent decisions by the United States Supreme Court to the effect that the Food and Drugs Act does not apply to statements false or otherwise regarding the curative propertics of patent medicines, but governs only misstatements regarding the composition or place of manufacture, gives but little leeway for the state food officials unless they are fortunate to have specific laws on the state statute cov-

ering the matter, clothing the commission with full authority to act. Thls decision allows the unscrupulous patent medicine manufacturer to make any kind of exaggerated statement regarding his remedy he sees fit, and about the only grounds upon which a prosecution can be based, would be a misstatement as to the amount of some ingredient required to be stated on the label, or as to the place where the product was actually made.

New York City, acting through its Public Health Department, has issued an order with full power and effect of law, which if enforced will regulate the sale of proprietary medicines in that city, and will go a long way toward preventing deception and fraud.

The order requires, among other things, that the names of the ingredients, in other words, the formula, of every such medicine shall be registered in the Department of Health, unless the same is clearly and plainly stated on the label of each package.

Regulations of some such nature should be adopted in every state providing for a board of competent men whose duty it should be to carefully study the submitted formula, weed out all fakes, and misleading statements from the label attached to the package, also from pamphlets or circulars accompanying the same before the product can be placed on the market.

In Nevada the Department of Food and Drugs stands ready at any time to help the manufacturer in preparing his label, for in so doing, we believe we are not only aiding the producer to stand right with our requirements, but that we are aiding the consumer by having products of every day commerce labeled with true plain statements of facts, which they are entitled to know, covering the product purchased.

The Chairman: Gentlemen, this paper is open for discussion.

Dr. R. E. Rose (Florida): In reference to the guarantee legend, I have always looked upon this as a joker. It was used originally to make apparent to the world that the material was guaranteed, while under the pure food law it was read differently by the department. That is why we got it up. We should have a guarantee but it should state who guarantees the goods, giving the manufacturer's name and his address, and hold him responsible for it. I do believe in getting up a guarantee clause under the pure food and drugs act, both state and national, but there should be a guarantee by John Smith, with his state, town and number of street, showing where the stuff originated and who was the guarantor behind the goods. I do not believe in allowing them to say it was made for John Jones, unless they say it was made for John Jones by John Smith, giving his full name and address, so that the material can be traced right back to where it came from.

Dr. Wyatt W. Randall: We have a system in Maryland by which any manufacturer outside of the state must be guaranteed by the retailer, that is, when the original producer is outside the state limits. Consequently, the retailer must guarantee the product which he sells, and unless he can pass back a guarantee, the manufacturer must live within the state limits.

There has been some disappointment, however, and the commissioner of food and drugs, in Maryland, was endeavoring to prevent outside manufacturers from producing stuff to be sold in the state of Maryland by demanding or placing the burden of the guarantee on the retailer, unless a Maryland manufacturer was behind it, and in that way we have somebody to hold for that guarantee of the purity of the product.

The Chairman: You could do that, and yet not through a written guarantee from the manufacturer to the retailer, the same as is our regulation in Rhode Island.

Dr. W. W. Randall: That is what we have with the manufacturers outside of the state, otherwise the manufacturers within the state could go to the manufacturer over the head of the retailer.

Mr. W. B. Barney: I would be very glad if this could be done away with for the reason that some very questionable articles come to my attention, and when I ask them why they are handling them, they say, "Why does the government stand for it?" That comes up every week and they are questionable things at that.

Dr. R. E. Rose: We use a great many goods outside of the state, which comes up daily with us. Many of the retailers can say to the inspector, "It is guaranteed by the government under the pure food law." I was one of the first to advocate getting rid of the guarantee clause, as it was written. We require that the actual manufacturer, no matter where he is, shall guarantee it, and it is the duty of the retailer, the jobber or the wholesaler to find out who made the goods.

The Chairman: Just for my personal information, is it not generally considered that the states, after the elimination of the guarantee clause in the law, will oblige that as a protection for the consumer and retailer, from the manufacturer outside of the state?

Mr. S. C. Dinsmore: The retailers in my state for their own protection think they should get that guarantee from the manufacturer or jobber and get that regular guarantee and it is generally found it is the stamp that the jobber or manufacturer puts upon the invoice and that is placed there for the protection of the retail merchant and if he finds anything wrong with the goods they would go back to the place they came from.

The Chairman: What is the feeling in Indiana, Dr. Barnard?

Dr. H. E. Barnard: Unfortunately, I have not followed the law very closely, but it has incorporated that guarantee feature into the body of the law, and it will be impossible to eliminate it for the next two years, but we simply do not require it, and I suppose we shall in the future be working in harmony with the federal government. Personally, I do not think it amounts to very much and in recent years it has not come to my attention.

The Chairman: Any further discussion? If not, we will proceed to paper No. 3, "What Is the Present Effect of the National Food Law Enforcement Upon the Efficiency of State Control?" by Dr. H. E. Barnard of Indiana.

WHAT IS PRESENT EFFECT OF NATIONAL FOOD LAW ENFORCEMENT UPON EFFICIENCY OF STATE CONTROLS?

By Dr. H. E. Barnard, Indiana.

The subject of my address is definite in one respect—it is limited to ten minutes of your time. I do not need more than a moment because the answer to the inquiry, "What is the Present Effect of the National Food Law Enforcement Upon the Efficiency of the State Controls," is fully comprehended in the one word, "excellent."

Unfortunately my information is limited to my own work, and it should be left to Dr. Abbott to discuss more general conditions for he knows, I do not. Personally I feel that the work of the state official is carried on more easily and more effectively now than before the days of the Federal Food Law, or before the time when co-operation was something more than a promise. We feel now that if we want the help of Washington we can get it. Not so long ago when we wanted anything in Washington it was necessary to go after it with an attorney and a mandate from the courts of the District of Columbia, and there was a time when the states in the enforcement of their Pure Food Laws had not only to fight the attorney for the defense but the attorneys of the Department of Agriculture, and the so-called scientific experts, theoretically at least, retained by the people of the United States to protect the quality of their food supply.

Every food official has felt the relief offered by the Federal inspectors and chemists who have checked the entry of adulterated and misbranded goods at the state line. The excellent condition of the food supply in so far as purity and dishonest labeling is concerned is almost wholly attributable to the fact that the manufacturer knows the government at Washington is watching him and his products, and that every shipment in interstate trade is subject to seizure if it does not conform to the law. The reports of seizures and condemnations published every few days is of course evidence of the attempts of dishonest manufacturers to evade the law. Some are doing it and the state official occasionally may find adulterated goods which come into his jurisdiction from another state. But such cases are rare and such business constitutes but a fraction of the great movement of foodstuffs.

The Department of Agriculture is now furnishing us in the "Service and Regulatory Announcements" up-to-date information. The "Notices of Judgments" are rarely more than three months' old before they are placed in the hands of state officials. The cards for filing, which give the facts concerning interstate shipments under the name of the article, reach us within a week after they are issued. The last one that came to me was recommended to the Department of Justice on July 16th, and it concerned a shipment made in the middle of April. That is the kind of work necessary to make the state official feel that the machinery of the Federal Government is no longer clogged, but that it is running freely and easily.

Personally, I believe the Government should act in the case of smaller shipments than at present. It is just as much a violation of the law to ship a gallon or a case of an adulterated product across the state line as it is to ship ten barrels or a carload. It is true that the value of the goods seized may not compensate the Government for the efforts of the United States marshal, but the purpose of the law is not to extract fees or to keep down expenses, it is to stop fraud and the conviction of a dishonest manufacturer is just as effective a deterrent to him and to others where the sale is of little value as where it involved hundreds of dollars. The state does not hesitate to prosecute the man who sells a pint of watered milk or two ounces of below standard lime water. The Federal Government should be equally diligent.

The co-operation between state and federal inspectors is bound to produce good results. It should be so complete that these officials are in constant touch with each other. Frequent

meetings for counsel should be arranged at central points and whenever a state inspector learns of a violation of the Federal law that he is not prepared to handle he should be able at once to get in touch with an inspector of the Department of Agriculture without the necessity of routing his communication through his own office and thence through headquarters at Washington.

Federal inspectors working in a state should know state laws and whenever they find them violated they should report informally such conditions to the state officials. That is being done with excellent results in our own state.

Last fall I had the pleasure of taking all of my inspectors to the National Dairy Show at Chicago and meeting in conference with the Federal inspectors and inspectors from a number of other states. I believe the conference was very helpful. It impressed the inspectors with the importance of their work, it gave them a broader view of its possibilities. I urge frequent meetings of food control staffs, and count the time and money well spent.

Every state official welcomes the time when the Serial Number cannot be used. We offer Doctor Alsberg our heartiest co-operation in his efforts toward a practical and efficient enforcement of the Federal law. We shall accept whenever we can the rulings from Washington. Sometimes such rulings will not fit state laws and sometimes they may not meet the approval of state officials. We shall, of course, reserve the right to take a stand different from that of Federal officials whenever we believe our ground is firmer than theirs.

The Chairman: The paper of Dr. Barnard is now open for discussion.

Dr. J. S. Abbott: Mr. President, I think it would not be inappropriate for me to make a few remarks. Of course, I have a very great personal appreciation of what Dr. Barnard says in his paper, and I might repeat here what I have been saying to the state organizations in our visits to them during the past twelve months, that we have worked out a definite plan by which we are trying to assist the state officials in getting use of the federal law to supplement his own law, where he can reach the root of the evils in this connection through the medium of his own law.

That working plan is simply this: Of course, this is sort of a repetition, but I guess you can stand for it a minute. The bureau of chemistry, as you know, has branch laboratories; each branch laboratory of the bureau is under one of the three district chiefs. The branch laboratory is intended to be for the purpose of co-operation—a center or nucleus of co-operation among the states contiguous to that particular laboratory. For instance, the Savannah laboratory takes in Florida, George and North and South Carolina. The state officials in those four states in endeavoring to use the federal law proceeded on this plan. There continuously state food and drug products, both of a state nature and interstate nature, enter the laboratory through their inspectors. Whenever they find a product that has been in interstate commerce, and is a violation of the federal law, they immediately assume the authority of a federal inspector, and they send a man out into the field to get a sample of this product. In a way, we call it an official forwarding sample, that is, they collect the sample and divide it into three or four parts, or less, or many separate units, and in some cases a dozen units of their sample and then they get a copy of the shipping invoice or a copy of the shipping memorandum and the name of someone who can identify the goods, with those records to prove the interstate character of the goods.

Now, then, after the sample has been collected in this way, and a part of the interstate shipment obtained, they send those samples, and the records, together with their chemist's report of the sample which he examined, to this closest federal laboratory—Savannah. When the laboratory gets the samples and the records they make a scientific analysis. One man checks the analysis of one of our own chemists, and the case is handled from there on by the federal machinery, and in the same way as if the federal inspector had gotten the sample in the regular way. In other words, the plan is simply that a state official becomes a federal inspector whenever he desires to do so, and whenever it is necessary to do so, and turns in this memorandum to the bureau and it goes through the machinery of the bureau and is handled with all the dispatch possible.

I do not think it would be amiss to say here that we feel we have abundance of authority for attempting and recommending such a procedure. Section 3 of the law declares that Congress shall make rules and regulations for the collection of samples submitted by state health, food and drug officials, and shall analyze those samples. Section 5 says that the United States attorneys shall start proceedings to be instituted and followed up on the evidence submitted by state health, food and drug officials, so it seems Congress contemplated that the several state organizations would assist in the enforcement of this food and drugs act.

Now, as I have said before, there has been some trouble in getting the United States attorneys to assist the state officials. I do not know how far that experience has gone with you, but that was a serious obstacle in my handling interstate matters in an expiditious manner when I was food and drug commissioner of Texas. We would take information to the United States attorney of a violation of the food and drug act, and he being without assistance or evidence to handle that himself, this state man with his connection with the Department of Agriculture would read Section 4 of the food and drugs act and then sit down and send a telegram to Washington to find out what to do. Washington did not know what to tell him to do; Washington did not have the facts. So Washington would immediately wire that information back and immediately another message would go to Washington, and Washington would wire New Orleans to send an inspector from New Orleans to Texas and keep me there three days sitting on top of a box car of wheat in order to keep it from running away, and as soon as the federal inspector came there, he would go in and get some of the product and get the records, and so on, just as I had done, and there was a delay and a duplication.

Now, then, to get around that, in this little manual of procedure which I had printed and sent to you, I incorporated in there a part of the Department of Justice's circular to the United States attorneys on that point. This circular as it originally went to the United States attorneys in 1910 advised the United States attorneys not to start prosecutions on advice of state officials, that is under Section 2 of the act, that is, what we call criminal prosecutions, or prosecution against the individual. The next paragraph advised United States attorneys to make seizure of goods on the advice of state officials, but it appears that the psychology of the circular was to keep the United States attorneys from acting at all, in my state at least, and after trying three or four different United States attorneys and falling down from one cause or another, I came to the conclusion it was futile for me to attempt do that sort of thing. But that is where I made a mistake, because it was a difficult problem and I had failed in a few instances, should not have discouraged me from continuing to carry out the manifest law of Congress in the enactment of Section 5 of the food and drugs act.

If I were state official again, I would not be so easily discouraged from getting the value of the enactments offered me by Congress to protect my own people through the medium of the federal law.

We are doing everything we can to assist you, as some of you know, in learning the United States procedure, in getting the data that is required to make a case, and sustain it, of a violation of the federal law, and I believe it won't be but a few years until each state shall have the personal assistance of our own inspectors in working with them to go into the field that will give them a clear cut idea of just what we have to do in order to make a case. Whatever our federal law is, we are bound to proceed according to rules of evidence in proving an interstate shipment and it ought not to be considered a criticism of the law of the food and drug act, that it is necessary for us to get all of this evidence and go through what we call red tape to prove an interstate shipment. There could be no law passed that would eliminate the rights of the defendant in this particular. If there is anything we can do to assist you in getting better acquainted with our procedure, of course, you know we will be glad to do it.

Between us, just in closing, I will say that our law of procedure is not, however, so complex after all as some of us used to think—as I used to think—until I got to Washington and determined right off the jump that I was going to get this procedure in condensed form so that a state man could

follow it, and attempted to do that until I started in to study it. I did not know the procedure but it appeared to me to be very difficult, but after having made a study of it, it appeared not to be so difficult. It is troublesome and it takes time to get these records and to get the samples to handle it properly so we can go to court with it. It is a lot of work but I imagine that is nothing to compare with the early labors and trials and tribulations that the pioneers of this western country had to go through to get over here to California. I do not mean anything disparaging to California, but if we read some of the hardships of the pioneers coming out through those arid regions, I feel the food officials would regard the getting of these records not a quite impossible thing at all.

The Chairman: Any further discussion?

Mr. R. E. Rose: I can only say that I fully confirm from our experience the remarks of Mr. Abbott. We have had some little difficulty in training our inspector in the obtaining of the necessary evidence to prove the interstate character of a shipment of goods, but after consultation with Dr. Abbott and his inspector, I have got them pretty well educated. The fact is we had to educate them in some of our own intrastate cases, as to the necessity of making a case up according to the rules of evidence. But I also want to say that I fully agree with what Dr. Barnard said that it is not necessary for us to have to attach through the United States Department of Agriculture a carload of goods. I believe a small sample would be sufficient to show it was an interstate shipment, although it was found with the retailer, its having come through the hands of a jobber, or wholesaler, gives us an opportunity, if we work the case up properly, by the necessary invoices and bills of lading, to identify it, that we can reach down and get a single case and prove the character of the shipment, in state or interstate shipments, and it will prove a strong remedy to the state in interstate shipments or misbranding cases.

Mr. R. M. Allen: It has frequenly occurred to me that a further extension of co-operation along this line would be of advantage. We have been co-operating in the matter of obtaining samples, collecting samples. I frequently wonder in Kentucky, in my case, if it could be arranged so there could be a joint hearing between, say, Dr. Tolman, who is chief of the branch laboratory located near us, and ourselves. I have always felt like some of you, and really feel on the basis of experience in incorporating the enforcement of the United States Food and Drug act, that there is possibly a little unnecessary red tape in connection with the procedure connected with the samples. I think still the report of the Committee on Co-operation contains one objection which has been set aside by the Supreme Court of the United States, and out of my experience I have developed this plan: It is jurisdictional: In case of seizures, the United States attorneys in Kentucky—we have rather close relations with them—and when the laboratory connected with our department, and when one of our older inspectors has gotten the evidence he is used to getting evidence on some 5,000 and if the state is willing to sustain his points in court, you go to court and have the thing over quickly; but where it is a sample going from New York, I do this way: My first interest, of course, is the protection of Kentucky, the maintenance of the Kentucky law in determining what charge of liability is going to be made in the Kentucky law. I take the case up for hearing, and if it is a question of hearing, I send my facts to the United States Department of Agriculture, and if I am answered within a reasonable time—sometimes you are and sometimes you are not, we are talking now among ourselves—to get at the bottom of things. If I am answered within a month, I have their opinion to guide me in my opinion, and I always make an effort to have my opinion coincide with theirs. I have studied that matter as far as Kentucky is concerned, and the retailer and the manufacturer has complied with the law, and I have done my duty to the state. The next thing, it may be a violation which the federal government is dealing with elsewhere, so I send a copy of the record to the Department of Agriculture, feeling this way, that they have larger machinery and more money to take this up at the root and follow it down and deal with it as far as the commerce of the country is concerned. In the meantime, I have protected my state and gave them that information, and no doubt the government would rather have us collect the sample and have it ready for prosecution, but we are so limited in our funds, and in this matter of records my inspectors complained when they had a new record, they complained, so I went over those forms and I have on those forms a space for information that will provide evidence for either state or interstate shipments and he is required to put that in. That saves his time; it saves the time of the clerks. Within the last year and a half in going over our clerical force, I found chances to rearrange the records and was able to dispense with one clerk and therefore put the salary we gave her on to some other funds and that gave us a new inspector.

We must get this procedure worked out; it must work itself out; we must get it to a basis of simplicity and no duplication, and especially must we get it to a basis where we can go more directly to the violation and use the federal law more frequently than we are using it, but all these things are going to work themselves out. We have an able representative in Washington. I look upon Abbott as my personal representative and feel when I write him a letter he takes it up, and let us use that medium. Whenever you have anything that is not going along properly, write Abbott.

Mr. J. J. Higgins: Didn't Mr. Abbott raise one question that might be of some help? He spoke about having to sit on a car ten days to hold it. When we find violations of the state laws, we have what we call a form of waiver, and we always state to the offending party that we have two modes of procedure: One, we will proceed with the court to seize the goods, or just write a signed voluntary waiver, releasing the goods, and this waiver does not act in the way of an immunity from prosecution.

We find very little trouble in getting the average man to sign one of them, because he would rather sign this than have it brought into court, but, of course, it does not stop us from prosecution.

Dr. J. S. Abbott: I did not mean that I sat on the car to hold it or keep it from getting away, because we had no authority to make seizures ourselves. We had one state official that held up some goods apparently under some sort of a misunderstanding, but I suppose most of you understand that nobody has a right to make seizures or hold anything except the court.

In reference to the small seizure which Mr. Rose mentioned; it is not a question of its being small, so much as it is a question of not having force enough in the Department to make the seizure of everything you get hold of, particularly, but I will tell you, I can give you a little idea of how some of those things are handled. I do not want you to get the impression that we overlook those things because they are small, if they are violations of the law. We find it may be a case right near us, but if it is a thousand miles, or three thousand miles away, one of our inspectors in the territory where the goods are manufactured, will take it upon himself to find out where the larger shipments are going from that factory, and there is a way to get that information.

Now, with reference to the clerical work. We realize it is burdensome for any one organization to handle two sets of clerical procedure, so we have attempted in this plan I have just spoken of to eliminate as far as possible as much trouble on the part of the state official in doing this. This is the reason we recommend not going ahead in hurting each other, as state officials take samples as you do in state work, and analyze them, as you do, regardless of whether they are intrastate or interstate. In the course of a year, you may have collected a hundred samples of an entirely interstate character, and there may only five of those prove to be bad, so it is only in those five bad instances that you will take the trouble to go back and get this proof of interstate character, because goods in package form can generally be found, if you get this information and there are some classes of goods, the

examination of which by the established inspection on the ground may suffice as an examination, as in the case of decomposed or rotten fish, or meat, or other stuff, that the inspector is familiar with. You could get the information right away, and then, of course, you can get your records right away, but this business of handling records is a troublesome thing, and if we had to handle your own records, which may, of course, be thoroughly advocated, that would make forty or fifty different kinds of records that we would have to handle in the Bureau of Chemistry, and that is the reason we sent you around the blanks and forms in your use in this interstate work, and we are, of course, always glad to supply you with them.

The Chairman: Any further discussion?

Mr. W. B. Barney: I was very glad to hear Mr. Barnard say that he got his inspectors to go out to Chicago to the National Dairy Show. I do not think it is absolutely necessary that they be brought together at a place of that kind, but there are advantages going to a meeting called at a place of that nature. I had this in mind in coming down to this convention, and I regret very much that the commissioner from Wisconsin and the commissioner from Illinois are not here. I was going to take the matter up with Commissioner Farrell and the gentleman from Wisconsin and the Commissioner from Illinois with this in mind, as I was wanting the meeting at some central point, where the inspectors from all three of those states could get together. I think that a meeting of that kind would be wonderfully beneficial. We have a pile of work to do with Illinois and with Minnesota and my idea was if we could get our inspectors together at a meeting of that kind and get Dr. Abbott over there and meet possibly one or two others, that we could get a lot of information. That is, our men might get something from the other states and we might have something that would be of use to the other states, and I regret very much that the other commissioners are not here so we could talk it over. Then later I had in mind taking the matter up with Dr. Crumbine and the Missouri man, calling a meeting down there and ask a representative of the department to meet with us at some central point. I believe it would be wonderfully educational in the way of instructing your inspectors along lines that would bring a great deal of good, and it would be co-operation in fact, not in theory.

Dr. J. S. Abbott: I would like very thoroughly to endorse what Mr. Barney's plan proposes, because there is no doubt but what there cannot be any co-operation established between strangers. We are not going to deal very frankly and very sincerely with people we do not know. It has another advantage: That is, it brings the inspectors themselves in contact; it gets them together and talking. Of course, this food and drug work is not much stronger than its inspection force. There is no more important part of the machinery for this regulatory work than the inspection end of it. I think we would all do well to emphasize that and to appreciate that the inspector is the important man to keep your eyes on in making an organization and carrying it on. There can be no co-operation of any value between people unless they are willing and are helped by a spirit of dealing with each other in the most cordial way and frankly and on the basis of the fullest and sincerest of action. I feel very strongly on that point, that the basis of this whole proposition is absolute sincerity in our dealings with each other and frankness and cordiality.

Of course, I have, as you know, one sort of a weak characteristic, or disposition, and that is to be open and aboveboard and a little bit too frank in expressing my views, maybe, as I say things sometimes, perhaps, that I had not ought to. I haven't a disposition to keep things under my hat that ought to be kept there. I have a disposition to tell what I know and what I am going to do and tell it openly and not consider, like I should, what the results are going to be. That is a sort of general characteristic and in this co-operative work it seems to me we should be thoroughly frank and deal with each other plainly, tell what we like to each other, and what we don't like and criticize each other and each other's views, but do it in the best sort of spirit, and not get mad at each other, because we do not agree with each other at all.

I think the proposition is an exceedingly good one to get together as frequently as possible with your neighbors and talk things over. The other fellow has always got something we need, if it is not anything more than a little encouragement or a little stiffening up of our backbone, or letting ourselves know that some other people are thinking along the same lines. It is all for a thoroughly allied purpose; we all, as Dr. Alsberg says—the people of this country. I hope we can have such meetings and I am sure the federal people will be delighted to meet with you as often as possible, whenever you have these meetings. It is our intention to bring some of these meetings together at some central branch laboratory; that is, centers rather of co-operation to get the people together occasionally.

Mr. S. C. Dinsmore: Along the lines of Mr. Barney's suggestion, I would say that at a conference of the Western Commissioners we followed out this plan and it was one of the best meetings we ever had. We just simply got right down to business and everybody got acquainted with the other fellow and talked things over, and we certainly got a lot of good out of that meeting, and I think it is a most excellent idea and I certainly will avail myself of the opportunity of meeting with the commissioners.

The Chairman: Any further discussion? If not, we will pass to the election of officers.

Mr. R. M. Allen: It has been my custom during the last several years to make some proposals. I have a slip which was handed to me, on which I made a few changes, but at least I am going to make this proposal:

For President—F. A. Jackson, Rhode Island.
For Vice-President—Maurice Groshen, Wyoming.
For Secretary—S. C. Dinsmore, Nevada.
For Treasurer—George J. Weigle, Wisconsin.

The Executive Committee to remain as it stands—Mr. Ladd, Mr. Frary and Mr. Soule.

The motion was seconded.

Dr. R. E. Rose: I move that the nominations be closed and that the candidates be elected by acclamation.

(The motion was put by Dr. Jackson and carried unanimously.)

Mr. R. M. Allen: I wish to put myself on record in reference to Commissioner Foust. This organization has been very fortunate in having the services of Mr. Foust. He has been very faithful in the performance of his duties and it was only on account of my understanding that he desired to be relieved from the responsibilities of the office that I left his name off of the list.

Mr. F. A. Jackson: I want to thank the members very highly for the honor and ask their hearty co-operation, and I assure you I will do the best I can for this division of the association.

The Chairman: Hitherto we have all brought little programs that have been distributed for this section; they have been printed free of cost, as I understand it, by Mr. Fourst. Now, whether this section deems it advisable or necessary to have a separate program, I am sure I do not know. Of course, it is printed in the general program.

Dr. J. S. Abbott: I think that would be sufficient.

The Chairman: Unless there is some other expense.

Dr. R. E. Rose: There is no doubt that there is a certain amount of incidental expense that accrues to the Secretary and Treasurer of even this branch of the general association and there should be a small fund for postage, correspondence, etc. This we should certainly provide for, and I would suggest that a small annual tax be levied.

Mr. J. J. Farrell: If there is any expense, why not turn it in to the President for these two sections?

The Chairman: The feeling of the section seems to be that it can be taken out of the general fund.

Gentlemen, I believe that closes up our business. Unless somebody has something else to offer, a motion to adjourn is in order.

Motion to adjourn prevailed.

Official Proceedings

Section B—Association of Official Food and Drug Chemists

President—Dr. H. E. Barnard, Indiana. Vice-President—George B. Taylor, Louisiana.
Secretary—F. L. Shannon, Michigan.

HOTEL CLAREMONT, BERKELEY, CALIFORNIA.

TUESDAY, AUGUST 3, 1915, 2 P. M.

Chairman Pro Tem: The President of this section, unfortunately, is not able to be here. I am only the officer pro tem. I am the only officer of the section present, and I feel that it would be better for the section, perhaps, if the members of this section here assembled would elect a presiding officer. What is the pleasure of the gentlemen? Has anybody any suggestions?

Mr. R. S. Hollingshead: I move that Mr. Shannon be asked to preside.

Mr. C. W. Johnson: I second the motion.

Mr. F. L. Shannon: (Assuming chair.) I should have liked to ask that Dr. Allen preside.

However, I do not know that it is necessary to put the matter to a formal vote, for this is to resolve itself into a round table, and we will cut out all formalities; that is, if it is the wish of the section, and therefore, I will consent to preside.

Now, the first thing on the program was the President's address.

The President of the section has not forwarded me a copy of his address, so we will pass that up.

I haven't any canned speech, so we will pass that.

The second thing on the program is, "Administrative Methods in Sanitary Control," by Mr. R. M. Allen of Kentucky. I shall call Mr. Allen before you.

Mr. R. M. Allen: Gentlemen—I was rather surprised and very much pleased when I was asked to deliver a paper to the scientific section. However, economics is just as much science as chemistry; in fact, we are beginning to find that applied chemistry comes very close to applied economics.

I regard this section as the most important one of our Association; in fact, I have always regarded it as the science of the section as representing the real work. You have an opportunity to build up a very strong section in food control work, food control investigation.

My suggestion is not only to bring the chemistry and kindred subjects together, not only the chemists but the bacteriologists; bring them together to make any scientific investigation necessary and with which this section has to do.

The subject which you assigned me is an important one, a difficult one. It is very difficult to find the facts, and then, after finding them, it is very difficult to get the facts into effect.

And, thereupon, Mr. Allen proceeded to read his paper:

ADMINISTRATIVE METHODS IN SANITARY CONTROL.

By R. M. ALLEN,
Chief, Kentucky Food and Drug Department.

There are no hard and fast rules in administration. Many administrations are hampered by excessive rules; many ineffective from want of system. Nor do the established rules, applicable in one line of work, although there may be many rules applicable in common in all lines of administration, always apply to other line of effort. Successful administration may be defined as getting results at a minimum of expense and with a rhythm of effort.

To illustrate the differences in methods applicable to particular lines of work: The head of the street-cleaning department can study the sources of dirt, daily accumulations, the amount of labor, the number of wagons, teams, sprinkling carts and other equipment necessary to remove the accumulations of dirt before it becomes objectionable on any part of the streets. Once given the money and authority, all are in favor of cleaning the streets, and the street commissioner has supreme command over all dirt. In the administration of food-control laws the sanitary problem is different. The head of the department and his force do not do the actual sweeping. It is their job to set in motion the influences which put the food dealer or producer to work at the cleaning, and which keep them permanently and effectively on the job. The central purpose is to create the cleaning movement on the part of the trade and an appreciation of and demand for sanitary quality on the part of the public. Some of the general rules for this accomplishment may be enumerated as:

Facts. In a recent address before the Oyster Growers' and Dealers' Association of North America, I stated:

"There is one basis of agreement between industry and the relation which the public assumes, as consumers, one basis upon which the security of business rests, a basis to which public confidence can be brought and upon which production and sales can be increased, and that is the basis of the fact and all of the fact in any question at issue between the official and the trade regulated, or between the trade and the purchaser. Theory always precedes fact. The chemist has many theories before the final demonstration of the scientific fact in his crucible. Economic theories must precede economic facts. The reason why we frequently misjudge public men is because we cannot accept their theories, forgetting that some one must first give utterance to theories, to be later subjected to the combined thought in public and private affairs.

"We can never quite forgive men for uttering theories, especially those who would involve the business of a state or nation in one jeopardizing experiment, or who have dogmatized an undemonstrated theory to the exclusion of all other methods. We possess a class weakness—whatever the class, whether manufacturer, laborer, or farmer—towards those who protest for us against unpleasant theories or unpleasant facts. We need to develop the national perspective that will recognize the honest purpose of the theorist and that will keep the theory in its experimental limitations until demonstrated.

"The great administrators, the great leaders in practical affairs, are theorists as well, but they are in control of and not controlled by theory, and know the difference between theory and the demonstrated, practical fact.

"We employ two methods in our approach toward the fact. Some of us attempt to prove or to dogmatically stick by an unproven theory; while others use the theory as an inductive method towards a broader and more accurate knowledge of the situation. There should be no controversy between the regulatory officials and the trade, between the public and the trade, in any sincere and co-operative attempt to find the real fact. When the material fact in any issue is established, it should become the accepted basis for the conduct of both government and trade."

Intelligent and effective effort are impossible without a knowledge of facts. Moreover, the whole of the food industry has been subjected to many costly changes not only from the health departments, but from private advice, because of an effort—frequently earnest—towards sanitary requirement, not based upon the knowledge or the proper equipment, method and economic conditions necessary to produce permanent results. In years past, ordinances and laws were passed preventing the establishment of a slaughter-house within the city. It was provided, in general terms, that the slaughter-house should be clean, but the central aim was to put the nuisance as far out of the city as possible, accepting as settled the doctrine that the slaughter-house is, per se, a nuisance, and not knowing that this plan of city neglect resulted in infection and the important and gigantic waste of by-products and a widespread dissemination of disease to other animals. A study of the health laws and ordinances of the country show many similar instances, necessitating an almost entire rewriting of many of our state and municipal health codes in order that the recognized modern methods of sanitation may be made legal. The residential district is not, of course, a suitable place for a slaughter-house; but city sewerage facilities, convenient refrigeration and daily municipal control are among the modern methods of economic and sanitary slaughtering. The first big rule in sanitation is: the facts, and all of the facts involved. The investigation should be widespread. In food sanitation, bacteriological, chemical, physical health, sociological and economic surveys must be made. When the general data are accumulated, proper grouping and analysis will separate the degrees of problem, and help to suggest the remedy.

Personality and Experience. The personality of the force is a large factor in such regulatory work as food control. Confidence from the trade and the public in the knowledge, thoroughness, and fairness of the individuals connected with the work, always secures larger and more permanent results, and always at a lower cost to both sides. It is frequently the case that one state or municipal food control department employs methods which induce sanitary effort throughout the trade, at lower cost than do less effective methods employed by other departments. It frequently happens that one inspector who has the know-how and a tenacious interest can get more results in a dairy district than several inspectors of a different type. In business, those who are sent out to deal with the public are selected with great care, and the personality of the traveling agents has much to do with increasing the extension of the firm's products. When the food control work started, inspectors were merely regarded as sample takers. The demand to-

day is for an agent, who knows the essential points in sanitary neglect, who knows the equipment and the method necessary to recommend, who has the personality to inspire confidence from the individual with whom he is dealing, and lead him to do the things necessary to correct insanitary conditions. Under this heading the qualifications of a dairy, a meat, bakery or other inspector may be discussed, but the general rule is that the inspector shall know his job and have sufficient interest and winning personality to obtain results.

Another form of inspector has been the average health officer, untrained in sanitary methods, who condemns without giving recommendations, and who frequently emphasizes the scare features of sanitary deficiencies, and when this is done, and the cruder nuisances abated, regards his full duty accomplished.

Knowledge of Trade Conditions. It is both unfair and ineffective to send an inspector among the bakeries, for example, unless he knows how a bakery should be constructed and the requisite equipment and method for sanitary control. The same applies among dairies and other food places. One inspector can walk continually throughout the field of inspection, and his mind will be closed to the real conditions to be corrected and how to correct them. The trained field agent knows how to group problems common among all, or to a certain portion of the trade, how to analyze the economic and other reasons responsible for these conditions, and what to do to set things right. It is of great importance that all the recommendations made be sound and practical. If the place is an ice plant, the inspector should know about water purification and the best methods for sterilizing and filtering. If in a catsup factory, he should be able to detail the omissions in method, and make intelligent suggestions. I do not mean that he should recommend particular brands of equipment, but he should know enough about equipment to recommend the general types that are most effective and economical. Two workers in the Government surveys, Drs. Pennington and Bitting, have shown that widespread results can be accomplished through first, a thorough study of the conditions to be dealt with, and second, a thorough study of the practical remedies. Through such methods, Dr. Pennington is rapidly revolutionizing the poultry and egg industry of the nation, and there is no establishment throughout the country that would not only welcome, but that is seeking, the constructive sanitary advice, which she and her force are able to give. In the Government surveys, and later, in the surveys of actual production, Dr. Bitting has done much to revolutionize the production of fruits and vegetables, because of study of facts and of study of how best to deal with the facts.

Punishment and Reward. The cruder abuses can be corrected by quarantines, notices to clean up, and punishment. The development of the higher standards in sanitary efficiency must come through reward—reward of profit and increased interest and pleasure in the business. It is impossible to clean up a milk supply until an opportunity for sanitary quality to be identified in the market and to secure the preferences and prices, which it deserves, is established. "Reward of merit" and the development of interest have inspired more study in the public schools than the fear of punishment has compelled. This does not mean that the penalties of the laws are not frequently necessary as a last resort. The point is, that the penalty of the law cannot be depended upon as the sole means, and constitutes but a part, frequently a small part, of the methods by which sanitary results are accomplished.

Official Investigation and Prosecution. The central aim must be to convince the trade that the request is right, that it is necessary to prosecute, and the next step is to have the case prepared so as to convince the court and the jury. One well prepared case, involving basic principles, thoroughly contested before the courts, has a very lasting effect upon the situation to be dealt with. The testimony depending upon the provisions of the statute may be based upon an examination of the product or the report of the inspector, or the sanitary condition of the plant. Modern sanitary laws do not wait until the product spoils or becomes infected with disease, but directs attention towards the omissions and lack of care which would subject the product to contamination. In the sale of a piece of spoiled meat, it is sufficient to make a bacteriological and chemical examination of the meat. If the testimony is directed against a spoilage that is general throughout the plant, the case is stronger with the evidence showing actual carelessness in the conditions, production, preparation and storage. In bacteriological examinations, the Endo plate for example, showing the bacteria of the B. coli group is effective against the contention that the general count may not always mean harmful bacteria—such contentions are being made today in the absence of investigations showing the relation of bacteriological growth to chemical decomposition, and the possible formation of toxic properties in the product. In one case a health officer or inspector will dogmatically state that the place was "dirty," or "filthy," or "absolutely unfit for the handling of food," or he will state indefinitely that the place "was not as clean as it should be," "needs renovating," and fail to detail the reasons why the place is filthy or why it needs renovating. On the other hand, if the inspector has made careful notes on each essential item of equipment and method, and is in a position to give a true picture and in a way to convince the court and the jury that he is not drawing from a stock of words, which describes insanitary practices, but from descriptions which he actually observed at the time of inspection, his testimony is very effective. If he inspects an unclean bread-box, which he describes as "having flies," or other "dirt," a jar filled with the dirt taken from the bread-box shows the jury just what he is talking about. Photographs are frequently effective.

As knowledge of the methods of public health increases among the public, confidence in dogmatic theory or positive assertions unsupported by the facts grow less, the laws will be made plainer, particular practices will be, per se, prohibited, and evidence under such law, showing the continuance of a practice or the omission of the requirement, will be sufficient. But in the task of demonstrating broadly to the court and jury the application of the sanitary provisions in the law, and the reasons why certain conditions affect wholesomeness, requires thorough preparation of the case and that the facts be supported from every sound standpoint. We frequently hear of standard rating on score cards or a standard for bacteriological counts, whereas the best method for a situation lies in showing the rating on the score card, together with the bacteriological count and any other evidence available, and all of which will help to establish in the minds of the jury, and, through them, in the minds of the general public, the fact that excessive bacteriological counts mean carelessness in the production or absence of the equipment and the method necessary to protect from insanitary conditions. In short, sanitary requirements must be placed before the trade, or, in case of prosecution, before the jury, so as to appeal to their own knowledge and conception. A demonstration which they can understand, an object lesson before their eyes, reports of inspection in such detail as to give a convincing picture of the conditions observed are among the methods that bring results. Applying these examples of general rules to some specific instances in insanitary bakeries:

Insanitary Bakeries. The bakeries of Kentucky were inspected and sanitary requirements pointed out. This was followed by another inspection. The second inspection showed widespread improvement. The third inspection found some twenty delinquents. All were brought into court, the charges being bad light and ventilation, unclean utensils and baking cloths, unclean proofing boxes, bread troughs and similar items generally included in the list of bake-shop delinquencies. The bakers pooled and employed, as counsel, a personal friend of the writer and a member of the State Senate, at twenty-five dollars per baker, the attorney to pay all fines and costs. The attorney asked for one test case; but there was nothing to test



R. M. ALLEN.

under the law. The facts were plain, the bakers had been given a fair chance, the sanitary provision of the law and the regulations adopted under the law were plain, in harmony with the requirements recognized as necessary for sanitary baking, and legally sound. A test case would have meant trying the one and filing the others. The first case resulted in a fine of $50.00 and 10 days in jail. The other bakers dismissed their attorney, pleaded guilty, and asked for another trip from the inspectors to point out all deficiencies in method and equipment.

In the trial of the one case, the witnesses, a master baker who has proven a rare find for inspection, and a physician—trained also in bacteriology and constructive sanitation, and whose field experience makes for a broader view, more interest and more concrete work in the laboratory—exhibited a foul baking cloth. Such cloths are placed between the loaves in proofing, and with constant additions of grease and no cleaning made a forceable exhibit against the baker happening to be using them in his shop.

The case went up to the higher courts. The final issue was that of the right of the legislature to prohibit the sale of foods exposed to contamination without actual proof of contamination in the loaf of bread or bottle of milk. The department developed the principles of preventive medicine; of people and cattle quarantined when exposed, though not infected; of no way to tell as to when or where the germs of contamination incubate into harm; that to wait until the ice cream had shown results from a poisoning which Vaughan calls tyrotoxicon, or until the baby had been affected by impure milk were not safe

methods. The court sustained the law and gave a very clear endorsement of such preventive methods for sanitary control.

This inspection developed a need for a general study of baking problems, and this, in turn, a need to teach correct principles of scientific baking to a large part of the baking trade. Such a laboratory is now established in Kentucky, and its psychological effect upon the trade is of equal importance with the valuable and helpful work that it is doing in the investigation of baking problems.

Sanitary control of foods is the larger problem of the city. The Federal Government and state departments are working to clean misstatements from the labels, and their sanitary work—the Federal Government for want of jurisdiction and the state departments for want of funds—is more with the production and wholesale distribution. The state may help, but if the city is to have everyday results, the city must do everyday work.

Before 1910, field inspections, with occasional bacteriological work, were relied upon for sanitary control. The writer has given special attention to the organization of a bacteriological laboratory, the methods adopted and the direction of the work towards knowing the equipment and methods most necessary to protect food from contamination and disease. Bacteriology is an accurate tool in sanitation, if market samples are followed into processes and trade methods. The bacteriologist, coupled with the field sanitarian, and both working together, is a method which is producing more accurate and more permanent results. From milk, this method has been applied to carbonated beverages, oysters in the retail market, fruit and vegetable factories, and the general problem of food exposure.

Some illustrations of constructive sanitary control may be given as follows:

Milk. The items of equipment and method for sanitary dairies, first suggested in score form by Professor Pearson and issued by the Dairy Division of the United States Department of Agriculture, met a ready assent from dairy inspectors. The grading plan, or sanitary standards for milk recommended by the New York Milk Committee meets equal approval.

The writer's department, in addition to general milk inspection work in progress throughout the cities and towns of a state, has selected three cities of ten thousand, forty thousand and over two hundred thousand in population, for continuous and co-operative work with the local health departments, milk depots and dairymen. The methods adopted were developed in connection with close supervision of several certified dairies established for the supply of the largest city.

For the city of forty thousand, the dairies were visited and scored. The inspector knows how to build, equip and operate a dairy, and which inspires confidence among dairymen. Samples of the milk were taken from the market. The bacteriological results, together with the cotton sediment test—filtering a quart of milk through a cotton disc—the score, together with a statement pointing out the requisites necessary to reduce the count and eliminate the sediment, were sent to each dairyman.

A large dairy, milking several hundred cows, and aspiring to sanitary quality, was found with bacteriological counts ranging from ten thousand to several million. Its methods were checked over, by taking drainings of water from cans, buckets, bottles, and the cooler and bottler all ready, from the cleaning and sterilizing system, for the afternoon's milking. The sterilization proved imperfect; dust came from the road, with prevailing winds, into the loft where the milk cans were emptied into the splendidly-constructed cooling room below; the pipe between the cooler and bottler was both unclean and unnecessary, and the bottler too elaborate. The milk from this dairy is now showing an average bacteriological count below five thousand.

Another dairy supplying this city sent milk to a hospital, with a count averaging several millions and a large number of bacteria of the B. coli group, as shown on the Endo media, checked by other tests. The owner, a graduate of the agricultural college, before milk sanitation entered much into the course, protested against the practicability of bacteriology for milk inspection. The writer visited this plant with the inspector. It was well designed, with milk rooms, convenient barn and every evidence of prosperous farming. The barn floor, however, was of dirt, and dusty; cans filled in the barn; cows' udders not washed, and a kettle in the milk house, not always heated, were among the outstanding deficiencies. We took samples from the dust on the barn floor, brushings and washings from the cows' udders, samples from milkers' buckets, a section of the strainer rag, used over the can, and milk from the can. The dairyman came to the laboratory to see the results of high counts and the bronze colonies of bacteria of the B. coli group on the Endo plates, ranging from a mass from the dust to the usual amount in his milk. He was convinced, made the necessary changes and his milk is now below an average in count of twenty thousand. We tried the method with a dairyman having a clean shed for milking, and a converted cabin for a milk room; he and his wife being present at the work. This dairy has shown some better results than the larger dairies mentioned above, due to small volume, simple methods and personal interest.

We wrote a milk ordinance and selected a milk inspector for this city of forty thousand population, and the continuation of the work, together with monthly publication of sanitary ratings from a chart, from which the casual reader can pick out results at a glance, are showing a marked decrease in the bacteriological count, and which is growing less each month and each summer.

In the largest city, efficiency in pasteurization was one first step. Taking samples through the processes helps the depots to find the trouble. The retail sales of milk, in restaurants, grocery stores and dairy lunch places were rounded up, causing a majority to change for the source of methods of handling. Few grocers now handle bulk milk. The plan of inspection among dairies, outlined above for this city of forty thousand, is being followed in the dairy field supplying the largest city.

Such constructive methods for sanitary control are also bringing less opposition to tuberculin testing. The point is: The majority of dairymen are honest, want to do right, want sanitary quality, want to keep their milk from being dumped with the unfit, and want to acquire a market reputation, when once they are actually shown and convinced. There are, of course, some who must be ultimately driven from having to do with the production or distribution of milk.

In connection with inspections of Louisville's milk supply, a rescoring of the dairies has just been finished. They have been grouped into those scoring below 50, between 50 and 60, between 60 and 85 and above 85 on the Government score card. A composite score is being made of each group, and the faults in connection with each will be outstanding. A summary and analysis of some five years of milk work in Kentucky is being made and will be published at an early date.

In order to obtain results and put facts into practice economic analysis and methods must follow bacteriological, chemical and field inspections. We are beginning to realize that applied economics is the partner of applied science, using both terms in their restricted sense, because economics is a branch of science.

Grocery Stores and Food Exposure. Here is one of the big problems still ahead. Before us is the tabulated sanitary condition of the grocery stores of a state, and a careless public to buy foods from insanitary conditions which they can see for themselves. With more knowledge of sanitation among the purchasing public, there would be less need for compulsory bread wrapping, or to spend public moneys to keep candies, strawberries, dates and pies from exposure to contamination, at the place displayed.

The average grocery store has no hot water for cleaning utensils, no sanitary system, little or no knowledge that profits are being lost through preventable spoilage or deterioration in quality. Once, in Vancouver, B. C., I saw a line of people going in and out of a grocery and retail meat store. On one side the beef and sheep carcasses hung in refrigeration over a clean floor, behind double plate glass. In a separate compartment, still behind glass, a workman, in white and in plain view, was grinding "hamburger." There were similar arrangements for poultry, fish, vegetables, fruits and other foods.

Many grocers, in cities large and small, have adopted sanitary methods, but the average grocery, supplying the masses of the population, are still far away from the sanitary methods necessary to protect food. The methods of sanitary control in the food factory, cold storage house and inspected packing plant must pass on into all of the places where foods are sold and served, before the consuming public will obtain full benefits from the costs of sanitary inspections. It is a problem of temperatures, containers, over-buying and protection from outside contamination. The trade demand for display must be met with facilities which will protect the food while keeping it before the purchasing public. The cost of food packaging must ultimately conform to sanitary needs rather than to trade fancy.

Sanitary regulations will ultimately require proper facilities for handling perishable foods before permits are allowed. The establishment of municipal markets, with proper refrigeration, arrangement and equipment, and renting space only to those who are capable of sanitary care is worth considering for districts in which the proper protection of food now seems to be impossible. The necessary protection of foods in the retail market is a potent reason for more of efficiency and sanitary methods in municipal street cleaning.

Meat Inspection. The problem of diseased animals starts with the farmer's lack of care for animal health. Diseased stock and animals no longer profitable for dairying or breeding are sent into the markets, and the stockyards become sources of diseased meat and the means of disseminating animal diseases on to other herds. Meat is one of the food staples most subject to spoilage. The supply is both conserved and its wholesomeness protected to the extent that supervision extends from the sale or shipment of the animal to the sale of meat to the consumer. Diseased meat transmits animal diseases to both other animals and to man. Spoiled meat, in certain stages, is unwholesome. Moreover, the costs of sanitary meat can be financed out of the wasted, nuisance-producing and meat-infecting offal, together with further profits from economical slaughtering and handling. This waste, the writer estimates for the forty per cent of the uninspected American meat supply, using as a basis a study of uninspected and inspected plants and economical and uneconomical methods of slaughtering and handling, together with the total number of animals slaughtered, to amount annually in the United States to $60,720,000.

One illustration of state meat inspection methods and results may be cited from work done in a city of over 200,000 population. On first inspection there were three packing plants, one of which was under federal inspection, and about 120 slaughterhouses and places where animals were killed. Prosecutions and attendant publicity reduced the 120 slaughter-houses to 38. The butchers then accepted the constructive plan offered in the beginning. Regulations, adopted under authority contained in the state law, were redrawn, and, as finally agreed to by the committee from the butchers' association, constitute probably the strictest set of regulations ever put on paper. With the state model established, several commercial organizations joined the city and state departments in presenting an ordinance and plan for inspection to the general council of the city. The ordinance has been passed. The examinations for inspection force have been graded, and the city has at last undertaken an everyday control of its meat supply. Two packing plants and several of the other 38 plants have federal inspection.

Oysters. The need for regulation in the retail market is well shown by results from co-operative work done during the past winter with the United States Bureau of Chemistry and the Kentucky Department, Dr. Carlton Bates being in charge of the work for the Government and Dr. W. R. Pinnell and Professor J. O. LaBach having special charge of the investigations for Kentucky. Shipments of oysters were received into the state after having been examined at the beds and at time of shucking by the Government. The oysters so received were examined at the time of arrival, and, in some instances, the shipment was subdivided, part of the sample being turned over to the retail grocer and part protected at or around 2 degrees C. in packed ice in the laboratory. A typical instance is shown on the accompanying chart.* These results show that the oyster bed is passing under effective protection against contamination, but that the wholesale and retail methods are not up to sanitary requisites. The bacteriological count, as you see, jumps

enormously after being received from the express office, due to exposure. These studies will be continued next winter, and the Government and the Kentucky department should be in joint position to make recommendations of value to other states. This is an example of co-operative work, which all of the states should take up with the Government, take up for different subjects, and so as to prevent duplications not necessary to confirm results. As a result of this study the Kentucky department has made preliminary recommendations as follows:

(a) Definite sanitary regulation.
(b) Temperature regulation.
(c) The establishment of time limits, interdependent upon temperature.
(d) Regulation of washing so as to prevent frauduient additions of water.

The detail of temperature regulation needs further investigation, and it is the purpose of the Kentucky department to cooperate with the Government in further studies during the next season. It may be stated as a general rule, however, that:

1. Oysters should be protected during the gathering, shucking and preparation for shipment, from delays and all forms of contamination, packed in sterilized containers, and sent into the market at once.

2. That oysters should be protected during the shipment and in the retail market, from all outside contamination, such as exposure in display containers, open to the dust of the street, unclean dippers, storing in cans, jars and other containers, which have not been thoroughly sterilized, and the dumping of fresh oysters on old oysters, and

3. That the temperatures should be held from start to finish, at as near freezing as possible. It may prove the better plan, as in the case of milk, to pack all oysters for the retail market in sealed containers, at the point of original shipment.

	Bacteria per CC. Meats. 4 das. @ 25° C.	48 hrs. @ 37° C.	Liquors. 4 das. @ 25° C.	48 hrs. @ 37° C.	Free Ammonia.	Amino Acid Ammonia.	Total Solids.	Moisture.	Ash.	NaCl.
Off bed	2,309	1,039	9,974	399 (16 expts.)	0.0003598	0.1540	19.757	76.496	1.74	0.503
Shucker	7,440	2,498	61,880	68 (15 ")	0.000426	0.1633	21.24	72.06	1.90 (14)	0.566
Washer	8,329	61		 (2 ")	0.000525	0.1438	17.05	82.95	1.02	0.085
Chiller	13,354	101		 (2 ")	0.000210	0.1307	15.875	84.125	.815	0.045
Com. pkg. time of shipping	49,663	2,638	2,664	1,880 (15 " B.) (16 " C.)	0.000354	0.1192	15.939	84.095	1.025	0.057
Com. pkg. time of arrival	57,768	3,001	55,158	2,275 (16 " B.) (15 " C.)	0.0004027	0.12457	17.30		0.956	
Ret. pkg. 24 hrs. after arrival	36,620	4,200	14,760	2,460 (2 ")	0.000280	0.13146				
Ret. pkg. 48 hrs. after arrival	196,080	22,468	272,760	26,140 (5 ")	0.000329	0.110095				
Ret. pkg. 72 hrs. after arrival	57,300	4,760	25,120	2,880 (2 ")	0.000385	0.17027				
Ret. pkg. 96 hrs. after arrival	1,674,000	207,487	2,073,733	365,586 (3 " B.) (1 " C.)	0.000421	0.10360				
Lab. pkg. 96 hrs. after arrival	312,400	1,920	208,800	2,120 (1 " B.)						
Ret. pkg. 120 hrs. after arrival	627,000	122,000	484,800	135,200 (1 ")	0.000490	0.08851				
Ret. pkg. 192 hrs. after arrival	86,400	4,720	11,120	960 (1 ")	0.000245	0.12600				
Ret. pkg. 216 hrs. after arrival	11,716,000	622,000	4,800,000	454,000 (2 " B.) (1 " C.)	0.000595	0.19321				
Lab. pkg. 216 hrs. after arrival	1,790,000	85,600	148,000	15,600 (1 " B.)						
Ret. pkg. 240 hrs. after arrival	1,184,000	226,000	1,920,000	256,000 (1 ")	0.000315	0.16632				
Ret. pkg. 264 hrs. after arrival	5,574,400	429,680	667,200	77,600 (1 ")	0.000245	0.12885				
Ret. pkg. 360 hrs. after arrival	4,640,000	460,000	5,100,000	400,000 (1 ")	0.000070	0.14616				
Ret. pkg. 384 hrs. after arrival	544,000	320,000	2,412,000	496,000 (1 ")	0.000595	0.20689				

Food Spoilage. Food sanitation is tremendously economic. The practice of its requirements means food conservation on an enormous scale, as well as protection from disease. Sanitary quality means also better food quality in the product. Kentucky is in the midst of a survey to determine the amount of food spoilage in the wholesale and retail trade, the practices or omissions responsible for this spoilage, and the way to set things right.

In the data secured by Mr. W. G. Terrell of the department we find for fruits and vegetables a typical example from an established retail firm, which reports the keeping qualities of fruits and vegetables as follows:

Peaches	2 to 4 days
Cantaloup	2 to 5 days
Raspberries	1 to 2 days
Dewberries	1 to 2 days
Blackberries	1 to 2 days
Watermelons	1 to 2 weeks
Apples	2 to 4 weeks
Oranges	1 to 2 weeks
Lemons	2 to 4 weeks
Limes	2 to 4 weeks
Plums	2 to 3 days
Apricots	2 to 3 days
Cherries	1 to 2 days
Gooseberries	3 to 5 days
Currants	2 to 3 days
Pineapple	1 to 2 weeks
Bananas	7 to 10 days
Celery	3 to 5 days
Sweet potatoes	2 to 3 weeks
Irish potatoes	O. K.
Eggplant	3 to 5 days
Cucumbers	3 to 5 days
Peas	2 to 3 days
Beans	2 to 3 days
Lettuce	2 to 3 days
Onions	2 to 3 months
Cabbage	5 to 6 days
Cymlings	1 to 2 weeks
Green corn	2 to 3 days
Asparagus	2 to 3 days
Radishes	1 to 2 days
Peppers	7 to 10 days
Turnips	3 to 5 days
Carrots	3 to 5 days
Cauliflower	3 to 5 days
Okra	5 to 7 days
New butter beans	2 to 3 days

This dealer with long experience in this line of trade states that:

Lemons and oranges keep better wrapped in paper.

Celery, lettuce and radishes keep better if kept in a cool place and covered with wet paper.

Green peas and beans should be well ventilated to avoid heating.

Cherries keep better in cool, dry air.

A cool, dry atmosphere is the best rule for keeping most fruits and vegetables.

This dealer figures ten per cent loss on fruits and vegetables.

A typical wholesale fruit house gives the keeping qualities of fruits and vegetables as follows:

Peaches from Georgia will keep 10 days.
Cantaloup from Georgia will keep 10 days.
Raspberries from Kentucky will keep 2 to 5 days.
Dewberries from Kentucky will keep 5 days.
Blackberries from Kentucky will keep 5 days.
Watermelons from Georgia will keep 2 weeks.
Apples from Kentucky will keep 2 weeks.
Oranges from California will keep 30 days.
Lemons from California and Italy will keep 3 months.
Limes from San Domingo will keep 30 days.
Plums from Kentucky will keep 10 days.
Apricots from California will keep 7 days.
Cherries from Kentucky will keep 5 days.
Gooseberries from Kentucky will keep 2 weeks.
Currants from Kentucky will keep 5 days.
Pineappies from Florida will keep 2 weeks.
Bananas from Central America will keep 2 weeks.
Celery from Michigan will keep 5 days.
New potatoes from Kentucky will keep 4 weeks.
Cucumbers from Kentucky will keep 1 week.
Peas from Kentucky will keep 1 week.
Beans from Kentucky will keep 1 week.
Onions from Kentucky will keep 30 days.
Cabbage from Kentucky will keep 30 days.
Green corn from Kentucky will keep 7 days.
Tomatoes from Kentucky will keep 2 weeks.

The proprietor of a chain of grocery stores estimates that the loss on fruits and vegetables will vary from five to fifty per cent. In connection with some of the small Italian dealers, from ten to thirty-three and one-third per cent is not an uncommon report. Kentucky is just in the midst of this investigation, and it is being followed throughout the four seasons. The study will extend into all of the methods for protecting the products from the producer to the consumer. The vast economic losses in connection with this line of food products can undoubtedly be decreased. What the causes are, and the practical remedies, are the things that we are studying. We hope by analysis in this investigation to find out the food difference between a fresh and a stale vegetable. We may also find that too much of the life of the vegetable is consumed in transportation and storage, or before delivery by the producer. It is all of these things in the aggregate and careless methods on the part of the retail merchant that are responsible for the losses and for inferior quality. Similar studies are being projected for meats and for some of the other foods. Based upon census figures and the preliminary work done, it can be stated that the economic loss from preventable food spoilage amounts in the United States to a half million or more dollars annually. This is in a sense, a new field for investigation. It is an important field. It is a field in which the chemist and bacteriologist have splendid investigational opportunity for new results.

Bacteriology, chemistry, sanitary engineering, and applied economics are among the necessary methods of food sanitation. Constructive educational methods can only follow intelligent investigations. In all of these, publicity is, of course, a great aid in both arousing the public sentiment and in directing the minds of the trade towards the necessity for sanitary method. The public must be brought to know, however, that the passage of the law, the trip of the health exhibit train, the chautauqua lecture, the Sunday feature in the newspaper, and the generous space which the press gives to work of this character do not mean that conditions have been remedied up; but that it is only as intelligent methods, directed by firm patience, are brought into every-day influence upon the problem at hand, that permanent and profitable results are accomplished.

We need to perfect better administrative machinery for federal, state and municipal sanitary control. In doing this, we must not forget that the systems finally adopted must bring all these influences into co-operation, and that public health laws must proceed not only along the line of medicine, but as well along the lines of biology, chemistry, and engineering, and along all the lines which have to do with the economic phases

of public health questions. The best system for federal control would probably be through an interstate health commission, into which the several approaches can be combined. Such a commission would have the advantage of being non-partisan, would be permanent, and have opportunity to build up a constructive public health policy. The proper organization for both the state and the city is still an open question. As to how many inspectors are necessary to control the sanitary condition of a given number of dairies is, as yet, unsettled, and as to whether a district, by combining food problems, should be put in charge of one or more inspectors, or as to whether it is better to direct effort towards different subjects, as the Department of Agriculture is doing, for example, in connection with the work of Dr. Pennington, and as Kentucky is doing in connection with its meat, milk and bakery work, are open questions in administration. There can be no hard and fast rules in matters of this kind. The trained field expert is capable of a variety of assignments. It is Kentucky's experience, however, that the best results come through a separate study of each of the problems to be dealt with, and the direction of effort towards the problem as it exists throughout the trade as a whole.

The Chairman: I would suggest that these gentlemen move their chairs over this way farther and you would have a much clearer view of the speaker and he wouldn't have to turn his back to you part of the time.

Before opening the discussion on this paper, I want to make one or more suggestions.

A number of you are strangers and if you will kindly give your names to the stenographer when you rise to make your remarks, so the stenographer will have some sort of an opportunity to get your statements, you will get into the record properly and we will all appreciate it.

Now, this admirable paper of Mr. Allen's is open for discussion.

If there is no discussion on this paper, we will pass on to the next one, which is a paper by Mr. J. R. Chittick of Chicago on "Efficiency Through Co-operative Control."

Mr. Olsburg: I would like to make a few remarks on Mr. Allen's paper, if it is not too late.

The Chairman: Surely, Prof. Olsburg.

REMARKS BY PROFESSOR OLSBURG.

There are two or three points I wanted to comment on. One of them was Dr. Allen's remark about drug stores. I wanted to know the experience of the Bureau of Chemistry. They have no control over drug stores, as a rule, because they do not do interstate business in Virginia; as far as I know, except in the District of Columbia.

During the last year and one-half we have on two separate occasions had collected prescriptions, pharmaceutical preparations from every druggist in the District of Columbia. The prescription may have been very simple; pharmaceutical preparations for simple ordinary household preparations, and that sort of thing, and not twenty-five per cent of the druggists in the District of Columbia would bring in samples near the grade.

We had glycogea, 95 per cent efficient in alkaloid; we had other glycogea that were 50 per cent too strong; we had tincture of iodine 75 per cent efficient. We did not find any iodine above the pharmacopœia. And we have had in prescribing, in the preparing of prescriptions, very great errors because of mistakes in doctors' prescriptions.

And had we chosen to be technical and rigid in enforcing the law on the first samples the druggists turned in there would not have been very many in the District of Columbia that would not have been prosecuted in the court.

The first question that came up was, How badly can you permit the average druggist to work? And, of course, they ought to be given 20 per cent leeway on their wares, we thought.

Therefore, a second collection of the same preparations was made, and we found a considerable improvement. The improvement, however, was sometimes rather funny. One man who was making an anver preparation had it way too high; and in a camphor preparation we found it down to 50 per cent efficient, as in one case it was 150 per cent above the requirements the next time the sample was collected.

For external application that makes very little difference. But applying the same pharmacopœia to extract of strychnine it would be a rather serious matter.

My reason for making these remarks was to urge upon you gentlemen to do the same thing where you are located.

The pharmacopœia provision at the present time—I say it in no carping spirit—requires so far as the retailer is concerned, a certain amount of elasticity. My idea is to adopt the provision of the pharmocopœia as a provision in dealing with emergency business.

One of the reasons for that is that there is no more for the pharmacist to do. I speak of the careful old fashioned work, and the man who is doing that kind of work, is required to dispense soda water and such things and his competitor is naturally the soda water fountain and department stores who are running along and getting his business, and in consequence he goes ahead and develops his own department store,—if he has merchandising instincts—but in any event it is ruining the profession at the present time.

One of the men who were cited at a hearing said, "I run such a big business, you can't expect me to pay much attention to my prescription counter."

I want to take this occasion to go into this question, and I do not think it would be necessary to prosecute most of the pharmacists if you cite them and give them a hearing and keep at them. But you will have to do it every year, and systematically collect samples, and do it so the pharmacist won't know when he is liable to be gotten into trouble.

A lot of the pharmacists regard themselves as professional men and want to remain so and they look upon this present tendency rather unfavorably, and a large number of them regard this present tendency as an unfavorable phase, and I think you will find that to be true.

Another remark I wanted to make was with regard to the determination of total solids in oysters based on some investigation I made years ago.

When I was with the Bureau of Fisheries we carried on such an investigation; and we found that in a great deal of our work we depend too much upon total solids instead of determining one individual thing in connection with the solids, the determination of a matter like an oyster, was a thing that I suspected in my previous report, which will be borne out in the work later on on scallops, and work which has been done at my suggestion since that time on oysters.

The easiest way of getting the oyster question settled is determined by finding out how much of the matter commonly known as animal starch called pollonyer in animals, is contained—that is the substance in animals and reduced the form in which carbo-hydrates is taken up by animals so it may be gotten into glucose, and in the case of new vertebrae into circulating nucleus, blood if you want to call them that, although what we call blood in most of the vertebraes can hardly be called that.

Now, this inversion of starch in the warm-blooded animal takes place a great deal, and is found in the liver; the glycogea in warm-blooded animals. You have to kill that animal at once without starving it. kill it quickly without any struggle to get the liver out as fast as possible to boil it at once into the boiling alkaloid. If you do not you get the ensign, which has not been diverted, which has been called. It gives it a chance to convert into sugar, and it kills the cell, and, of course, naturally destroys it; so the ensign being destroyed prevents the conversion acidphenedltine into sugar. In invertabrates, like the clam, oyster and so forth, the conversion of glycogea is more so. Of course, they are cold blooded animals, and ordinarily the glycogea is not converted because the main agent remains in the cell. Now, if you have ensign there it destroyed the life of the cell or it does what the botanist calls platimizing the cell or what the animalist calls hemelizing, and by placing it in anything, that is, mixing it with hypertonic solutions, you get the rapid conversion of the glycogea.

Now, in the case of the oyster or scallop,—if they are soaked they are usually soaked into water that kills the cells and results in the resulting conversion of the glycogea into the glucose and the glucose being soluble in consequence a floated scallop or a floated oyster shows a thinner formation than what you get in an unfloated animal and it is a better way than taking it in total solids because you are not depending upon the variability of whether the oyster is a fat one or a lean one.

Another point I wanted to make is with respect to the preservation of fruit and vegetables. If any of you are contemplating going into it it may save you some trouble. It has to do with the treating of or temperature of vegetables. It does not necessarily follow that vegetables heat the fastest with low temperature. A great many of you know that the best way to heat sweet potatoes is behind the stove.

One of my friends set to work and found that he could cut down the loss from the moulding of sweet potatoes; he found that the loss was due to excess growth. He found he was able to heat sweet potatoes for very much longer periods by storing them at about a temperature of 32, got better results than with the low temperature. That is just a hint.

The moulds have an entirely different range of temperature; many of them have a very low, and limited growth. All you have to do is to keep the vegetables at a high temperature.

Another point I wanted to make was the question of specialization. I agree with Mr. Allen that specialization within limits is the desirable thing; particularly, it is desirable to take up one set at a time, in other words, deal with one subject at a time and get that through with before starting upon another, and whether you can specialize or not, depends very largely upon the size of your laboratories and your fund.

We can afford to specialize more than the states because we have many more men. The state man is under constant pressure to cover the whole field. He gets better results in the long run if he divides a certain amount of time off to one subject; that is, devotes a certain amount of time to one subject and cleans that up and goes to the next.

I haven't meant to take so long and I apologize.

Professor Caspari: In respect to what Dr. Olsburg said about the retail druggists in Washington and the District of Columbia, I want to ask whether they made the excuse that they were not responsible for the goods, because that was the way in which they had been received from the manufacturer?

Professor Olsburg: Professor Caspari, I do not recall that particular excuse. I do recall one excuse of that type—I forget whether it was with reference to acidpheneditine. I think the druggist was sincere in his statement. He really was befuddled in his mind. He said the manufacturer whom he had bought it of had said it was acetanitide; it might have been sold to him by its organic chemical name, and he got it mixed up with acidpheneditine.

Professor Caspari: I am teaching the College of Pharmacy. As some will bear out, we are trying to raise the standard of the pharmacists each year and endeavoring to get a better class of men in the classes. We are trying to teach them to make their own preparations, rather than to buy them from the wholesale manufacturer.

Mr. Hart: What is the general rule? Do they make them most or buy them more?

Professor Caspari: I should say 95 per cent is bought. They buy lime water

Mr. R. M. Allen: Lime water was one thing that we have the most trouble with, samples of lime water that did not contain two per cent; they use a drug which is in solution containing two per cent of the amount, that is referred to as "saturated solution." Some of them have made up lime water and had it standing around a great time. They did not have the data, and therefore, I do not know how old it was nor the day, but they said they just had it there, put it in and let it work out until the bottle was full, and then they let them stand around. Others made the lime water with tablets which they bought, and they said—that was the case where they said the fault was with the tablets. Others made the argument that they gave lime water away. They said you couldn't hold them to strict account for things they gave away. It was just those things, paragoric, ordinary mixture of caffeine and soda, simplest kinds of prescriptions; and the showing was very bad.

Professor Caspari: The commissioner in Maryland followed a similar course to yours, and he found similar results, but he wasn't as lenient.

Professor Allen: We are going to do that next year.

Professor Caspari: He knew the conditions very well before he became commissioner.

The Chairman: This discussion is very interesting, but we will have to get along. We have a number of papers. We will now listen to Mr. Chittick. Mr. Chittick's paper is on "Efficiency Through Co-operative Control."

EFFICIENCY THROUGH CO-OPERATIVE CONTROL.

By J. R. CHITTICK, Chicago.
Chief Chemist Jaques Mfg. Co., Chicago.

In the beginning of the food and drug control work, it might not have been opportune for the manufacturers of such products to have even suggested such an idea as co-operation between those in authority and themselves.

In those days, nearly every manufacturer was looked upon with suspicion by the public and to a certain extent by some of the officials and, I dare say, many times they may have had sufficient reasons for doing so.

Unrestrained commercialism had reached a point where business had become calloused and most any kind of methods were considered legitimate or necessary, but when that revival wave swept over this land of ours and the existing conditions were brought to light, very few manufacturers were found without some fault and were brought up before the bar of justice charged with a crime.

Now, these men deeply resented being classed as criminals, especially so when the same acts had never been questioned before. Very few of these manufacturers were doing anything which we would not expect them to do under the non-restraint of trade practices and with the severe unfair competition with which they had to deal.

I am not speaking of the wilful polluter of foods and drugs of which there were some, but my remarks deal with the thousands of instances where products were not labeled as truthfully as they are today.

By far the largest percentage of violations were such as come under the "misbranding" section. It had become a habit in the business world to make exaggerated statements and to paint with beautiful colors to create the desired impression upon the consuming public. This was considered essential to good business.

Habits are hard to break, so conditions, such as these, had to be dealt with, with an iron hand. It has been said that you cannot make a man honest by law. Whether this be true or not in a direct sense, yet I do know that the enforcement of the Food and Drugs act, together with the various state laws of like nature, has made men more honest in the shortest period of time than has ever been done by any single legislative act in the history of our country. It is making business honorable.

All that was needed as a correction of the evils existing might be embodied in the word "protection." Protection of the public against that which is impure and unwholesome; protection of the public against fraud and deception; protection of business against unfair competition.

These laws are completely changing the environment of business by setting up ideals in the way of standards for business to attain and have driven out the polluter.

This work is not finished. It is but a forerunner of that which will occur in every field of merchandising.

The public is entitled to know what they are paying for and should be educated to know values.

Is the manufacturer satisfied with the outcome of all these radical changes? Yes, a thousand times yes. There is no satisfaction or degree of stability in anything other than the truth. The manufacturer now realizes that even business if it shall prosper must be built on the foundation of purity and truth.

Fears that legislation of this character and standards would greatly injure business by disclosing formulas and processes were heard on every hand when such laws were suggested. Some manufacturers seemed to feel that for any part of their business to be exposed would be ruinous. Undoubtedly many needed exposing and the sooner the better for the public welfare. Most formulas are now considered of very little intrinsic value.

The manufacturer spends every dollar possible to establish his name or brand. He must acquaint the consuming public with that name in such a way that it becomes indelibly fixed in their mind and they involuntarily associate the name with the product. The manufacturer must protect that name. It means as much to his business as your name and reputation mean to you. A good reputation is an indispensable asset to success.

Under most laws the chemist makes the investigations necessary to determine whether or not the products comply with the requirements of the laws and then certifies his findings to the commissioner.

If, in making an investigation, the chemist finds an apparent violation of the law, yet he feels sure there was no intent, I fully believe, in justice to all concerned, that no certification should be made without first making an investigation by giving notice and permitting the responsible party to make whatever explanation he may be able to give. He will be doing his duty as an official and no injustice will be done to the manufacturer.

This is a period when advertised goods are the best sellers. Good advertising, no doubt, leaves a favorable impression upon the public mind, but the commodity sold must fully meet the



J. R. CHITTICK.

expectations of the consumer. Today it must be so manufactured, labeled and advertised that it will never be questioned by any law-enforcing official. To so place a commodity upon the market, a manufacturer must know that it fully complies with the requirements of the law; that the labels are truthful and in right form, and that the advertising tells nothing but the truth.

It is, therefore, necessary for the manufacturer to keep absolute control of his products in a manner similar to the control given by the government and state officials. This means competent, scientific men with well equipped laboratories to investigate all materials received, the processes, and the manufactured material which goes upon the market. It means the employment of those who see to the proper labeling and to all literature and advertising matter pertaining to the business. In short, to be successful, he must guard his business with zealous care.

Thus we come to the successful business of today, being constructed upon the new foundation of honesty and truth.

A few years ago such idealism outlined for a business would have been considered fanatical. Today it is considered good business. From experience business fears unfair competition much more than properly enforced laws.

I do not want to witness any lowering of ideals or see the proper enforcement of these laws neglected. Too often reforms pass away as a fad.

It has been my good fortune to occupy an official position as state chemist of Iowa for more than eight years, starting at

the very beginning of the pure food work. The first of this year I resigned to enter the manufacturing field, but I did not resign from the pure food ranks. My efforts will always be to co-operate with you as officials working for the common good of the pure food case. While my co-operation will be in a more limited field than formerly, nevertheless, I should be able to devote more thought and attention to details of my work and in that way be able to accomplish more in the way of co-operation.

I made a promise, when I left official life to enter the commercial field, that I would not lower my pure food ideals, and made my position very clear to those who wished my services. They told me to write any stipulations of this character I wished into my contract. Such a stand as this, agreed to by employer and employe, is vital. Vital to us as scientific men who value our reputation and vital to the reputation of any business.

I hope you will pardon me for the personal element which unavoidably enters my remarks but what I want to bring to you is, how can the manufacturing chemist co-operate and be an aid to the officials?

First: He must be given the proper facilities to carry on investigations to establish the purity and value of his products. I was especially fortunate in receiving these instructions: "Build the best laboratory you can for the work required. Do not buy anything you won't need, but when you do buy, buy the best." I carried out these instructions to the best of my ability and if anything has been neglected, or is not what it should be, it is entirely my own fault.

Second: Become thoroughly familiar with every material you buy; know its method of manufacture and study the possibilities of contamination with foreign injurious substances. This rule is applicable to the official as well as the control chemist. It is impossible to thoroughly inspect any product without having knowledge of its manufacture. My advice is that all chemists take the time to enter every factory available and study the processes and materials. I realize that with the number of products you examine, it is generally impossible to do this, but there is no excuse for the control chemist not being familiar with his materials.

Third: Know the possibilities of contamination of errors of manufacture. See to it that proper standards for these products are made a part of the contracts.

Fourth: Thoroughly examine every lot of material received before it is accepted and never permit a material to enter into any manufactured article until you have given it a thorough examination and passed it.

I was recently brought face to face with a situation of this kind. Examination of one of the materials we buy showed it exceeded our limit in regard to a foreign product. This happened at a very crucial time when our supply of good material was nearly exhausted. It was necessary for me to condemn the goods and as a result the factory was forced to close for three days.

This is a time when the control chemist feels a heavy responsibility for he knows that every idle day means hundreds of dollars loss.

I have had some of the hardest fights with control chemists who manufacture some of the materials we purchase. As a result we have won our contentions and forced the material back where it came from. In every one of these instances the controversy was a question of pure food and not dollars. We have gone to some of the factories, studied conditions and made suggestions as to how troubles might be corrected. This is the attitude manufacturers and officials should take between themselves in a spirit of true co-operation as both will gain thereby.

Fifth: Keep a systematized control on each day's output. This serves as a check on your previous examinations.

Sixth: Be familiar with the laws, rules and regulations affecting your products. Keep in touch with the literature and study methods.

Seventh: Be free to impart whatever knowledge you may have whenever you can help another keep a proper control on processes of manufacture.

These few suggestions are my ideas of true co-operation and efficiency is the only outcome. As a state official, I admiringly watched the work of such men as Doctor Bigelow and Mr. Morey, both of whom have been doing conscientious pure food work.

All that the commercial control chemist should ask of you in official positions is that you have confidence in their efforts for co-operation until they have proven themselves unworthy of your trust.

(Mr. Chittick's paper met with applause.)

The Chairman: Is there any discussion on this paper?

(No response.)

If not, we will pass on to the next paper, No. 4, "The Effect of Time Upon the Optical Rotation of Lemon Oil."

This paper was to have been presented by Mr. Seeker of New York, but, unfortunately, Mr. Seeker of New York is not able to be present, so I have asked Mr. E. B. Hart to read the paper in his stead.

Mr. Hart: This is a very short paper and very much to the point.

EFFECT OF TIME UPON OPTICAL ROTATION OF LEMON OIL.

By A. F. SEEKER,
New York Laboratory, Bureau of Chemistry.

The question having been raised in connection with an abnormally low rotation observed in a sample of lemon oil, as to whether or not the age of the oil has any effect upon its rotation, readings were made upon six samples of lemon oil that had been kept by the author since 1908, the readings being made in April, 1915. The oils in questions were collected during the winter 1907-8 by Mr. E. M. Chace of the United States Bureau of Chemistry from the six principal producing districts of Sicily and are authentic samples, representing composites of several oils produced under Mr. Chace's supervision in those districts. Since making the original examination in the fall of 1908, the oils were kept in small coppers, partly filled, tightly closed with cork stoppers but not sealed, the coppers being stored in a refrigerator which, except at rare intervals, contained ice. They have at present a pronounced turpentine-like odor but are still capable of being used as a somewhat inferior lemon flavor.

	$1	$2	$3	$4	$5	$6
Rotation 1908	..64.92°	61.53	63.33	59.58	58.30	62.22
Rotation 1915	..64.92	61.63	63.16	59.58	58.06	62.01

Rotation in angular degrees sodium light 100 mm. tube at 20° C.

(The reading of the paper by Mr. Hart was applauded.)

Mr. Hart: Mr. Chase is here, and I think he might want to discuss that a little.

The Chairman: We shall be very glad indeed to hear from Mr. Chase.

Mr. E. M. Chase: I happened to talk to the superintendent just before I left Los Angeles. I received a letter from the Bureau requesting that I send him word, information about some of his samples. It was then, of course, too late for him to proceed to get the information in time to put it into this manuscript.

Personally, I have seen samples of oil, or at least one sample I might mention particularly, which was mentioned twelve years before I saw it in Sicily and had been kept in a sealed copper in the factory in which it was manufactured. We have no data upon the oil, the manner in which it was first produced, but I got samples at that time, and it was a perfectly normal oil. The oil did not have a turpentonic taste, as Mr. Seeker said some of them have. And it could have been put on the market as oil of the first quality, and the manufacturer claimed it had been manufactured twelve years before that time.

Of course, Mr. Seeker's oil was not kept in ideal conditions, but very good conditions; otherwise he would have got some very different changes.

When exposed to the sunlight, we found they went to pieces; and if his samples had been exposed on an ordinary druggist's shelf in a light-colored bottle, he would have undoubtedly found there was more deterioration than he found in the sample which was stored in copper.

The Chairman: I would like to ask of Mr. Chase—have you carried out any experiments in storing oils in colored bottles?

Mr. Chase: We kept all our oils in colored bottles. If I remember rightly, we had something like two hundred samples of oils produced in Sicily at that time, and we found that when they were stored in colored bottles and in a closet—the closet was in a constant temperature room, which was also dark, and, furthermore, the room was in a cellar, and the cellar was very dark—they were never exposed to anything, but alkaloid analyses would show they were in limited area always.

The Chairman: What would you say concerning an oil exposed to light on an ordinary shelf in a colored bottle?

Mr. Chase: I think it would deteriorate. If oil was exposed in an open dish in sunlight, you would have the maximum amount of deterioration; if kept in bottles not full, or light bottles, you would have the next nearest amount of deterioration. If you kept it in dark bottles you would be a little nearer safe; if you had it in a dark bottle in a dark place you would have better conditions. It is not necessary to keep it in cold storage.

The Chairman: Is there an advantage in storing it in coppers?

Mr. Chase: I don't believe so. It should be placed in dark-colored bottles and kept in a dark place. Of course, copper is better if you are going to expose it to the light.

The Chairman: This paper is open for discussion or remarks.

(No response.)

The next paper is "Analysis of a Prescription," by Professor George B. Taylor of Louisiana.

Mr. Taylor: I sent this title in. I see they published it "Acidum Boricum, gr. II; Aqua Pura, oz. II." It should be "Aqua Distillate."

ANALYSIS OF A PRESCRIPTION: BORIC ACID 2 GRAINS—DISTILLED WATER 2 OUNCES.

GEO. B. TAYLOR,
Analyst, Louisiana State Board of Health.

During the winter of 1913, the Food and Drug Department of the Louisiana State Board of Health was suddenly confronted with the problem of analyzing the following prescription:

Boric acid 2 grains
Distilled water 2 ounces
M. D.

This prescription was written and signed by physicians, thus making it bonafide, and was filled by sixty-eight New Orleans druggists.

Two things were to be determined—the amount of boric acid used, and whether distilled water was used as called for in the prescription. Boric acid is a cheap substance and can easily be obtained pure. The U. S. Pharmacopeia requires that "it should contain not less than 99.8 per cent of pure boric acid ($B(OH)_3$)." The question as to the purity of the boric acid used did not have to be taken into account, as the U. S. P. standard is pure, as the material is cheap, and the druggist would have no reason for supplying the impure material.

Boric acid has the following peculiar properties: "When heated to 100° C. (212° F.) boric acid loses water, forming metaboric acid (HBO_2) which slowly volatilizes at that temperature." Boric acid readily volatilizes from a boiling aqueous solution." It will thus be seen that by heating on the water bath to dryness it was impossible to get the total solids of the mixture. This was tried at lower temperature under normal conditions of atmosphere pressure, but the residue readily volatilized. It was necessary, however, to obtain not only the boric acid present, but the total solids as well. It was found that excellent results were obtained by evaporating in vacuo (28½ inches) over calcium carbide.

In the tests for purity the Pharmacopoeia also states: "The aqueous solution of the acid (1 in 20) should not at once become more than slightly cloudy after the addition of barium chloride T. S. (limit of sulphates); nor immediately more than opalescent by the addition of silver nitrate T. S. with nitric acid (limit of chlorides); it should not be precipitated by ammonium oxalate T. S. (absence of calcium); nor by sodium phosphate T. S. and ammonia water (magnesium)." Therefore, the common salts found in natural waters would be absent in boric acid U. S. P.

The water supply of the city of New Orleans is obtained from the Mississippi River; it is allowed to settle in sedimentation basins; it is then treated with ferrous sulphate and lime, and filtered by sand filtration. During this time the water supply contained 124 parts per million of total solids by evaporation, consisting in hypothetical combination of the following salts with their amounts:

	Parts per Million.
Potassium Chloride	4.7
Sodium Chloride	16.6
Sodium Sulphate	36.7
Magnesium Carbonate	4.8
Calcium Silicate	8.5
Calcium Carbonate	26.9
Iron and Aluminum Oxides	2.4

This water reacted strongly to the simple tests for chlorides, sulphates, magnesia and lime. This water is not only low in mineral matter and soft, but is remarkably clear, colorless, and has practically no sediment.

If the druggist filling the above prescription did not have distilled water on hand, he could easily use tap water which could not be distinguished by physical means from distilled water.

It was then decided to obtain the amount of boric acid by titration, according to the U. S. P. method, with standard sodium hydroxide in the presence of glycerin, using phenolphthalein as indicator; to obtain the total solids by evaporation in vacuo over calcium carbide, using no heat; to obtain the ratio of the boric acid to total solids; and to ascertain the presence or absence of chlorides, sulphates, magnesia and lime in the solution.

The following blank tests were made:

Taken .0648 gms. (1 grain) Acid Boric H_3BO_3)—Baker's C. P. Analyzed, dissolved in 10 cc. water—10 cc. glucerine—analyzed in triplicate—titrated with NaOH n/10 (1 cc. = .0062 gms. H_3BO_3) 10.3 cc., 10.3 cc., 10.3 cc. = .06386 H_3BO_3 (10 cc. glycerine neutralized by 0.1 cc. NaOH n/10)—percentage recovered 98.5%.

Made up. 0.3888 gms. (6 grains) to 177.44 cc. (6 oz.) distilled water.

	Total Solids in 2 oz. (vacuo.)	Boric Acid in 2 oz. Titration.	Solids not H_3BO_3	Mineral Salts other than H_3BO_3	Percentage H_3BO_3 in Total Solids.
	0.1324	0.1300			
	0.1328	0.1287	.0032	None	97.59%
Aver.	0.1326	0.1294			
Factor	1.023	0.995			

Made up. 0.3888 gms. (6 grains) to 177.44 c.c. (6oz.) tap water.

	Total Solids in 2 oz. (vacuo.)	Boric Acid in 2 oz. Titration.	Solids not H_3BO_3	Mineral Salts other than H_3BO_3	Percentage H_3BO_3 in Total Solids.
	0.1468	0.1262			
	0.1448	0.1275	.0189	Ca.-Mg.	87.04%
Aver.	0.1458	0.1269		SO_3-Cl.	
Factor	1.125	0.979			

In all sixty-eight samples were analyzed with the following results:

1. Correct both as to distilled water and to weight (some allowance is given in weight).....22 or 32.3%
2. Correct as to weight but not using distilled water—.....17 or 25.0%
3. Correct as to distilled water but incorrect as to weight—.....14 or 20.6%
4. Incorrect both as to weight and as to use of distilled water—.....15 or 22.1%

During the hearings held after completing the analyses, nearly all the druggists whom the analysis showed to have used water other than distilled admitted it. One claimed to have used melted ice; others to have purchased the water used as distilled. On investigation it was found that a wholesale house selling distilled water had become careless about obtaining the pure product.

It might be interesting to note that the solutions analyzed varied in the amounts of boric acid from 0.75 grains to 28.9 grains. It was fortunate that boric acid is not only cheap but practically non-injurious.

From this we see the need in drug lines of checking up the work by analytical methods.

The Chairman: Is there any discussion on this paper?

Professor Caspari: Just a word, Mr. Chairman, about distilled water. I know it is the practice for many dealers to simply sell a condensed water as distilled water; I know many distillers of water are selling water as distilled water, which is not as pure as ordinary tap water. I dare say that is true in Louisiana.

The Chairman: If there is no objection, we will go on to the next paper, "The Determination of Chloroform in Cough Sirups," by Mr. E. B. Putt of New York. The author of this manuscript was not able to be present, so I have asked Professor C. W. Johnson of Washington to read this paper in his place.

(Whereupon Professor Johnson read Mr. Putt's paper, which met with applause.)

DETERMINATION OF CHLOROFORM IN COUGH SYRUPS.

By EARL B. PUTT,
Bureau of Chemistry, New York Laboratory.

Chloroform is a very common constituent of cough remedies and its presence is usually declared upon the label in terms of minims per fluid ounce. The amount of chloroform so employed, as indicated by the writer's analyses of more than a hundred of these preparations, ranges from five minims to a fraction of one minim per fluid ounce. Two to three minims per fluid ounce may be taken as the average. Small as this quantity seems, it is still sufficient to contribute to the therapeutic activity of a cough remedy, and may be accurately determined.

Very minute quantities of chloroform may be determined by saponification with alkali and subsequent determination of chloride formed in the well known reaction, $CHCl_3 + 4KOH = H.COOK + 3KCl + 2H_2O$. The chloride is determined by titration with silver nitrate or precipitated and weighed as silver chloride. This method has been suggested for the determination of chloroform in the absence of interfering substances and is applied to the chloroform solution directly, without distillation. It is obvious that in applying the method to the original sample it is necessary to know that the sample contains no chlorides, no other halogen derivatives which on saponification with alkali yield alkali halide, and finally, that the alkali itself contains no chloride. In other words, results are reliable if the chloride determined is derived entirely from the chloroform originally present. Chlorides are very frequently encountered in cough syrups, either as impurities or as Ammonium Chloride, which is a favorite ingredient. Potassium Bromide is also occasionally used and, more rarely, Potassium Iodide. These may be determined in a blank titration or precipitation direct and subtracted from the total after saponification. Halogen derivatives other than chloroform are seldom encountered. Chloral hydrate would interfere, but it is rarely used in these remedies; furthermore, its presence would be detected during the usual scheme of analysis. If chloral hydrate is found to be present, it is usually unnecessary to look for chloroform. The final source of error, chlorides in the alkali used for saponification, is one most likely to be overlooked. In a previous publication (N. Dak. Exp. Sta. Report, 1911) the writer directed attention to the high chloride content of so-called "C.P.KOH and NaOH Purified by Alcohol," and suggested the use of Calcium Oxide for saponification of chloroform on account of its freedom from chlorides. After saponification in a pressure flask, the mixture may be transferred to a volumetric flask, decolorized with alumina cream, diluted to the mark with water and filtered. An aliquot of the filtrate is then neutralized with nitric acid and titrated with silver nitrate. This method, as outlined, is applicable only to those syrups that contain but little coloring matter or other interfering substances. The following method, on the other hand, can be used for all cough syrups and also for other medicinal preparations such as pastilles and lozenges containing chloroform.

Preparation of Standard Alkali for Saponification.

Dissolve 100 grams of C.P.KOH in 100 cc. water. When the solution has cooled to room temperature, measure out with a pipette 10 cc. of the alkali solution, dilute with 100 cc. water, acidify with HNO_3 and precipitate chlorides with $AgNO_3$. Weigh the silver chloride so obtained and record the result in terms of AgCl and also its equivalent in terms of cc. N/10 $AgNO_3$. This blank is always subtracted from the chloride found on saponifying a chloroform sample with 10 cc. of the standard alkali solution.

Method of Analysis.

Transfer 10 cc. of sample to a 250 cc. Kjeldahl flask, add approximately 1 gram calcium carbonate to neutralize any free acid, and a few glass beads to prevent bumping. Then add 80 cc. of 95% alcohol, connect with a vertical condenser, using close fitting rubber stoppers and distill. Collect the distillate in a 150 cc. pressure flask placed in a beaker of cold water. An extension tube is attached to the delivery end of the condenser so that the distillate is delivered well down within the pressure flask. For this purpose it is convenient to attach an ordinary carbon filter tube, such as is used in gooch filtrations, by means of a one hole rubber stopper slipped over the end of the condenser. Distillation is continued until about 20 cc. of liquid remains in the distilling flask. The pressure flask, containing approximately 70 cc. of distillate, is removed from the condenser and exactly 10 cc. standard alkali solution introduced by means of a pipette. Close the flask with a sound cork and fasten the latter securely with wire. Owing to the extreme volatility of chloroform this precaution is important. Rotate the flask in order to mix the alkali thoroughly with the alcohol-chloroform solution. Place flask on a gently boiling water bath and heat for one hour. Remove from bath, cool and transfer contents of flask to a 400 cc. beaker, using a stream of distilled water to effect complete transfer. Acidify with HNO_3 and precipitate the cloride with $AgNO_3$. Filter on gooch, wash with water and alcohol, dry at 110° C. and weigh as AgCl. From the weight of AgCl so found, subtract the weight of AgCl previously found to be equivalent to the chloride present in the alkali itself; the result is the AgCl equivalent to the Cl due to chloroform. One minim of chloroform yields 0.3285 grams AgCl in the reaction: $CHCl_3 + 4KOH = H.COOK + 3KCl + 2H_2O$. The potassium formate formed does not interfere with the silver precipitation.

If it is desired to determine the chloride volumetrically, acidify with HNO_3, add 25 cc. N/10 $AgNO_3$ and titrate the excess silver with N/10 KCNS, using Ferric ammonium sulphate as indicator. 1 cc. N/10 $AgNO_3$ so consumed in this titration is equivalent to 0.0433 minim or 0.00394 gram of absolute chloroform. The volumetric method has no advantages over the gravimetric.

Some samples yield considerable volatile oil such as creosote, flavoring oils, etc., which distill over with the chloroform and cause turbidity when the chloride solution is diluted with water. In such cases, after the chloride is precipitated with silver, alcohol is added until a clear supernatant liquid is obtained. The AgCl is then given a final washing with ether in the gooch before drying.

Pastilles and Lozenges Containing Chloroform.

These frequently contain a relatively large percentage of chloroform, even though dry substances. For example, some of the so-called "Linseed-Licorice-Chlorodyne" tablets have been found to contain as much as 30 minims of chloroform to the avoirdupois ounce. The burning taste and odor of such tablets usually indicates the presence of chloroform. Certain pungent flavoring substances, however, may lead the analyst to suspect chloroform even though none is present. Such a combination, for example, as anise, menthol and capsicum is sometimes rather deceptive in this respect.

For the determination of chloroform in products of this character, a representative sample of about 2 grams is placed in a 250 cc. flask with 10 cc. water, alcohol added and the chloroform distilled as in the method for cough syrups. The result is calculated to minims of chloroform per avoirdupois ounce. Sometimes it is also of interest to note the quantity per lozenge or pastille, as the case may be.

Accuracy of Method.

An alcoholic solution of chloroform, which had been carefully purified, was prepared of such strength that 25 cc. contained 0.0637 gram absolute chloroform equivalent to 0.2299 gm. AgCl.

(1) 25 cc. saponified in pressure flask for 1 hour on steam bath yielded 0.2285 gram AgCl—theory, 0.2299 gm. AgCl.

(2) 25 cc. placed in pressure flask with 50 cc. alcohol and 10 cc. same KOH solution as used in (1) and allowed to stand in closed flask over night. Then saponified one hour on steam bath, yielded 0.2292 gm. AgCl—theory, 0.2299 gm. AgCl.

(3) 25 cc. placed in distilling flask, calcium carbonate and 65 cc. alcohol added and distilled to 20 cc. as in the method for cough syrups. Saponified for one hour on steam bath. Yielded 0.2291 gm. AgCl—theory, 0.2299 gm. AgCl.

It would appear, therefore, that the above alcohol distillation is effective in removing all chloroform, and that one hour's saponification is sufficient to decompose it.

Factors and Equivalents.

1 cc. N/10 equals 0.01423 gm. AgCl or 0.00394 gm. chloroform or 0.0433 minim chloroform.

1 minim chloroform equals 0.0616 cc. or 0.091 gm. chloroform or 0.3285 gm. AgCl.

Weight of AgCl × 0.277 equals weight of chloroform.

Weight of AgCl × 3.044 equals minims of chloroform.

Weight of AgCl per 100 cc. sample × factor 0.90 gives minims of chloroform per fluid ounce (29.57 cc.).

The Chairman: This paper is open for discussion.

(No response.)

The Chairman: We have one more short paper that I think we will read this afternoon, "The Examination of Commercial Saffron," by J. F. Darling of New York.

Mr. Darling is not here, so I will ask Mr. J. T. Willard of Kansas to read this paper.

Mr. Willard: Mr. Darling is in the New York Laboratory of the Bureau of Chemistry. His paper is entitled "Some Notes on the Examination of Commercial Saffron."

(Mr. Willard thereupon read Mr. Darling's paper, which met with applause.)

SOME NOTES ON THE EXAMINATION OF SAFFRON.

By J. F. DARLING.

Saffron (saffran, French and German; azafran, Spanish; zafforano, Italian) is obtained from the flower of the Crocus. This flower has a style three to four inches long, colorless at the base, becoming yellow further up and dividing into three tubular orange-red stigmas each about one inch long. These stigmas which alone are rich in coloring matter are the valuable portion of the plant, and together with a small amount of attached yellow tissue constitute the saffron of commerce.

The Crocus plant has been cultivated for so many centuries in Europe and Asia Minor that its primitive home is uncertain. At the present time it is imported to the United States chiefly from France and Spain, and in much less amount from Turkey.

It is stated that it requires 4,000 flowers to yield one ounce of dry saffron, while the yield per acre is but 33 to 36 lbs. Necessarily the cost, due to amount of labor involved, is high, and on account of its great value saffron has probably, from remote times to the present day, been more subject to adulteration than any other drug or condiment.

The adulteration naturally falls under two heads (1) by substitution of foreign plant tissue; (2) by addition of foreign substances to true saffron to increase its weight, or, in case the stigmas have been partially exhausted, to improve their appearance.

As as example of the first type might be mentioned the substitution of Calondula dyed with logwood. Also safflower, and various parts of other plants have been similarly used. This form of adulteration is usually crude and easily detected.

The second kind of adulteration is the more frequent, and when done skilfully is much harder to detect. Excessive amounts of the yellow styles are left attached to the stigmas, or even mixed with good saffron to increase the weight. By treating the saffron with a slight amount of some sticky substance such as honey or glucose, considerable amounts of finely powdered emery, colored chalk or gypsum can be made to adhere to the stigmas in such a way as to escape casual examination. A more ingenious method consists in soaking the saffron in a barium chloride solution and afterwards in a solution of some soluble sulphate thus precipitating barium sulphate within the plant cells. Or the saffron may be impregnated with a solution of borax. Magnesium sulphate, and the nitrates, chlorides, carbonates, and tartrates of sodium, and potassium have also been used in this manner: Oil and glycerine may be added to improve the appearance of inferior saffron. Dyes have been used to color exhausted saffron. Also honey, cane sugar, or glucose are sometimes added to increase the weight. Many saffrons are excessively moist which, of course, is also a form of adulteration.

Methods of Analysis.

(1) Examination as to identity. This is especially important in the case of powdered saffron.

(2) Moisture and ash. Dry 3 grams to constant weight at 100° C. Ignite at low red heat in a gas muffle, till free from visible carbon. In case the ash is abnormally high examine for borax, magnesium sulphate, calcium sulphate or any other adulterant.

(3) Saffron when pressed between filter papers should not give an oily stain. To determine amount of added oil run petroleum ether extract as follows:

> Place three to five grams in an extraction thimble, dry in a dessiccator, and then extract to exhaustion with freshly distilled low boiling petroleum ether. Transfer the extract to a wide shallow tared aluminum dish and allow to evaporate spontaneously. When apparently dry, weigh, place in dessicator and weigh at twenty minute intervals until loss becomes small and constant. From this weight calculate the amount of extract. Then dry the residue to constant weight at 105°-110° and calculate the non-volatile extract.

(4) Water soluble. Heat five grams with 200 c. c. of water in a 250 c. c. measuring flask for one hour on steam bath. Cool, make up to mark and filter. Evaporate 50 c. c. of filtrate in a tared dish, dry at 100° C. to constant weight. Calculate as water soluble material.

(5) Sugars. Use an aliquot of filtrate obtained in (4). Clarify with lead subacetate and aluminum hydroxide, and determine reducing sugars before and after inversion as in Bulletin 107 (revised), Munson and Walker method. Calculate as invert sugar and sucrose.

(6) Glycerine will appear in water soluble material, and if present in appreciable amount will be indicated by the character of the residue and the difficulty in drying it to constant weight. Small amounts would be impossible to detect by methods in use at present.

(7) Ammonium salts. Test fresh sample or another portion of filtrate obtained in (4).

In the following tables are given the results of the examination by these methods of various imported saffrons. It is believed that saffrons of good quality should not contain over 8% of yellow tissue attached to the stigmas. Moisture should not exceed 15%. Ash should not vary widely from 6/8% on dry basis. The petroleum ether extract should not exceed 1.5% and the non-volatile extract should not exceed 1.1% on dry basis. Water soluble material should be from 55-65% on dry basis. Regarding sugars as determined above, it is impossible to fix definite limits, although the averages show what one may expect in the different kinds of saffron. This limit can be fixed only by the collection of authentic samples.

Results of Examination of Samples of Saffron from Shipments Presented for Entry Into the United States.

Origin	Mois.	Cal. to dry basis. Water reducing Ash	Sol	Sug	Suc	Remarks
Spain X	14.6	4.5	64.1	14.5	13.4	Adulterated with sucrose.
" X	14.7	4.6	62.5	12.1	13.4	Adulterated with sucrose.
"	11.0	6.1	65.9	9.8	1.9	
"	11.5	6.3	64.7	8.7	1.9	
"	12.5	5.7	61.2	20.5	1.4	
"	13.4	5.4	52,8	15.9	3.7	
"	12.9	8.2	64.3	16.7	2.3	
"	6.3	5.1	60.2	18.1	0.0	
"	13.4	7.5	66.7	13.8	1.7	
"	13.7	8.5	64.5	13.0	2.0	
"	13.5	7.4	68.1	15.0	0.2	
" X	17.6	8.2	62.5	10.9	5.0	Probably added sugar
" X	15.7	8.7	63.8	9.9	5.8	Probably added sugar
"	13.2	8.3	62.5	23.2	2.1	
"	13.6	9.0	62.0	22.7	1.5	
"	13.4	9.3	61.7	22.6	1.8	
" X	16.0	6.7	66.6	17.9	12.3	Adulterated with Sucrose
" X	14.5	7.1	60.5	25.1	3.4	Excessive reducing sugar
"	6.3	5.1	60.3	18.1	0.0	
"	11.5	7.8	55.3	18.0	3.8	
"	10.7	7.0	54.8	20.3	4.9	
"	11.8	7.4	56.7	23.7	2.8	
"	13.4	7.9	59.6	23.1	2.1	
"	13.8	7.5	60.0	24.0	1.3	
"	13.2	8.1	58.2	21.1	1.9	
" X	11.5	5.0	64.5	19.2	7.7	Adulterated with Sucrose
" X	11.5	29.5	78.7	8.5	8.1	Adulterated with borax and sucrose
"	12.1	6.0	62.0	16.3	1.6	
"	12.2	7.5	59.8	16.7	1.5	
"	13.3	6.8	59.4	15.5	2.4	
"	14.2	7.2	51.4	19.3	1.3	
"	11.7	5.4	55.7	19.7	2.0	
"	15.2	6.6	57.7	20.7	0.0	
"	17.5	8.0	58.3	21.0	.9	Excessive moisture and 12.9% yellow tissue.
"	17.1	8.1	58.4	21.0	.9	
"	13.0	6.2	64.8	22.8	1.0	Excessive moisture and 13.6% yellow tissue.
"	12.1	6.2	63.6	22.0	1.1	
"	15.3	5.9	56.1	19.7	1.0	
"	12.5	5.9	61.0	22.0	1.7	
"	10.9	5.3	56.7	18.5	2.1	
"	18.8	6.1	52.8	16.9	2.3	Excessive moisture.
"	12.8	6.1	56.0	18.8	.2	
"	13.0	5.3	60.3	20.4	1.5	Yellow tissue.
France	14.0	5.5	60.0	15.1	3.5	
"	14.1	5.7	59.4	14.8	3.6	
"	14.1	5.3	61.6	14.7	3.0	
"	15.0	5.7	62.1	14.3	3.0	
"	15.4	5.8	56.0	14.3	2.7	
"	15.0	6.5	62.5	14.3	2.5	
"	15.0	6.5	62.7	14.7	2.5	
"	14.6	6.6	64.0	15.1	2.8	
"	15.7	5.9	57.5	15.8	2.0	
"	14.5	7.6	56.7	13.3	3.0	
"	15.0	6.1	59.8	19.0	1.6	
"	15.7	6.4	59.3	18.7	2.4	
"	15.5	6.3	59.0	19.3	2.0	
"	14.6	6.4	60.3	15.5	2.2	
"	14.7	6.2	58.6	17.2	2.5	
"	15.1	7.1	62.4	15.6	2.6	
"	16.2	7.0	60.0	15.4	1.7	
"	16.0	6.8	59.0	15.6	1.4	
"	16.4	5.7	57.0	15.9	1.3	
"	14.7	7.1	61.2	20.6	0.4	
"	15.2	6.9	61.2	20.9	0.3	
"	14.8	5.6	60.5	15.7	2.4	Yellow tissue 6.6%. Pct. Ether Extct. Non-Vol. Extct.
Turkey	17.6	5.8	56.2	15.1	0.0	
"	18.3	5.9	57.3	18.0	0.7	1.39 .92
"	14.5	6.2	58.4	17.2	0.1	1.14 .88
"	16.8	6.1	56.6	16.8	0.8	1.31 .82
"	13.3	5.7	55.7	18.0	0.2	1.47 .92

Averages Excluding Suspicious Samples Marked X

	Ash	Sol	Sugar	Sucrose
Spain	6.87	59.9	18.80	1.67
France	6.17	60.0	15.75	2.62
Turkey	5.96	56.84	17.01	0.37

The Chairman: Are there any remarks on this paper?

A Delegate: Mr. Chairman, there is one thing about this paper that strikes me as interesting. For about eighteen months I was at the Custom House at Havana, Cuba, and at that time the Cuban people used an enormous amount of saffron, and the saffron used to come in there at all prices and in perhaps thirty-four varieties; sometimes there was a difference of two hundred per cent in the larger varieties, and we found an adulterated produce, the adulteration being made with metals and salts and glucose and all that; we found adulteration of the lower grades with the higher grades.

We had no means of detecting them at that time. We were unable to get the samples on which we could rely. I do not know whether those forms of adulteration are going on at the present time, but they were at that time, and it seems to me that we should be able to note a differentiation between the different varieties of saffron which bring different prices in the market.

Mr. R. W. Hilts: Mr. Chairman, I would like to call attention to an example in the adulteration of saffron, which illustrates the extent to which it is sometimes carried.

The features of adulteration are not normal, being along the same lines as those noted in this paper, but here is a case that came under my personal observation: The sample in question had been made by soaking in boric solution. If this had been used alone its presence would have been evident, because the material would have been nearly fireproofed and would have burned with difficulty. The adulterator had added, however, sufficient potassium nitrate to make the sample burn freely.

The amount of extraneous material was about twenty-five per cent, and with saffron at ten dollars a pound this was a very profitable form of adulteration.

The Chairman: The last paper on the program is entitled, "A Method to Differentiate Between Pasteurized and Raw Milk," by J. P. Atkinson of New York.

I received a letter from Mr. Atkinson a short time before I came out here in which he stated the results which he expected to attain for this paper did not turn out as he expected. Therefore, he submitted no paper. (Laughter.)

We have one or more very interesting papers, one by Mr. Stiles of Denver, Colorado. Mr. Stiles submitted this paper after the program had been made up and I was not able to get it printed on to the program. The title of the paper is "Some Bacterial Problems Arising Under the Foods and Drugs Act."

It is rather lengthy, but I gave the paper a casual glance last night and found it contains some data and references which I think are very valuable indeed. I am not going to read the paper. We will merely follow the customary procedure in some scientific meetings, and read the paper by title, pass it in that manner and have it printed in the proceedings.

SOME BACTERIOLOGICAL PROBLEMS ARISING UNDER FOOD AND DRUGS ACT.

By GEORGE W. STILES,
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The demand for pure, clean and wholesome food is more imperative today than ever before. Even with the higher cost of living, the tendency of the age is toward improving the quality as well as increasing the quantity of our food supplies. Greater care is exercised in the production, handling and marketing of perishable food products, which previously have received too little attention, often resulting in great loss to both consumer and producer. A study of vital statistics[1] shows greater freedom from those diseases due to the digestion of polluted and impure foods. Especially is this true of typhoid fever. Improvement along the lines mentioned is due in large measure to the combined efforts of sanitarians, and city, State and Federal food officials. Undoubtedly, the enforcement of the Federal Food and Drug Act has contributed largely to the betterment of all food and drug supplies in this country and has become a boon to mankind. Old-time unclean customs, improper labeling, fraudulent claims, short weight packages, questionable methods and misrepresentations are rapidly being replaced by modern sanitary practices, truthful labels, full weight packages and less extravagant claims for preparations of doubtful value.

[1]Typhoid in the large cities of the U. S. Jour. Am. Med. Assn. V. 60, No. 22, May 31, 1913, p. 1702.

This paper primarily deals with the sanitary phase of various food problems and is not submitted as representing a finished report on any one subject discussed, but largely for the general effect it may have upon those less experienced in this line of investigation and who welcome suggestions which would in any manner shed light upon this complicated subject.

Systematic bacteriological investigations of food products were first begun in the Bureau of Chemistry, Washington, D. C., by the writer on Oct. 16, 1905. This was prior to the passage of the Food and Drugs Act, June 30, 1906. The work of the bacteriological laboratory in the beginning was naturally limited in its scope. However, within a few years after the passage of the food law, the field of activity had enlarged to such an extent that many different kinds of food materials had come under its surveillance for examination. The task of obtaining results was not so perplexing as was the interpretation of those results. Bacteriological standards were practically unknown, and the field was in many respects virgin territory. Consequently, many difficult problems arose for solution. Within a short time standard methods of examination were promulgated by the Laboratory Section of the American Public Health Association, thus paving the way for more systematic and uniform methods of procedure. These methods have been adopted and are now followed by most laboratories, including those of the Bureau of Chemistry. In the course of time bacterial standards for the commoner food products were also established, and as a result of experience, painstaking effort and the examination of large numbers of samples representing normal conditions, a more definite understanding has been reached and out of a chaotic conditions order prevails.

Whenever possible, the laboratory findings on any given prod-

uct are supplemented by a thorough sanitary inspection at the source of production. This information, when obtained, is invaluable and often gives a clearer interpretation of results than if considered alone on their own merits.

Some of the principal substances analyzed in Washington, comprising many thousands of samples, are milk, cream and other dairy products, bottled spring and mineral waters and shell, frozen and dried eggs. In addition to these, various disinfectants are examined to determine their antiseptic and germicidal value and special attention is given to the pollution of shellfish from contaminated water, with a view of finding a remedy for this condition. Work of this character is conducted at the present time in Washington by a number of bacteriologists and mycologists, devoting their entire time to food problems.

The field of sanitary activity was enlarged by the establishment of a bacteriological laboratory in connection with the chemical work in Denver, where the bacteriological investigations of the Western Food Inspection District of the United States are now conducted. From the time of the equipment of this laboratory, about May 22, 1913, to April 30, 1915, more than 1,200 samples have been examined bacteriologically. Many of these samples consisted of several portions or units. In such instances each portion was treated as an individual sample, entailing a greater amount of work than would a sample of only one portion. A large number of organisms have been isolated and identified along with the routine work, thus requiring additional time and culture media. The above number of samples represents the labors of one bacteriologist and a helper. In addition to the samples examined, considerable time has been devoted to the inspection of factories, dairies, special investigations, travel and attendance at court. The following table indicates the nature and number of samples examined in the Denver Bacteriological Laboratory:

Air	5
Butter, salted and unsalted	45
Buttermilk	12
Butter starter, lactic acid cultures	7
Candy, various kinds	71
Canned goods	10
Cans, cream, to test sterility	19
Cheese	4
Cornmeal	60
Cream, fresh for table use	93
Cream, sour, for making butter	160
Eggs, dried, albumen	8
Eggs, dried, mixed	21
Eggs, frozen, albumen	4
Eggs, frozen, mixed	6
Eggs, shell, American	5
Eggs, shell, Chinese	7
Figs	4
Gelatin	16
Ice cream	49
Ice cream powder and gums used for thickeners	9
Insects, cockroaches, flies, weevils	3
Macaroni, egg noodles and spaghetti	28
Milk, certified, pasteurized and raw	281
Milk, condensed, sweetened	8
Milk, evaporated, unsweetened, sterilized	8
Milk, powder	1
Mince meat	8
Miscellaneous: Barley, empty bottles, catsup, celery, custards, egg dressing, ice, dried peaches and prunes, radishes, dried shrimp, vanilla beans and extract, vinegar, shelled walnuts and water cress	28
Oysters, shell	27
Oysters, shucked	55
Sewage, before and after entering septic tank	3
Sherbets, ices	13
Soft drinks	3
Soil and soil extract	9
Starch	5
Surgical dressings	7
Water, bottled, plain, carbonated and distilled	50
Water, city hydrant from 5 cities	9
Water, sea, over oyster beds	9
Water, wash, from hands of persons handling foods	6
Water, wash, from tanks in creameries and bottling houses	8
Water, well, deep and shallow	61

The work accomplished may be classified somewhat more in detail as follows:

Dairy Products.

Milk: Milk is one of the most important and probably one of the most extensively used food products, and by reason of its chemical and physical properties it is also one of the most perishable and easily contaminated. It is one of the common vehicles for the transmission of disease germs, and unless it is produced under the most sanitary conditions, from healthy cows by cleanly milkers free from infectious or contagious disease, and subsequently kept free from contamination, there is danger in the consumption of the raw product. In recent years a number of epidemic diseases have been traced to ingesting raw milk.[1] In a number of instances these epidemics have originated in some of the best and most sanitary dairies. The source of the infection has generally been traced to employes on the premises where the milk was produced or handled. Pasteurization of milk has been the remedy suggested by many supporters of this practice. However, opinions are divided and many physicians claim harmful effects from the feeding of pasteurized milk to infants. If milk is to be pasteurized, let it be done thoroughly. Efficient pasteurization can best be accomplished commercially by heating the milk to 145° F. and maintaining this temperature for at least 30 minutes.[4] Certain conditions may require a longer exposure or a slightly higher temperature. The old style method of flash pasteurization is not now considered effective and the consumer who purchases milk products treated by this method does so at a risk. Just as much care should be used in protecting pasteurized milk from subsequent contamination as is exercised with the raw product. Milk campaigns inaugurated in a number of the larger cities have resulted in a general improvement of the supply of those localities. One health officer declared that deaths among infants and small children decreased 20 per cent in his city the year following such a campaign. This improvement was largely attributed to better sanitary conditions prevailing both on the dairy farms and in the city distributing plants. The same city also subsequently established a routine bacteriological examination of its milk supply and furthermore, the results were published weekly in the local press. In this manner the consuming public could select the milk showing the best quality.

[1]Milk and Its Relation to Public Health; Bul. 56, Hyg. Lab. U. S. Pub. Health and Marine Hospital Service.

[4]The Present Status of Pasteurization, S. H. Ayers, Amer. Jour. Pub. Health, V. 4, No. 1, Jan. 1914, p. 15.

Bacterial Standards for Milk: Regarding the adoption of bacterial standards for milk, the Journal of the American Medical Association[5] says in part:

"There is probably no single factor proposed for the control of milk supplies that is of greater assistance to the authorities in forcing dealers to sell a safe and pure milk than is the adoption and enforcement of bacterial standards for milk."

The number of bacteria permissible in milk varies in different localities. In most instances, 10,000 per cubic centimenter is the limit tolerated in certified milk.[6] Such a product is considered the highest type of raw milk.

For market milk the standards ordinarily range from 100,000 to 500,000 bacteria per cubic centimeter, depending somewhat on the size of the city, climatic conditions and other factors.

[5]Standards for Milk; Jour. Amer. Med. Assoc., V. 63, No. 6, Aug. 8, 1914, p. 485.

[6]Medical Milk Commissions and Certified Milk; Ernest Kelley. U. S. Dept. Agric., No. 1, Sept. 17, 1913.

Cream for Butter Making: During the past two years considerable attention has been given to the question of sour cream intended for butter making. It is recognized that during the hot summer months large quantities of cream become unfit for making the highest quality of butter. Because of insanitary practices, lack of icing or cooling devices on the farm, and inadequate facilities, cream is frequently allowed to pass through an uncontrolled ripening process. As a result, it becomes high in acid, and often contains large numbers of undesirable organisms of the Oidium lactis type, in addition to the necessary lactic acid group, and not infrequently abnormal odors and flavors are developed. Cream of this quality is usually made into second grade butter. However, by using an alkaline neutralizer and practicing pasteurization, such cream is often renovated and used in the manufacture of an article sold as a first grade product. The score of butter made from inferior cream under such conditions is increased several points. This should not be considered as an approval or recommendation of the practice. In fact, it is possible that in certain instances action should be taken under the Food and Drugs Act against products made in this manner which are later sold under misleading labels. The highest grade butter is made from clean, selected cream, properly ripened, and churned when the correct acidity has been attained. In a number of holding experiments on fresh cream, primarily intended for butter making, the Oidium lactis organisms did not appear until after the second or third day of the experiment. Their appearance was delayed by low temperature. In the light of this experience, it would seem that the Oidlum lactis would represent a fair index of the age of the cream and the degree of cooling to which it had been subjected.

Finished butter contains fewer bacteria of all kinds than does the unfinished, unsalted article. It appears that mechanical working and washing with pure water remove many of the organisms present at the beginning of churning. The presence of salt probably exerts an antiseptic effect upon the keeping qualities of the butter.

Buttermilk obtained from unpasteurized cream appears to contain a greater per cent of B. coli and Streptococci, together with other organisms, than does the butter made from the same lot of cream.

Foaming Cream: The use of "foaming cream" for butter making is another phase of the dairy problem under consideration. From partial and incomplete statistics on this subject, it appears that large quantities of cream are lost during the hot months of summer. Through the foaming process, and the accumulation of gas, the can covers are blown off, often resulting in the mechanical expulsion of a goodly quantity of the contents of the can. One large creamery in the middle west estimated a loss of 10 per cent, during the hottest summer days, from foaming cream. Thus a serious economic problem arises. The quality of such cream is also generally impaired.

A gas-producing organism of the Lactis aerogenes type was isolated last summer from a number of cans beginning to show active fermentation. Later in the ripening process the lactic acid organisms predominated and it was then difficult or impossible to isolate the gas-producing types in pure culture. This organism was frequently found in cream cans after they were washed at the creameries and treated briefly with steam preparatory to being returned to the farmer "sterilized." These results led to the examination of a number of cream cans at various creameries and in no instance was the attempt at sterilization of the cans found to be effective. A large percentage of the washed cans contained gas producers and Streptococci in considerable numbers. About 30 seconds is the usual time devoted to washing and steaming cream and milk cans in the ordinary creamery. The same type of gas-producing germ was also found in the wash water of the tanks where the cans were scrubbed and supposedly washed. Ordinarily the temperature of the wash water is not high enough to accomplish sterilization.

Some preliminary work on the thermal death point of one variety of the Lactis aerogenes type of gas producers isolated from a cream can showed the following results:

At 50°C. (122°F.) grew after 2 hours' exposure.
At 55°C. (131°F.) grew after 36 min. ex., killed at 38.
At 60°C. (140°F.) grew after 5 min. ex., killed at 6.
At 65°C. (149°F.) grew after 2 min. ex., killed at 3.
At 70°C. (158°F.) grew after 1 min. ex., killed at 1½.
At 75°C. (167°F.) grew after ¾ min. ex., killed at 1.

These results would indicate that water cool enough to wash cans by hand with comfort, would not be hot enough to kill the gas-producing organism under discussion. Where hot water was passed through the tanks continuously, mechanical brushes used to wash the cans and followed by adequate steaming, this organism was not found. Additional observations along these lines are contemplated.

A special study in one locality revealed the fact that by reason of inadequate sterilization of the cans before returning them to the farm, a large number of infected containers were distributed over a wide range of territory by the central creamery. Under such circumstances sanitary conditions on the farm did not prevent the entrance of the gas-producing organisms to the cans with consequent infection of the cream put in them. It is probable that only a portion of the cans contains the gas producers after washing, and this would explain why all cans would not show foaming. The gas-producing organism under question, apparently has a high optimum temperature for rapid development, because foaming was controlled by lowering the temperature on laboratory samples of sterilized cream inoculated with pure cultures of this germ.

Ice Cream: A bacterial study of about 40 samples of ice cream made in Denver and representing practically all of the manufacturers in that city shows products which compare favorably with those examined in other cities. Improvement in some of the plants, however, is necessary before their product is acceptable from a sanitary standpoint. The Denver City Board of Health has recently inaugurated bacteriological examinations for dairy products and other foods, and doubtless the quality of ice cream will be improved uniformly. The most important single factor involved in the manufacture of ice cream of a low bacterial content, is the initial bacterial count of the cream used. This, of course, must be considered together with the sanitary conditions of the premises and methods of handling.[7]

The average cellar basement is not a proper place in which to make ice cream. Such places are usually damp, poorly lighted and ventilated and are conducive to insanitary practices and carelessness.

[7]This experience is in accord with that of Bahlman; Ice Cream Studies in Cincinnati, C. Bahlman, Amer. Jour. Public Health, V. 4, No. 11, Nov., 1914.

Condensed Milk: A number of samples of sweetened condensed milk have been examined in both the Denver and Washington bacteriological laboratories of the Bureau of Chemistry, and in practically every instance the contents of the cans were not sterile. The samples showed bacterial counts varying from a few thousands to millions per gram. In his work on condensed milk, Andrews[8] usually found bacteria present in considerable numbers, and if a few Staphylococcus pyogenes aureus were present after condensation, they appeared capable of multiplying to a considerable extent in the unopened can. This type of organism has been encountered in the work of the Bureau and, in one instance, a bacterial count of 28,000,000 organisms per gram found, with about equal numbers of Staphylococcus pyogenes aureus and albus present. The product was condemned.

Sweetened condensed milk is not processed after placing in cans or retail packages. Preservation of the product is largely dependent upon the presence of sugar and the concentration of the milk during manufacture.

Unsweetened, sterilized, condensed milk, which is processed after canning, has been found uniformly sterile.

[8]The Cytology and Bacteriology of Condensed Milks; F. W. Andrews, Jour. Path. and Bact., V. 18, No. 2, 1913, pp. 169-178.

Cheese: During June, 1913, a small epidemic of gastro-enteritis occurred at Louviers, Colo. Among 16 persons, representing three entire families, 13 were ill. The onset of illness took place at night, in some cases within four hours after eating supper. All persons affected were apparently in good health immediately prior to that time. In all instances recovery was complete within a few days. In one case the distress lingered longer than in the others and was more marked. The symptoms consisted of nausea, vomiting, diarrhoea, tenesmus, subnormal temperature, rapid pulse, loss of appetite and prostration. Some of the more severe cases showed practically all the symptoms, while the milder ones exhibited only a few. A personal investigation of conditions, assisted by the attending physician, revealed the fact that but one article of food had been consumed in common by these families during the day previous to the attack of illness. This was cream cheese cut from a 5-pound cake and sold by the local grocer to the three families which partook of it that night for supper. Out of 16 members of the three families, 13 persons ate of the cheese and were made sick. Three members, representing two families, did not eat cheese and were not sick. These three families were separated some distance from each other and had no communication in common. Each article of food consumed by them, in addition to the cheese, including milk, meat, water and vegetables, was carefully investigated and excluded from consideration as being responsible for the trouble. No two families used any water or food in common, with the exception of the cheese. Two portions of the suspected cheese were secured and examined with the following results:

No. 1.

Organisms per gm., at room temp.	350,000,000
Organisms per gm., at 37°C.	380,000,000
B. coli group	1,000
Streptococci	1,000

No. 2.

Organisms per gm., at room temp.	500,000,000
Organisms per gm., at 37°C.	320,000,000
B. coli group	1,000
Streptococci	100

These counts were made on plain agar, counted after three days' incubation and determined on the gram basis. The B. coli group was determined in pure culture. Later it was found that this particular cake of cheese had been kept by the commission merchant in Denver for more than a month and was not in prime physical condition when sold to the grocer at Louviers.

In his work on bacterial food poisoning, Bolduan[9] cites a number of cases of cheese poisoning, in which the symptoms were almost identical with those above described. In one outbreak recorded, an organism of the colon bacillus type appeared to be the cause of the illness.

[9]Food Poisoning, by Dieudonné, translated by Bolduan, 1909, p. 80.

Considering all the available information, the cheese in question appeared to have been responsible for the thirteen cases of illness at Louviers on the night of June 11, 1913.

Candy.

During the process of the manufacture of candy, it is probable that most kinds are subjected to sufficient heat to render the product sterile. Composed largely of sugar, corn syrup and flavor, ordinary candy is heated at temperatures ranging from about 200° to 335° F., for a considerable period of time. Consequently in the finished product practically all bacterial life should be destroyed. A few spore-bearing types may remain. The contamination of commercial candy undoubtedly arises largely from handling and exposure to molds and bacteria, subsequent to manufacture. Starch used in the factory for molding and hardening purposes appears to constitute a factor in the contamination of candy. In a few samples examined, old starch taken from trays in candy factories, has shown large numbers of molds and a few B. coli and Streptococci. On the other hand, new starch from the same factories did not show such results.

Since candy contains but comparatively little moisture and is largely composed of saccharine substances, the conditions for bacterial development are unfavorable. However, through careless handling it is possible for candy to become a factor in spreading undesirable germs. This is particularly true in the case of hand-made chocolates and other varieties of candy molded and worked largely by hand. Unless personal cleanliness is strictly observed, pathogenic bacteria may be transmitted from the individual to the product he handles. Too much emphasis cannot be placed on the necessity for adequate toilet facilities in all places where raw foods are produced and handled, the elimination of the common towel, and the strict observance of all sanitary regulations.

Molds and spore-bearing bacteria have been the predominating organisms found in old, stale and rancid candy. These germs seem to subsist for a long time on such a product, and, in samples examined, were more numerous in the chocolates than in the other varieties. These molds consisted largely of mucors, aspergilli and penicillium, some samples showing many thousands per gram. In making the examinations, about 50 grams of candy were used for a sample. It was placed in sterile quart jars, weighed and enough sterile water added to dilute to ten times. The addition of sterile glass beads facilitates the dissolution of the candy by shaking, when not readily soluble.

Dried and Frozen Eggs: The bacteriological examination of commercial dried and frozen eggs constitutes part of the routine work of the laboratory. These analyses are made conjointly with the chemical and microchemical observations. For the most part, improvement in the quality of eggs now used in the manufacture of these products appears to have resulted from the investigations made in recent years. However, an occasional sample is found which warrants condemnation of the goods.[10] The chemical and bacteriological findings usually harmonize fairly well in the interpretation of results.

[10]See Notices of Judgment under the Pure Food and Drugs Act for court proceedings on various cases.

Insects: Insects which infest or come into direct contact with foods may carry large numbers of dangerous organisms. Flies are probably one of the worst enemies to modern sanitation. A knowledge of their life habits reveals the fact that they breed and multiply in filth, and the germs from foul matter are transmitted mechanically to any food material on which they may light. A single fly may inoculate and dangerously contaminate a quantity of milk later to be consumed by some susceptible individual.

Recently eleven flies were caught in a kitchen adjoining a room where a child lay sick with typhoid fever. These flies had free access to the bedroom and when examined showed the presence of 600,000,000 organisms, developing at 37°C., with 10,000,000 B. coli and 10,000,000 Streptococci per gram. Among a number of cultures studied from these flies, several strains of B. alcaligenes, in addition to the B. coli, were isolated, indicating contamination with fecal matter. The home of the child was only one in about thirty in that immediate neighborhood where typhoid fever was raging, and the flies were present in swarms. Two or three secondary cases of typhoid followed in the house where the flies were collected. Flies and filth are synonymous and the only rational means of effective eradication of the former is the removal of the unclean materials in which they propagate. The house fly has been correctly called "the typhoid fly" by Dr. L. O. Howard[11] and through the work done under his direction remarkable progress has been made in recent years toward the eradication of this pest, yet much remains to be done, particularly in rural communities and villages where the value of sanitation is too little appreciated.

[11]Economic Loss to the People of the U. S. Through Insects That Carry Disease, L. O. Howard, Bul. 78, Bureau of Entomology, U. S. Dept. of Agric., May 27, 1909.

A sample of cockroaches was found to have 110,000,000 organisms developing at 37°C., with 100,000 B. coli and 10,000,000 Streptococci per gram. Longfellow[12] found a number of different bacteria on the house roach, and Barber[13] showed that Cholera vibrios in cockroach feces will subsist on human food at least 16 hours after discharge from the insect.

Some weevils collected from a lot of condemned candy showed 12,000,000 organisms with 100 B. coli and 10,000 Streptococci; also 1,000,000 molds per gram.

These are only isolated examples of bacterial infection resulting from insects coming in contact with food materials. The field is sufficiently promising to warrant further investigation.

[12]The Common House Roach as a Carrier of Disease: R. C. Longfellow, Am. Jour. Pub. Health, V. 3 No. 1, Jan., 1913, p. 58.

[13]Cockroaches and Ants as Carriers of the Vibrios of Asiatic Cholera; M. A. Barber, Phil. Jour. Sc., Sec. B., 1914, No. 1.

Oysters: Recent investigations of the shellfish industry indicate that greater effort is made on the part of State food officials to protect oysters and clams from sewage-polluted waters, and where such pollution is found, the shell stock is removed to pure waters sufficiently long for the oysters to free themselves of disease-producing organisms. Bacteriological examinations have shown that opened oysters, from beds free from infection, can be shipped long distances, with proper icing and weather conditions, and remain in good sanitary condition at the point of destination. Oysters should be grown in pure water and marketed directly therefrom. If taken from water that is polluted by sewage, disease-producing bacteria may be transmitted from infected shellfish. The typhoid organism has been isolated from polluted oysters, and epidemics of this disease have been traced to such oysters, particularly when floated in impure water.[14]

Raw Vegetables: Preliminary investigations show that vegetables consumed raw should be thoroughly washed before consumption. Dr. Long[15] has pointed out some of the dangers which may arise from eating infected raw vegetables. A sample of water cress recently purchased on the open market, when examined showed a bacterial content in the first wash water of 1,600,000 organisms at 37°C., with 10,000 B. coli per gram. After the second washing with sterile water, 470,000 organisms and 100 B. coli per gram were found. An outbreak of typhoid fever at Philadelphia has been reported due to the consumption of contaminated water cress.[16]

[14]Sewage Polluted Oysters as a Cause of Typhoid and Other Gastro-Intestinal Disturbances; G. W. Stiles, Jr., Bu. Chem. Bul. 156, U. S. Dept. Agric., Sept. 21, 1912.

[15]Contaminated Vegetables, Ed. Jour. Am. Med. Assoc., V. 60, No. 17, Apr. 26, 1913, p. 1303.

Celery gave about the same results, 1,500,000 organisms at 37°C. and 10,000 B. coli in the first wash water, and in the second, 700,000 organisms and 100 B. coli per gram.

Lettuce, radishes, onions, cabbage, tomatoes and berries may also harbor undesirable bacteria on their exterior, and if not well washed may become agents of disease transmission. This is particularly true where such products are grown on soil fertilized with human fecal matter, or on land irrigated or flooded with sewage-polluted water. During a study of a recent epidemic of typhoid fever, a number of patients stated that they had eaten many raw, unwashed tomatoes in the fields, which were irrigated with water known to be heavily polluted with sewage from a large city where typhoid is always endemic.

[16]Typhoid from Water Cress; Ed. Jour. Am. Med. Assoc., V. 61, No. 12, Sept. 20, 1913, p. 971.

Surgical Dressings: While this substance does not come under the classification of a food product, yet its importance in connection with drug investigations is such that it should be mentioned. Only a small number of surgical dressings have been examined, either in the Washington or the Denver laboratories. From some of the samples a spore-bearing organism of the B. subtilis group has been isolated from portions taken from the center of the packages, thus indicating that the material had not been completely sterilized during the process of manufacture.

Bottled Waters: From time to time samples of bottled waters are still found on the market which are poluted. Under the direction of the Water Laboratory, of the Bureau of Chemistry, much work has been done along these lines, both chemically and bacteriologically. To those engaged in water work, it will be interesting to note the recent bacterial standards issued by the U. S. Public Health Service for water on transportation lines.[17] The total number of bacteria developing on standard agar plates at 37° C. in 24 hours, must be less than 100. And not more than one out of five 10 cc. samples shall show the presence of organisms of the B. coli type.

Additional investigations along the various lines so briefly outlined are contemplated. These examples are cited, as stated in the beginning, largely for their stimulative effect upon those concerned with the enforcement of food and drug laws and ordinances.

[17]Amer. Jour. Pub. Health, V. 5, No. 1, Jan., 1915, p. 79.

SECTION "B," ASSOCIATION OF OFFICIAL FOOD AND DRUG CHEMISTS—SECOND SESSION. AUGUST 5, 1915, 2 P. M.

The meeting was called to order by Secretary R. L. Shannon of Michigan, shortly after two o'clock.

The Chairman: We will proceed with the reading of "The Examination of Scallops," by A. L. Sullivan. I will ask Mr. Moore to read this paper.

EXAMINATION OF SCALLOPS.

BY A. L. SULLIVAN, BOSTON, MASSACHUSETTS.

The shallow-water variety of scallops is known as "Pecten Irradians." It is of fan-like appearance, having an average dimension of 2½ inches in height, 2 3/5 inches in width and 1 1/10 inches in thickness.

The edible portion constitutes about 17 per cent of the weight of the scallop. It is that part known as the large adductor muscle; the rest of the animal is not used for food, although it is claimed by some that a considerable portion is edible. The edible portion is known to the fisherman as the "eye;" it is only the muscle by which the scallop is enabled to open and close its shell. From one bushel of scallops in the shell, the fisherman obtains approximately three quarts of "eyes," or "scallops" as they are known to the consumer. The "eye" of the scallop when freshly shucked is more or less tinted with yellow or pink. At times the fresh scallops are nearly white in appearance.

Scallops are exceedingly valuable as a food product, containing from 19 to 24 per cent of solids, and 12.6 to 15.6 per cent of protein. They are of delicate flavor and are in great demand as a fish food. There is every reason why such a desirable food product should be properly handled and brought to the consumer in its natural state, free from adulteration with foreign substances and free from contamination with filth.

Methods of Fishing and Preparation for Market.

The scallops are caught mainly by dredging, such instruments as pushers and scoop-nets are sometimes used. The fishing is carried on in the bays off shore, in water fifteen to twenty-five feet deep. In dredging, power-boats are made use of; they are equipped with several dredges (usually four to six when one man is working). The dredge consists of an iron framework about three by one and one-half feet, with a netting bag attached, which will hold from one to two bushels of scallops. Several feet of strong rope is attached to the dredge. The types of dredges vary. In some cases metal rings are used rather than all rope nets. The fisherman runs his boat slowly about and draws in his dredges from time to time. He can tell from the "feel" of the rope whether or not any scallops are caught in the dredge. The contents of the dredges are dumped on a culling-board which runs the width of the boat. The scallops are then sorted—the mud, clams and small seed scallops being thrown overboard. The sorting is done as the dredges are being pulled along through the water while the boat is drifting.

In order to make clear some of the reasons for the examination of scallops from a food official's standpoint it may be perhaps advisable to give a brief description of the methods of preparing the scallops for the market.

After the fishermen have completed their day's fishing, scallops are brought into the shanties, which are ordinary crude one-story wooden structures such as are commonly found in all fishing towns. They are crudely equipped, usually having not more than a bench or stove. Some of the more progressive fishermen have their shanties equipped with electric lights and water. The latter substance is a very useful one in the industry. The scallops after being taken from the water will remain alive for a day or two. They are usually shucked either during the evening on which they were caught or on the next day. In shucking the scallop a flat picce of steel with a sharp but rounded end inserted in a wooden handle is used as a knife. The scallop is first opened, at the same time one end of the muscle or eye is severed, the non-edible portion is then thrown in the tub and in the final movement the other end of the eye is severed from the shell and the eye thrown into a pan, tin, bucket, grass basket or pail such as the particular fisherman may use. It is unfortunately a practice of the fishermen to soak the shucked scallops in fresh water so that their volume will be largely increased. Two methods of soaking have been in vogue. According to one method 4½ gallons of scallops are placed in a clean wooden keg holding seven gallons. After that water is poured into the keg. The scallops are allowed to soak over night. By the time they reach the markets they have absorbed enough water to fill the tubs. The effect of soaking is to increase the size of the scallops, making them appear much larger and whiter in color and apparently more valuable in the eyes of the unsophisticated purchaser. The fishermen are paid a higher price for large scallops than for small ones although small scallops are fully as good from a food standpoint and by many are considered of more delicate and sweeter flavor. According to another method of soaking scallops they are placed after shucking in wooden sinks and floated in water over night, a very liberal percentage of water being used. Five gallons of the dried scallops when soaked over night will fill an eight gallon tub. After these arrive in the large city markets and are drained and weighed fully 6½ gallons will be obtained.

The practice of soaking scallops is reprehensible as a fraud is practiced on the consumer in lowering the food value of the product and in making him pay for a large excess of water. It is also objectionable because the sanitary conditions under whieh scallops are handled are not of the best and the origin of the water used is questionable.

The conditions described above have existed for some years and will undoubtedly be remedied in a very short time. The scallop industry is located principally on the coast of Massachusetts, especially around points on Cape Cod and off the shores of the islands of Nantucket and Martha's Vineyard.

The food official should be on the lookout for soaked scallops in the fall and winter months.

Methods of Analysis.

The following determinations are made: Solids, proteids, fat, ash, salt, alkalinity of soluble ash, alkalinity of insoluble ash, and appearance. The important determinations are solids, proteids and ash. The methods followed are essentially those for food products as described in Bulletin 107. The sample is prepared by draining the scallops on a colander for three minutes, stirring occasionally and then grinding in a meat grinder and thoroughly mixing.

Solids.

Five to eight grams of the sample are weighed in a covered dish containing sand and asbestos and dried to constant weight of 1°C.

Proteids.

Proteids are determined by taking three to four grams of the mixed sample and weighing same in a wide necked weighing bottle, transferring to the Kjeldahl flask, using water and sulphuric acid. The nitrogen is determined by the Gunning method.

Appearance of Scallops.

The unsoaked shallow water scallops are creamy white in color and more or less tinted with yellow or pink. The texture is fairly firm; the amount of liquid is small and adheres closely to the scallop. When ground the sample is still firm in texture and not mushy. Scallops which have been soaked in fresh water are more nearly pure white in color and somewhat flabby in appearance. When ground the sample is not firm in texture but is mushy and semifluid, especially so when the scallops are excessively soaked. Soaked scallops frequently contain considerable amount of free liquid, which can be readily drained off. The appearance is quite characteristic and after a little practice one can detect soaked scallops by the appearance, color, texture, and amount of liquid.

As a guide to those interested in the examination of scallops I am submitting the analyses of 31 samples of unsoaked scallops and 12 samples of soaked scallops. The samples of soaked scallops were prepared in the laboratory from pure unsoaked scallops. The results are of interest in showing the very high proteid content of unsoaked scallops, and, further, the effect of soaking. The average solid content of the unsoaked scallop is 22.48%; proteids, 14.38%; and ash (or mineral matter) 1.56%. The soaked scallops give an average of 16.2% solids; 10.57% proteids, and 1.02% ash. The effect of soaking is to reduce and lower the food value of the scallop as well as to injure the flavor. In one case, the minimum solid content of unsoaked scallops falls below that of a sample of soaked scallops. However, the proteid and ash content of the unsoaked specimen is higher than that of any of the soaked scallops. This sample is of particular interest. It was obtained at Wareham, Mass., from a fisherman who stored the unshucked scallops in a creek where his boat was anchored, in order to keep them alive. A further investigation showed that this creek received fresh water from the inland and the salt content of the water varied decidedly during the day. The scallops were originally caught out in the bay where conditions would be normal, but the storing of them in the creek evidently had the effect of "fattening" or "floating." The scallops were of fine appearance and large in size. The creek water was found to be contaminated with B. Coli. The general surrounding conditions would indicate the probability of this water being contaminated with sewage. A second sample of scallops was obtained from this same locality at a later time and was found to contain 20.9% solids and 14.18% proteids. It is evident that this second sample had not been overboard in the creek long enough to become thoroughly soaked or "floated."

The following table gives the analysis of various samples of scallops of known purity, obtained from fishermen. None of the samples had been soaked:

*Solids.	Proteids.	Fat.	Ash.	Undetermined.	Salt.	Alk. of sol. ash.	Loss on boiling.
20.55	15.69	0.64	1.70	2.52			
20.44	14.61	0.24	1.61	3.98			
20.34	15.42	0.29	1.66	2.97			
20.62	15.31	0.43	1.81	3.07			
20.30	14.98	0.67	1.66	2.99			
20.01	15.23	0.51	1.54	2.73			
Remarks—Samples obtained at Nantucket, Mass., Nov. 19, 1914.							

*The figures given in this and the following tables represent per cent. except in the case of alkalinity of ash which is expressed in cc. of N/10 acid required to neutralize the ash from a 1-gram sample.

*Solids.	Proteids.	Fat.	Ash.	Undetermined.	Salt.	Alk. of sol. ash.	Loss on boiling.
23.50	13.70	0.34	1.53	7.93	0.38	0.90	
23.55	14.51	0.43	1.59	7.02	0.31	0.88	
23.03	15.04	0.43	1.60	5.96	0.35	0.90	
23.51	14.60	0.37	1.56	6.98	0.29	0.86	
23.23	15.03	0.42	1.59	6.19	0.30	0.88	
Remarks—Samples obtained at Nantucket, Mass., Dec. 20, 1914.							
*Solids.	Proteids.	Fat.	Ash.	Undetermined.	Salt.	Alk. of sol. ash.	Loss on boiling.
22.89	14.21	0.32	1.57	6.79	0.28	0.90	
22.76	14.19	0.41	1.54	6.62	0.28	0.96	
22.56	14.90	0.39	1.64	5.63	0.19	0.92	
23.47	14.30	0.34	1.50	7.33	0.22	0.90	
23.78	14.14	0.33	1.51	7.80	0.24	0.90	
Remarks—Samples obtained at Edgartown, Mass., Dec. 18, 1914.							
*Solids.	Proteids.	Fat.	Ash.	Undetermined.	Salt.	Alk. of sol. ash.	Loss on boiling.
22.60	13.93	0.12	1.48	7.07	0.26		
22.21	13.80	0.28	1.45	6.68	0.28		
22.64	14.55	0.08	1.47	6.54	0.22		
22.91	14.42	0.07	1.50	6.92	0.21		
†24.17	14.56	0.18	1.51	7.92	0.23		
Remarks—Samples obtained at Chatham, Mass., Dec. 2, 1914.							

†Sample purchased at Faneuil Hall Market, shipped from Chatham, Mass.

*Solids.	Proteids.	Fat.	Ash.	Undetermined.	Salt.	Alk. of sol. ash.	Loss on boiling.
23.30	14.05	0.13	1.49	7.63	0.17	0.86	61.2
23.60	13.86	0.11	1.45	8.18	0.14	0.88	59.1
23.48	13.80	0.12	1.62	7.94	0.26	0.86	55.2
23.42	13.90	0.10	1.68	7.74	0.27	0.80	56.8
22.74	14.00	0.12	1.54	7.08	0.18	0.88	52.8
23.08	13.85	0.12	1.49	7.62	0.19	0.86	58.2
24.02	14.12	0.11	1.60	8.19	0.26	0.88	51.4
19.21	12.62	0.10	1.33	5.16	0.15	0.68	58.2
Remarks—Samples obtained at various points on Cape Cod, Dec. 11-12, 1914.							
Maximum—							
24.17	15.69	0.67	1.81	8.60	0.38	0.96	61.2
Minimum—							
19.21	12.62	0.07	1.33	2.52	0.14	0.68	51.4
Average—							
22.48	14.38	0.28	1.56	6.25	0.25	0.87	56.6
No. of Samples—							
(29)	(29)	(29)	(29)	(29)	(23)	(18)	(8)

Analyses of Soaked Scallops, Pecten Irradians.

Solids.	Proteids.	Fat.	Ash.	Undetermined.	Salt.	
14.82	10.95	0.20	1.06	2.61		
14.18	10.03	0.23	1.07	2.85		
14.53	10.66	0.39	1.16	2.32		
14.42	10.16	0.40	0.90	2.88		
15.23	10.15		0.77			
17.12	10.88		0.95			
Remarks—Obtained at Nantucket, Mass.						
18.91	11.49	0.09	1.11	6.22	0.13	
19.69	11.80	0.19	1.17	6.53	0.19	
17.64	11.35	0.08	1.02	5.19	0.14	
15.90	10.35	0.08	0.93	4.54		
Remarks—Obtained at Edgartown, Mass.						
17.00	9.06					
15.02	9.95					
Remarks—Purchased in Boston markets.						
Maximum	19.69	11.80	0.40	1.17	6.53	0.19
Minimum	14.18	9.06	0.08	0.93	2.32	0.13
Average	16.20	10.57	0.20	1.02	4.14	0.15
No. of samples..	(12)	(12)	(8)	(10)	(8)	

Analyses of Deep Sea Scallops, Pecten Tenuicostatus.

Solids.	Proteids.	Fat.	Ash.	Undetermined.	Salt.	Total.	Alk. of Ash. Sol.	Alk. of Ash. Insol.
20.40	15.74	0.27	1.45	2.94	0.15	2.1		
22.60	17.44	0.18	1.70	3.28	0.11	2.1		
22.75	16.90	0.54	1.71	3.60	0.11	1.1		
22.66	17.07	0.44	1.61	3.54	0.11	0.9		
21.67	16.06	0.34	1.53	3.74	0.12	2.4		
22.78	16.77	0.29	1.65	4.07	0.15	2.3		
20.98	15.82		1.49		0.24	2.2		
21.38	16.61	0.41	1.82	2.54	0.14	1.5		
*23.14	16.89		1.61		0.10	0.84	0.7	0.14
*22.52	16.93		1.62		0.05	0.9	0.8	0.1
Remarks—Obtained at Portland, Maine, Feb., 1915.								
Maximum—								
23.14	17.44	0.54	1.82	4.07	0.24	2.3		
Minimum—								
20.40	15.74	0.18	1.45	2.54	0.05	0.8		
Average—								
22.09	16.62	0.35	1.62	3.38	0.13	1.65		

*Samples shipped to Boston, Mass., in the shell, and shucked in the laboratory.

Soaked Sea Scallops.

Solids.	Proteids.	Fat.	Ash.	Salt.	Ash.	Alk. of Ash. Sol.	Alk. of Ash. Insol.
17.05	13.00		1.31	0.03	0.44	0.37	0.07
12.93	11.24	0.40	1.14	0.01	0.15	0.07	0.08

The Chairman: Any discussion on this paper? The next paper is "The Estimation of Moisture in Dried Fruits," by Mr. Barnard. Mr. Barnard has a paper in the other section at this time, so we will pass that for the time being. The next paper is "The Effect of Storage on the Moisture Content of Coffee," by Mr. Wright of New York, and as he is not here I will ask Mr. Hart to read his paper.

Paper read by Mr. A. R. Hart, as follows:

EFFECT OF STORAGE ON COFFEE.

By R. E. DOOLITTLE and BURNETT B. WRIGHT,
New York Laboratory, Bureau of Chemistry.

This investigation was undertaken for the purpose of determining the effect of storage on the gain or loss in weight of freshly roasted coffee, prepared, transported and stored under ordinary commercial conditions. During the latter part of the month of July, 1913, eight hundred and forty-seven packages, each containing exactly one pound of freshly roasted coffee were packed and distributed in the following manner: One hundred and sixty-eight packages to New Orleans, La., by the Southern Pacific Steamship Co., one hundred and sixty-eight packages to Chicago by railroad, one hundred and sixty-eight packages to Denver by railroad, three hundred and forty-three packages stored in an unheated warehouse in New York City. The hundred and sixty-eight packages shipped to New Orleans, Chicago and Denver were identical with the hundred and sixty-eight packages reserved in New York and consisted of medium roasted Santos coffee. Seventy-two packages in each instance were paper bags with paraffine paper lining, thirty-six of which contained the coffee in the whole bean and thirty-six in the medium ground condition. Seventy-two packages were cardboard cartons enclosing a paraffine paper bag, thirty-six of which were filled with the roasted beans, and thirty-six with the medium ground coffee. Twenty-four packages were tin cans, twelve of which contained the whole beans, and twelve the medium ground coffee. The packages shipped to New Orleans, Chicago and Denver were re-weighed immediately on reaching their destination and approximately every two weeks thereafter until the month of December, 1913, after which they were weighed once each month. Similar weighings were made on the samples stored in New York City.

The results are well illustrated in the following chart prepared from the data obtained on the samples stored in New York City.

It will be noted in the first place that there was an increase over the original weight in all samples and at all weighings. The paper bags and pasteboard cartons show a very rapid increase at first, the maximum for the first twelve months being reached within fourteen weeks. As would be expected, the coffee contained in the cardboard cartons absorbs moisture a little slower than that in the paper bags but, in general, the results on these two forms of packages show very uniform changes throughout the experiment. In the case of the tin can packages it will be noted that, while there is an increase in weight, this increase is much slower and more uniform and the maximum is not reached within a year, in fact, the maximum has probably not been reached in the period covered by this experiment, namely, sixty weeks.

Comparison of the curves for the whole and ground coffees show that in most cases there was a greater increase in weight in the whole beans than in the ground coffee. It was found in the course of the investigation, however, that the paper bags became saturated with the oil from the coffee and the cartons partially saturated. This condition, undoubtedly, affected the tare of the containers and thereby influenced the results in some cases. Furthermore, this oil, by clogging the pores of the containers and preventing the easy passage of the moisture, to a certain extent may have affected the change; also, the oil if easily volatilized would give a further loss in weight. This may account for the difference between the whole and ground coffee in the paper bags and the cardboard cartons. This condition, of course, did not occur in the case of the tin can packages.

The seasonal changes are also interesting. It will be noted in the paper bags and cartons the maximum increase in weight were reached in the fall months, namely, September and October. During the winter months there is a loss from the weight during the fall months, while during the spring and summer there is very little change, the rise beginning in the late summer and fall. Apparently, the coffee in the sealed tin cans is not greatly affected by the varying moisture conditions of the different seasons. We have not in this paper attempted to plot the curves showing the variations between the samples held at Chicago, New Orleans, Denver and New York. It may be stated, however, that the changes at New York, Chicago and New Orleans were very similar, the principal difference being in the percentage of increase. The results at Denver show some variation from those of the other cities, particularly the paper bags and cardboard carton packages. This is illustrated in the chart given below for the ground samples.

It will be noted that the coffee in the tins at Denver show a similar change to that of the other cities, namely a gradual increase. This increase, however, is much slower. In the paper bags and the cartons there was a rapid increase at the first weighing, which weighing was made on the arrival of the coffee at Denver and, therefore, in reality covers the period of transportation. This is followed by loss after which these two forms of packages show a very uniform weight throughout the period covered by the experiment. The seasonal changes, while similar to that of the other cities, are not so marked.

Many other interesting facts might be pointed out, but it is not the intent of this paper to go into an exhaustive discussion of the data obtained. We have only attempted to bring to your attention a few of the more interesting facts and leave a fuller discussion of the report for some later paper.

The Chairman: We have another short paper here, "The Effect of Storage on the Moisture Content of Cloves," by Mr. A. W. Ogden of New York, and as he is not here I will ask Mr. Johnson to read it.

Paper read by Mr. C. W. Johnson, as follows:

EFFECT OF STORAGE ON MOISTURE CONTENT OF CLOVES.

By A. W. OGDEN,
Bureau of Chemistry, New York Laboratory.

A spice merchant charged with misbranding under the Food and Drugs Act of June 30, 1906, for the sale of short weight cloves, alleged that the shortage was due to natural causes and that a loss of fifteen to eighteen per cent in weight of whole cloves in a few days was not unusual. To determine the effect of storage on the weight of whole cloves, a number of samples were taken from original unbroken bales after arrival in this country and stored in ordinary wooden spice boxes in a dry storeoom in New York City. Gross weighings were made at intervals and as these showed a gradual loss the experiment was continued and careful net weighings were made after periods of six months and fifty-four months. Below are given the analyses and the average losses for periods specified:

TABLE OF ANALYSES.

		Ash.		Ether extract.			
No.	Moisture.	Total.	Insoluble in 10% HCl.	Volatile.	Non-volatile.	Loss in weight 6 months.	Loss in weight 54 months.
	%	%	%	%	%	%	%
1	8.17	7.27	0.20	15.16	6.54	5.81	7.83
2	10.76	5.93	0.10	18.71	5.47	4.40	7.05
3	8.01	5.79	0.10	18.63	5.42	0.25	2.50
4	9.31	5.75	0.09	19.10	5.40	1.10	3.31
5	8.91	5.59	0.09	19.34	5.20	2.64	4.96
6	7.43	6.13	0.08	19.67	5.45	1.25	3.50
7	7.81	5.98	0.08	18.51	5.46	1.50	3.75
Minimum	7.43	5.59	0.08	15.16	5.20	0.25	2.50
Maximum	10.76	7.27	0.20	19.67	6.54	5.81	7.83
Average	8.63	6.06	0.11	18.45	5.56	2.42	4.70

The wooden boxes used were of two sizes, viz., 4"x4⅝"x6" and 6¼"x7"x8⅝", the smaller holding about one pound, and the larger about four pounds of whole cloves.

All duplicates showed close agreements, except No. 2 which, for the six months period, lost 3.95% and 4.85%, and for the fifty-four months' period 6.83% and 7.27%, respectively.

It is noted in the analysis of this sample that the moisture was 10.76%, which is 2.75% higher than No. 3, which in fifty-four months, showed a loss of only 2½%. Both of these lots, as well as No. 4, were shipped from London and arrived in this country on the same steamer.

Numbers 1, 5 and 7 were shipped from Zanzibar, and No. 6 from Rotterdam, all arriving about the same time, although on different steamers.

Eight separate determinations were made on sample No. 1, part of them in one-pound boxes and part in four-pound boxes in which, however, only two pounds of cloves were placed.

The average loss on all samples for the six months' period was 2.42% and for the fifty-four months' period 4.70%, and the maximum loss for this period was 7.83%.

The Chairman: Any questions or remarks? If not, we will pass on to the next. We have one paper that is not on the program, which was submitted by Mr. Seeker of the New York Laboratory, "The Determination of Bitter Almonds in Sweet Almonds." I will ask Mr. Taylor to read this paper.

Paper read by Mr. George B. Taylor:

DETERMINATION OF BITTER ALMONDS IN SWEET ALMONDS.

By A. F. SEEKER.
New York Laboratory, Bureau of Chemistry.

This determination is usually effected among dealers by the simple process of tasting, one hundred kernels being given to one person who proceeds to eat them one by one until a bitter nut is encountered. The operator then gives the remaining kernels to another operator who continues the work until a second bitter almond is found, the remaining kernels then being turned over to a third operator, the work being continued in this way until the entire sample is consumed, the reason for the multiplicity of operators being that one bitter almond will usually so blunt the sense of taste that the operator becomes incapacitated for a time for further work.

This method obviously cannot be employed when a large number of samples are to be employed and it becomes necessary to find a more rapid method in order to expedite the examination of the ten to fifty samples often received daily at the New York Laboratory. After a number of trials it was found that a simple application of the Schönbein test accomplished this purpose.

The details are as follows: Prepare a fresh 10% extract of freshly powdered guaiac rosin in 95% alcohol, saturate a strip of filter paper, having a texture similar to C. S. & S. No. 597, with it, and allow the paper to dry spontaneously. Immediately before applying the test saturate the paper with copper sulphate solution (1-10,000) and spread it upon a glass or porcelain plate. Count out 100 almonds from the sample to be tested, cut each in two in such a way that a smooth surface is obtained, and place one-half of each almond upon the sensitized paper in such a way that the cut surface remains in close contact with the wet paper. Allow the almonds to remain in this position a few minutes. The bitter almonds will in this time show a deep blue stain upon the paper while the sweet ones effect no change. Occasionally a few almonds will be found that give only a faint blue color by this test and in such cases if the treated surface of the kernel be removed by paring and the remainder eaten it will be found to have only a faint bitter taste. Such kernels cannot properly be classed as bitter. True bitter almonds impart an intense blue color to the paper at the point of contact. In some cases blanched bitter almonds do not give the Schönbein test apparently because the enzyme has been destroyed by the hot water treatment preliminary to the blanching process. Blanched almonds should, therefore, be tested by taste.

Ten different samples of almonds upon which determinations were conducted by both the Schönbein test and by taste gave identical results, one-half of each almond being tasted and the other half being tested by the Schönbein method.

The Chairman: Any remarks? If not, that brings us up to the last paper on the program, the one by Mr. Barnard that we passed a few moments ago.

ESTIMATION OF MOISTURE IN DRIED FRUITS.

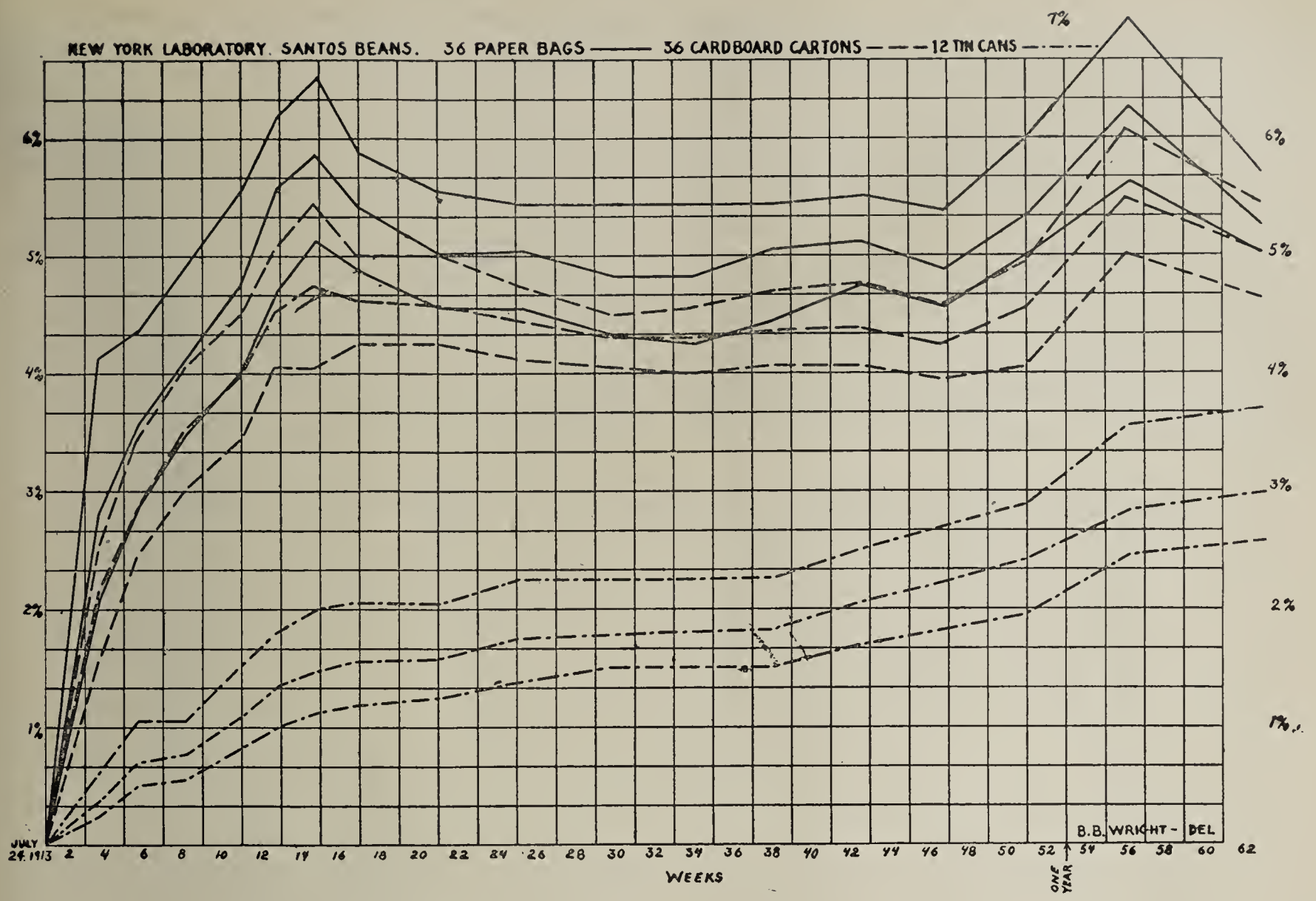
By DR. H. E. BARNARD, Indiana.

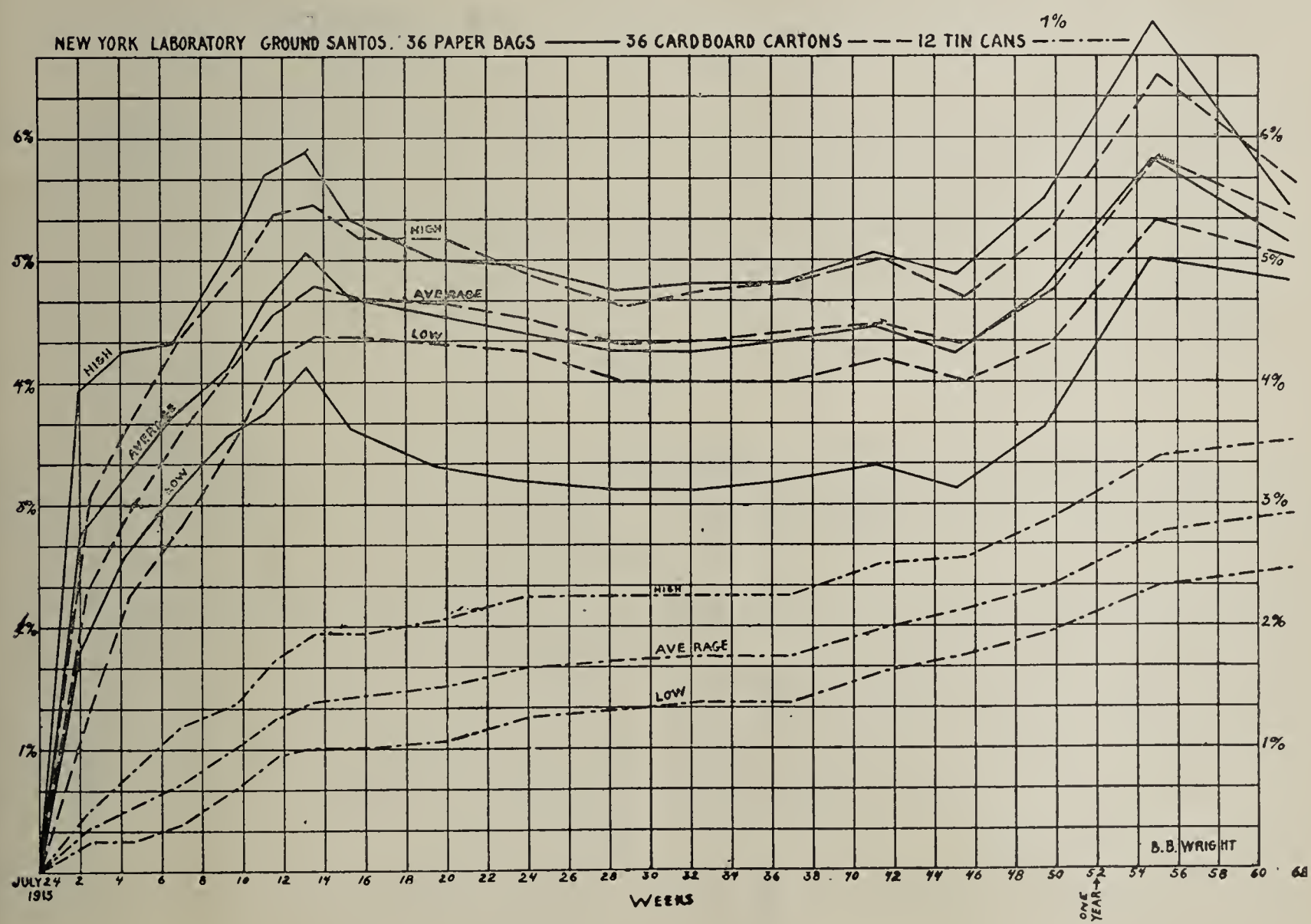
In fixing standards of composition for certain food products it seems to be necessary to incorporate in the standard methods by which established constants may be determined. In studying data at hand for the purpose of fixing a reasonable moisture standard for dried fruits it soon became apparent that no standard could be fixed until some definite procedure could be outlined for the chemist to follow in the estimation of moisture contents. The New York law fixes the maximum moisture content in dried apples at 27 per cent. The packer estimates the moisture content of the goods he handles fairly accurately by "touch." An estimate of the moisture content of 12 samples submitted to an experienced packer gave an average of 23.9 per cent. Analytical methods used on the same samples gave an average of 24.7 per cent. The moisture is sometimes determined by the packers as follows: Ten ounces of apples are weighed out to one-hundredth of an ounce. These are placed in a single layer on the shelves of a water oven and heated for four hours. The dried substance is then removed and weighed.

F. F. Fitzgerald, then of the Bureau of Chemistry, in 1913 made a careful study of the moisture content of dried apples, studying both the method used by the packer and the so-called official method, namely, heating four grams of the finely chopped product for four hours in a water jacketed oven. The results obtained were very discordant, and the error varied from eight-tenths of one per cent to 9.2 per cent on samples containing from 22 to 39 per cent moisture, or in other words, the rough, unscientific method of estimating moisture by touch gave more accurate results than the chemical methods employed.

There is really nothing new in the proposition. Every chemist knows that an accurate moisture content is determined with the greatest of difficulty. Analysts experience a common difficulty in obtaining constant weights of acidulated sugar containing residues, and hence accurate figures for water content.

E. Monroe Bailey, in reporting on the determination of water in dried fruits as Associate Referee of the Association of Official Agricultural Chemists in 1905, discussed the literature on the subject at some length. It does not seem necessary to review the data he collected at this time, but brief reference to his own experimental data is interesting. He used two methods. In Method one, 10 grams of the hashed material were weighed out into a flat bottomed aluminum dish 8 cm. in diameter and dried at one hundred degrees C. in a steam oven, weighings being taken at intervals of eight hours. In Method two, 10 grams of the hashed material was placed in a flat bottomed aluminum dish, warm water added and the mass worked to the consistency of jam. Forty grams of ignited sand were then mixed intimately with the contents of the dish, and the whole evaporated on a water bath with constant stirring to prevent the formation of lumps. The mass was further dried at one hundred degrees C. as in the first method. Bailey found that dupli-

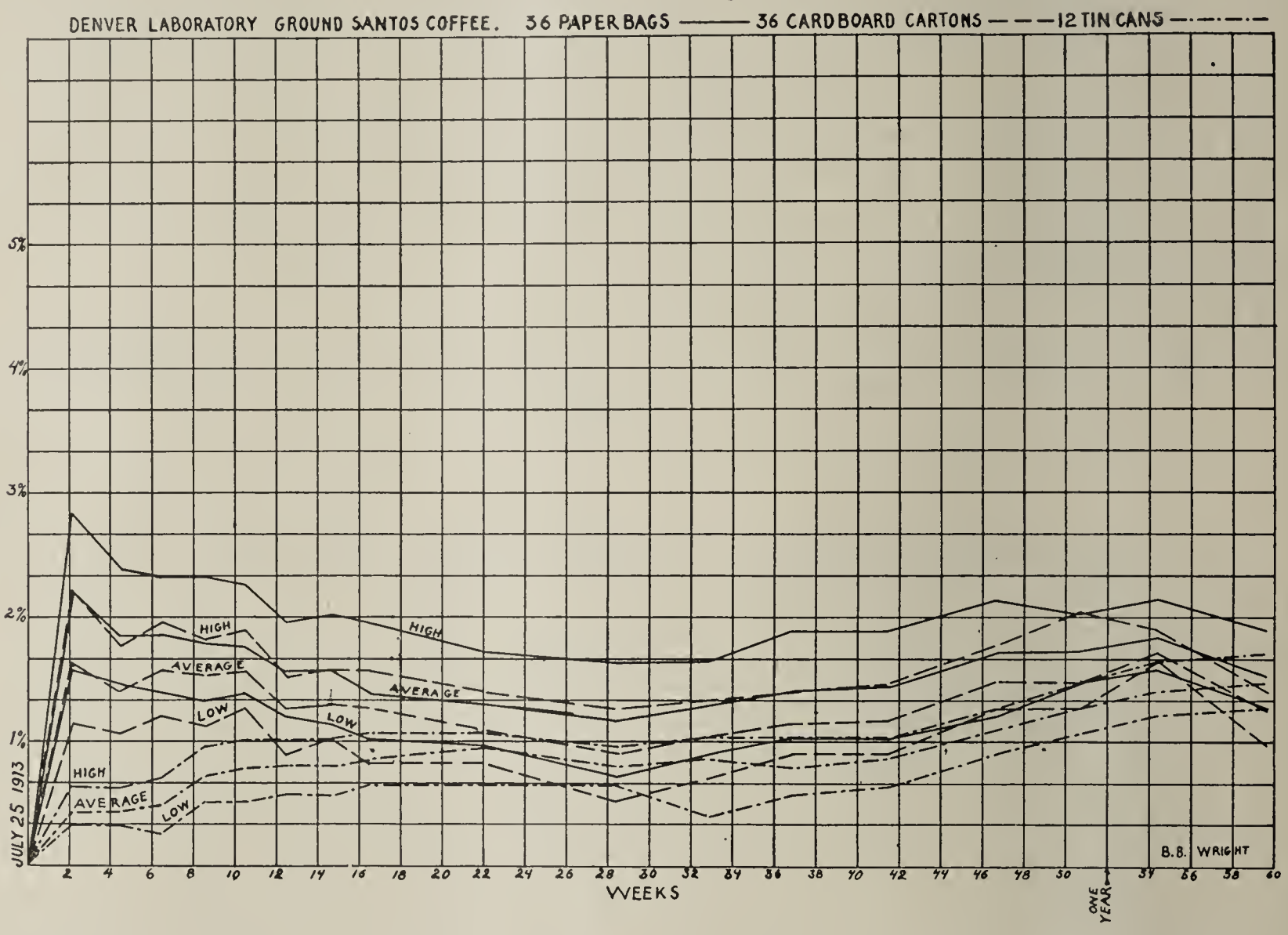

NEW YORK LABORATORY. SANTOS BEANS. 36 PAPER BAGS —— 36 CARDBOARD CARTONS - - - 12 TIN CANS -·-·-·-
7%
6%
5%
4%
3%
2%
1%
JULY 24. 1913
2 4 6 8 10 12 14 16 18 20 22 24 26 28 30 32 34 36 38 40 42 44 46 48 50 52 54 56 58 60 62
WEEKS
ONE YEAR
B.B. WRIGHT - DEL


NEW YORK LABORATORY GROUND SANTOS. 36 PAPER BAGS —— 36 CARDBOARD CARTONS - - - 12 TIN CANS -·-·-·-
7%
6%
5%
4%
3%
2%
1%
HIGH
AVERAGE
LOW
JULY 24 1913
2 4 6 8 10 12 14 16 18 20 22 24 26 28 30 32 34 36 38 70 72 44 46 48 50 52 54 56 58 60 62
WEEKS
ONE YEAR
B.B. WRIGHT

cate analyses by the same method agreed with reasonable accuracy; that duplicates by the two different methods agreed approximately; that the additional labor necessary in the second method was not warranted by an increase in accuracy. The investigator concluded that although it appeared that the material will lose weight indefinitely it seems reasonable to discontinue the heating when the increment in the amount of water obtained for an eight-hour period became approximately three-fourths of one per cent. In a discussion of these results Dr. Frear called attention to the danger of decomposition by the ordinary methods of drying. Dr. Bigelow pointed out that the work of the Bureau of Chemistry in studies on the ripening of fruits showed that the temperature of drying must not rise above seventy degrees because of the danger of decomposition of the levulose present.

Succeeding referees have discussed the subject of the estimation of moisture and have always referred the matter to the incoming referee, experience apparently having taught them the advisability of shifting the burden and letting John do it.

Since the available data held little of real value and since all the methods suggested were of at least dubious value, my colleague, Mr. Bishop, and I are engaged in the study of the estimation of moisture in dried fruits. We have gone far enough with our work to discard as impractical a number of methods heretofore used, and the data we here set will perhaps be of interest in showing the figures by which we reached this conclusion.



The material we studied was the commercial New York State evaporated apple cut in fine slices, packed in a wooden container in twenty-five pound lots. For convenience we divided the contents of a box into three portions and placed approximately five pounds in each of three jars tightly closed with a ground glass top, the joint of which was made airtight with vaseline.

In preparation for analysis 20 grams of the sample were passed twice through an Enterprise meat grinder, using a fine cutter which comminuted the apple into fine particles. This method of treatment, while subject to criticism, seems to be necessary since it introduces a much smaller error than would be the case if larger pieces of apple were taken.

Two gram samples were weighed out. In the first set 15 samples were taken, placed in long tubes such as are commonly used in the estimation of moisture in hydrogen and dried in the current of hydrogen at 98 degrees centigrade. At the end of four hours the samples caramelized. The minimum moisture content was 21.23, the maximum 22.60 and the average 21.90. At 6 hours the average moisture was 22.54; at 8 hours, 23.10; 10 hours, 23.85; 12 hours, 24.19; 14 hours, 24.59; 16 hours, 24.79; 18 hours, 25.24; 20 hours, 25.80; 30 hours, 26.44; 36 hours, 26.43. At this point the work was stopped as the samples gave no indication of coming to constant weight.

In Set two, 10 samples were dried in the special tubes as before, except that a current of dry air instead of hydrogen was passed over them. The fruit caramelized at the end of four hours. The samples lost moisture constantly and although less rapidly at first, at the end of 14 hours showed a moisture content not greatly different from that obtained by drying in hydrogen.

In Set three, 20 samples were dried in open dishes in a steam bath at 98 degrees centigrade. The fruit caramelized after eleven hours. The moisture content increased constantly. At 5 hours it was 20.75; at 88 hours, when the experiment was terminated, the average moisture content was 27.82.

In the fourth experiment five samples were rubbed up with hot water and dried in open dishes as in Experiment three. The moisture content increased in almost exactly the same degree as in the other sets of experiments. At the end of 6 hours the moisture was 20.34; at 66 hours it was 24.75.

In Experiment five the samples were rubbed up with ethyl alcohol instead of water. In this set of five samples less caramelization was observed than where water was used, but the loss of moisture proceeded to the end of the experiment without approaching a constant.

In the next experiment amyl alcohol was substituted for ethyl alcohol. The loss of moisture was a little slower but proceeded constantly to the end of the experiment.

Set No 7 was five samples rubbed up with saturated salt solution and dried in open dishes in a steam bath at ninety-eight degrees centigrade. No advantage seemed to be obtained by treatment in this manner.

In the next set 15 samples were dried in open dishes in vacuo in 23 inches of mercury at 70 degrees centigrade. At four hours the average loss of moisture was 19.15; at 6 hours, 19.23; at 8 hours, 19.47; at 14 hours, 19.73. These results showed less change but were notably lower than in the case of the other samples.

The work was repeated with ten samples and the following figures obtained. At the end of four hours the loss of moisture was 20.24; 6 hours, 20.32; 8 hours, 20.54; 10 hours, 20.62; 15 hours, 20.73, the change in 11 hours being but forty-nine one-hundredths of one per cent.

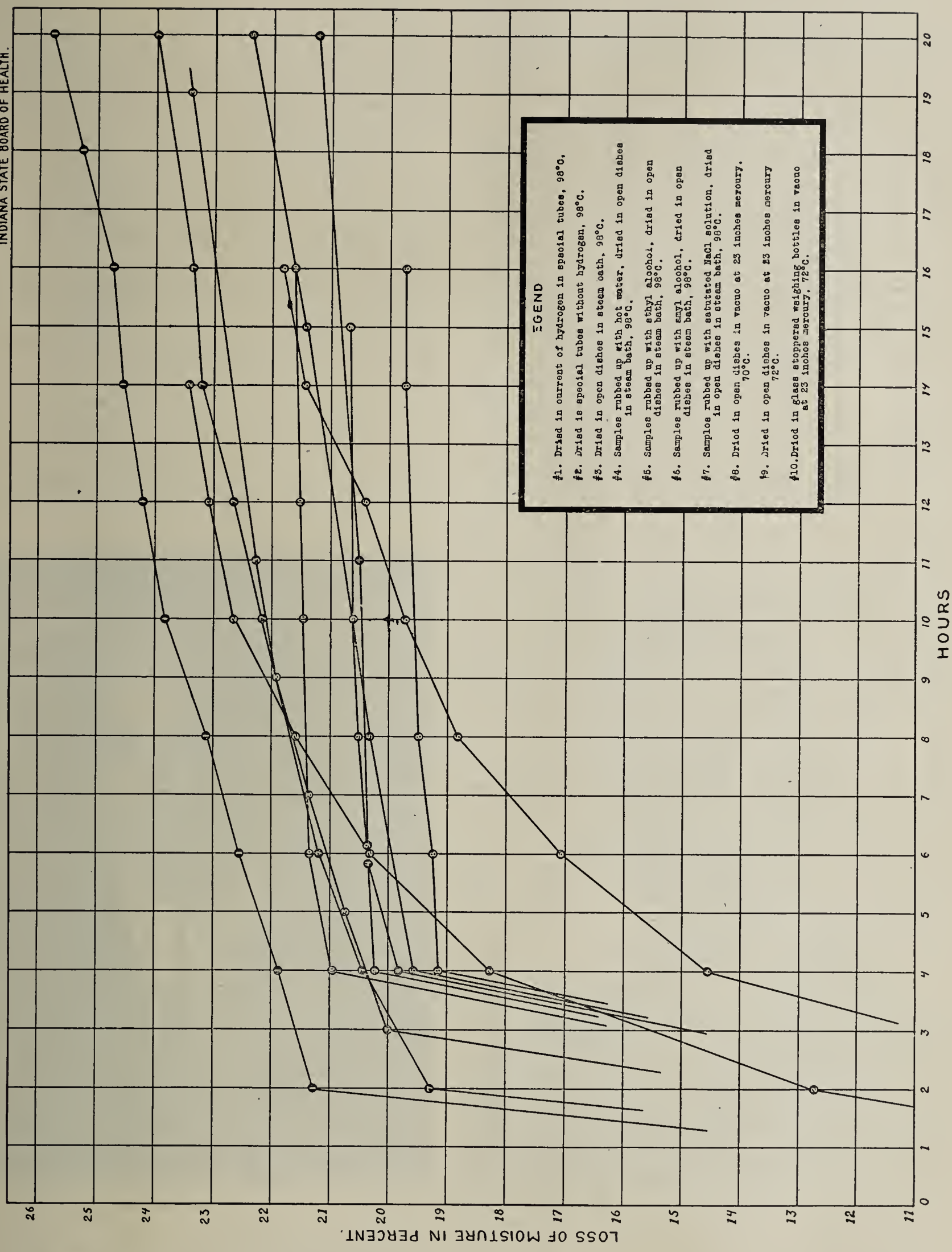
In the next set the samples instead of being dried in open dishes were dried in glass stoppered bottles in order to avoid possible error due to change of weight in the balance case. The loss of moisture proceeded in almost exactly the same way as in Set No. 9, never reaching constant weight and yet never showing more than slight change.

It may be argued that the last three sets of samples dried in vacuo never reached the water free condition, and that the low figures obtained while reasonably constant did not express the actual moisture content of the samples as accurately as did the higher figures obtained by the other methods. It should be remembered in this connection that the last samples in their final condition had changed color and appearance but little, whereas the samples dried in the air and in hydrogen were heavily caramelized and resembled roasted cereal rather than an apple product.

We have as yet reached no conclusions save that the method of estimation of moisture by drying in vacuo at seventy appears to give lower but more concordant results than the other methods employed.

THE ESTIMATION OF MOISTURE IN DRIED FRUIT.

INDIANA STATE BOARD OF HEALTH.



ESTIMATION OF MOISTURE IN DRIED FRUIT.

Indiana State Board of Health.

Set No. 1.—Samples dried in a current of hydrogen in special tubes at 98° C. Fruit caramelized at 4-hour period. Fifteen samples in set.

LOSS OF MOISTURE IN PER CENT.

	4 Hrs.	6 Hrs.	8 Hrs.	10 Hrs.	12 Hrs.	14 Hrs.	16 Hrs.	18 Hrs.	20 Hrs.	30 Hrs.	36 Hrs.
Min.	21.23	22.12	22.67	23.27	23.58	24.05	24.19	24.79	25.60	26.09	26.81
Max.	22.60	22.99	23.52	24.40	25.21	25.44	25.03	25.72	25.96	26.59	27.07
Aver.	21.90	22.54	23.10	23.85	24.19	24.59	24.79	25.24	25.80	26.44	26.93

Set No. 2.—Samples dried in special tubes without hydrogen at 98° C. Fruit caramelized at 4-hour period. Ten samples in set.

LOSS OF MOISTURE IN PER CENT

	2 Hrs.	4 Hrs.	6 Hrs.	8 Hrs.	10 Hrs.	12 Hrs.	14 Hrs.
Minimum	11.65	16.99	19.32	20.43	21.49	21.89	22.27
Maximum	13.17	18.86	20.88	21.93	22.92	23.19	23.65
Average	12.67	18.26	20.39	21.55	22.64	23.04	23.42

Set No. 3.—Samples dried in open dishes in steam bath at 98° C. Fruit caramelized after 11 hours. Twenty samples in set.

LOSS OF MOISTURE IN PER CENT

	3 Hrs.	5 Hrs.	7 Hrs.	9 Hrs.	11 Hrs.	26 Hrs.	46 Hrs.	65 Hrs.	88 Hrs.
Min.	19.89	20.53	21.18	21.75	22.28	24.23	25.07	26.34	27.62
Max.	20.28	20.78	21.46	22.11	22.45	24.32	25.23	26.57	28.05
Aver.	20.10	20.75	21.30	21.93	22.38	24.29	25.15	26.45	27.82

Set No. 4.—Samples rubbed up with hot water, dried in open dishes in the steam bath at 98° C. Five samples in set.

LOSS OF MOISTURE IN PER CENT

	4 Hrs.	6 Hrs.	12 Hrs.	20 Hrs.	30 Hrs.	50 Hrs.	66 Hrs.
Minimum	19.31	19.96	20.10	20.43	23.06	24.07	24.58
Maximum	20.27	20.68	20.88	20.92	24.13	24.83	25.06
Average	19.79	20.34	20.50	21.20	23.57	24.38	24.75

Set No. 5.—Samples rubbed up with ethyl alcohol, dried in open dishes in steam bath at 98° C. Gums were brought out of fruit. Less caramelization took place. Five samples in set.

LOSS OF MOISTURE IN PER CENT

	4 Hrs.	8 Hrs.	14 Hrs.	34 Hrs.
Minimum	19.37	20.05	21.49	23.57
Maximum	19.88	20.66	22.01	24.26
Average	19.60	20.34	21.37	23.95

Set No. 6.—Samples rubbed up with amyl alcohol, dried in open dishes in steam bath at 98° C. Five samples in set.

LOSS OF MOISTURE IN PER CENT

	4 Hrs.	6 Hrs.	8 Hrs.	10 Hrs.	12 Hrs.	14 Hrs.	16 Hrs.
Minimum	13.57	16.28	18.04	18.87	19.88	20.31	21.09
Maximum	16.48	17.93	19.64	20.70	21.35	21.40	22.55
Average	14.57	17.07	18.82	19.74	20.42	21.35	21.81

Set No. 7.—Samples rubbed up with saturated NaCl solution, dried in open dishes in steam bath at 98° C. Five samples in set.

LOSS OF MOISTURE IN PER CENT

	2 Hrs.	4 Hrs.	6 Hrs.	10 Hrs.	12 Hrs.	14 Hrs.	16 Hrs.	20 Hrs.
Minimum	19.06	20.17	21.05	21.98	22.19	23.06	23.08	23.95
Maximum	19.51	20.69	21.49	22.45	23.19	23.58	23.74	24.35
Average	19.27	20.42	21.16	22.19	22.67	23.25	23.33	24.09

Set No. 8.—Samples dried in open dishes in vacuo at 23 inches mercury, 70° C. Fifteen samples in set.

LOSS OF MOISTURE IN PER CENT.

	4 Hrs.	6 Hrs.	8 Hrs.	10 Hrs.	14 Hrs.
Minimum	19.01	19.15	19.43	19.10*	19.69
Maximum	19.25	19.30	19.54	19.55*	19.86
Average	19.15	19.23	19.47	19.28*	19.73

*Desiccator not efficient.

Set No. 9.—Samples dried in open dishes in vacuo at 23 inches mercury, 72° C. Ten samples in set.

LOSS OF MOISTURE IN PER CENT.

	4 Hrs.	6 Hrs.	8 Hrs.	10 Hrs.	15 Hrs.
Minimum	19.91	20.15	20.39	20.50	20.49
Maximum	20.42	20.47	20.69	20.77	20.95
Average	20.24	20.32	20.54	20.62	20.73

Set No. 10.—Samples dried in glass stoppered bottles in vacuo at 23 inches mercury, 72° C. Six samples in set.

LOSS OF MOISTURE IN PER CENT.

	4 Hrs.	6 Hrs.	10 Hrs.	12 Hrs.	16 Hrs.
Minimum	20.68	21.00	21.17	21.20	21.41
Maximum	21.46	21.77	21.95	22.02	22.17
Average	20.96	21.28	21.46	21.50	21.66

The Chairman: I think, in order to close up this section, we will proceed to the last order of business, which is the election of officers. Previously we have elected our officers by ballot, but there are so few of us here, I think we will elect them by acclamation. The nominations are open for President.

Prof. M. E. Jaffa: I nominate Dr. H. E. Barnard for President.

The nomination was seconded.

The Chairman: All those in favor of Dr. Barnard for President signify by saying aye; contrary, no. The motion is carried. The nomination for Vice-President is in order. If you will permit me I will nominate Mr. Taylor as Vice-President.

The nomination was seconded.

The Chairman: All those in favor of Mr. Taylor as Vice-President signify by saying aye; contrary, no. The motion is carried. The nomination for Secretary is in order.

Mr. George B. Taylor: I move that Mr. Shannon be made Secretary for next year.

Motion seconded.

The Chairman: All those in favor of that motion signify by saying aye; contrary, no. The motion is carried.

Mr. A. R. Hart: I move that we extend to Mr. Doolittle a vote of thanks for his services of the past.

Motion seconded.

The Chairman: All those in favor say aye; contrary, no. The motion is carried and it is so ordered and will be spread upon the records.

If there is no further business to come before the convention the meeting stands adjourned.

(MEETING ADJOURNED.)

SHANNON WINS FOR DEROIT.

Here is a likeness of F. L. Shannon, State Analyst of Michigan, who was successful in his efforts to bring the 1916 Annual Convention of the Association of American Dairy, Food and Drug Officials to Detroit.



F. L. SHANNON.

This is just another instance illustrating the spirit of aggressive enterprise which actuates the Michigan official. That's how he puts 'em over.

Congratulations! And we know that he will do his part to make the 1916 event a great success.

LIST OF GUESTS.

Following is a list of members and guests present at the nineteenth annual convention:

MEMBERS.

Arizona—Max A. Rex, Phoenix, U. S. Food and Drug Inspector, Bureau of Chemistry.

California—M. E. Jaffa, University of California, Berkeley, State Board of Health; B. R. Hart, San Francisco, Chief Western District, U. S. Bureau of Chemistry; Frank D. Merrill, Berkeley, Assistant Chemist, U. S. Bureau of Chemistry; E. M. Chace, Los Angeles, Chemist in Charge Citrus Byproducts Laboratory, U. S. Department of Agriculture; W. C. Taber, Berkeley, Assistant Chemist, U. S. Department of Agriculture; Herbert J. Holland, San Francisco, Assistant Chemist, U. S. Department of Agriculture, Bureau of Chemistry; H. P. Dachant, Berkeley, Assistant to the Solicitor, Department of Agriculture; E. J. Lea, University of California, Berkeley, California State Board of Health; R. W. Hilts, San Francisco, Chemist in Charge, San Francisco Laboratory, Bureau of Chemistry.

Connecticut—John Phillips Street, New Haven, Commissioner of Agriculture, Experiment Station.

Florida—R. E. Rose, Tallahassee, State Chemist, Florida Agriculture Department.

Idaho—John K. White, State Dairy, Food and Sanitary Commissioner, Boise.

Indiana—H. E. Barnard, State Food and Drug Commissioner, State House, Indianapolis.

Iowa—W. B. Barney, Dairy and Food Commissioner, Des Moines.

Illinois—John B. Newman, Assistant State Food and Dairy Commissioner, Manhattan Building, Chicago.

Kansas—S. J. Crumbine, Secretary, State Board of Health, Topeka; J. F. Willard, Food Analyst, Kansas State Board of Health, Manhattan.

Kentucky—R. M. Allen, Head of Department, Kentucky Food and Drug Department, Experiment Station, Lexington; Raymond Herting, Assistant Chemist, Kentucky.

Louisiana—George B. Taylor, State Analyst, Louisiana State Board of Health, New Orleans.

Maine—Charles D. Woods, Deputy Commissioner, Department of Agriculture, Orono.

Maryland—Wyatt W. Randall, Assistant Bureau of Chemistry, State of Maryland Health Department, Baltimore.

Michigan—F. L. Shannon, State Analyst, Michigan Dairy and Food Department, Lansing.

Minnesota—J. J. Farrell, Dairy and Food Commissioner, St. Paul.

Montana—W. M. Cobleigh, Chemist, Montana State Board of Health, Bozeman.

Nevada—Sanford C. Dunsimore, Commissioner, University of Nevada, Reno.

North Carolina—W. M. Allen, State Food and Oil Chemist, Department of Agriculture, Raleigh.

North Dakota—E. F. Ladd, Food Commissioner and State Chemist, Agriculture College, Fargo.

Oregon—J. D. Mickle, Dairy and Food Commissioner, Portland.

Rhode Island—Frank A. Jackson, Chairman, Food and Drug Commission, State of Rhode Island, Woonsocket; F. Webster Cook, Food and Drug Commissioner, State of Rhode Island, Providence.

Texas—R. H. Hoffman, Food and Drug Commissioner, State of Texas, Austin.

Utah—H. C. Smith, State Dairy and Food Commissioners, Salt Lake City; Herman Harms, State Chemist, Salt Lake City; James H. Wallis, State Board of Health, Salt Lake City.

Washington, D. C.—Carl L. Alsberg, Chief, Bureau of Chemistry, U. S. Department of Agriculture, Washington; J. S. Abbott, Chemist in Charge, State Co-operative Food and Drug Control, Bureau of Chemistry, Washington.

Washington—J. J. Higgins, Commissioner, State Department of Agriculture, Olympia; C. W. Johnson, State Chemist, University of Washington, Seattle.

Wyoming—Otto Wiese, Assistant Chemist, Laramie; Maurice Groshan, Dairy, Food and Drug Commissioner, Cheyenne.

GUESTS.

Mrs. S. C. Dinsmore, Reno, Nev.; Mrs. George B. Taylor, New Orleans, La.; Mrs. F. M. Allen and Mrs. L. M. Dabney, Raleigh, N. C.; W. H. Killian, Mrs. Wyatt W. Randalls, Baltimore, Md.; Mrs. Mamie Gusho, Cheyenne, Wyo.; W. M. Cobleigh, Bozeman, Mont.; Helen C. Smith, Herman Haims, Salt Lake City, Utah; J. K. White, Boise, Idaho; George Lloyd, Chicago, Ill.; J. J. Higgins, Olympia, Wash.; C. W. Johnson, Seattle, Wash.; W. C. Cirk, Chicago, Ill.; W. T. Pattiani, Chas. A. Vandeboz, San Francisco, Cal.; Mrs. Otto Ubiese, Laramie, Wyo.; Mrs. J. B. Newman, Elgin, Ill.; F. L. Dunlap, Chicago, Ill.; C. E. Caspari, St. Louis, Mo.; C. E. M. Newton, J. R. Chittick, Mrs. J. R. Chittick, Charles J. Tressler, T. J. Bryan, Chicago, Ill.; Orville D. LaDow, New York; A. V. H. Mory, Chicago, Ill.; L. F. Brown, Milwaukee, Wis.; H. B. Meyers, AMERICAN FOOD JOURNAL, Chicago.

WALLIS GOES WITH SHERER-GILLETT.

The many friends and acquaintances of James H. Wallis, ex-president of the Association of American Dairy, Food and Drug Officials and a former food and drug commissioner of Idaho, will be pleased to learn of his recent connection with the Sherer-Gillett Company of Chicago.



JAMES H. WALLIS.

Mr. Wallis will remain in the West, where he will represent this thriving concern which deservedly enjoys a national reputation for the excellency of its store fixture products. The American Food Journal wishes Mr. Wallis a full measure of success in his new undertaking.

SUIT OVER PATENT IS WON.

The Alsop Process Company of St. Louis, Mo., has obtained a favorable decision from Federal Judge Wolverton, sustaining its claim of infringement of the claims of the basic patent owned by it covering the well-known process of bleaching flour. The suit was against the Pioneer Flouring Mill Company of Island City, Ore., and the La Grande Milling Company.

The defendants were using the so-called "Fowler" machine, for practicing the Alsop process. The case has been sent to a master for an accounting for profits and damages. Joseph L. Atkins was attorney for the plaintiff. The decision is herewith printed in full:

IN THE DISTRICT COURT OF THE UNITED STATES
For the District of Oregon.

ALSOP PROCESS COMPANY, a Corporation, Complainant, vs. LA GRANDE MILLING COMPANY, a Corporation, Defendant.

Joseph L. Atkins, Portland, Oregon, and Bruce S. Elliott, St. Louis, Mo., for complainant. C. H. Finn, La Grande, Oregon, and George C. Bingham, Salem, Oregon, for defendant.

WOLVERTON, District Judge.

The complainant is the owner of the Andrews patent on a "process of aging and bleaching flour." The patent was issued February 11, 1902. The claims are as follows:

"1. The improvement in the process of aging and bleaching flour, which consists in passing the same in a state of fine division through an atmosphere containing a small regulated quantity of gaseous nitrogen peroxide.

"2. The improved process of aging and bleaching flour which consists in bringing it into intimate contact with and uniformly exposing it to an atmosphere containing a small quantity of gaseous nitrogen peroxide, substantially as set forth.

"3. The improvement in the process of aging and bleaching flour which consists in gradually supplying to nitric acid a material capable of taking from it one atom of oxygen and bringing the resulting gas into intimate contact with the flour, substantially as described.

"4. The improvement in the process of aging and bleaching flour, which consists in gradually adding nitric acid and ferrous sulfate together in solution and bringing the gas which results therefrom into intimate contact with the flour, substantially as described."

The defendant is using in its mill an invention patented December 29, 1908, which "relates to improvements in gas generators for flour bleaching apparatus"; the object of the invention being "to provide a more simple and reliable means for feeding an acid and water or other exciting fluid upon a metal to produce flour bleaching fumes." The device is so constructed as to bring the fumes in contact with flour, and the action of the fumes whitens or bleaches the flour.

The plaintiff complains that, by the use of the device, including the process for generating the fumes and the application thereof to flour for bleaching purposes, the defendant is infringing its patent.

The complainant's patent, it will be observed, is one for a process of bleaching flour. The defendant's patent is, seemingly, rather for an apparatus for producing fumes, and for bringing such fumes into contact with flour, by which the flour is bleached or conditioned. But the operation of the apparatus consists in part in producing fumes which constitute the bleaching agent, and if this agent is the same as the bleaching agent which complainant produces and applies for bleaching and conditioning flour, or its equivalent, then the defendant is, in practical effect, using complainant's process, and is chargeable with infringement.

By noting the specifications in complainant's patent, they will be found to be broader than the claims; but the scope of the patent must be measured by the claims and not by the specifications. So reading the patent, it is confined to nitrogen peroxide as its chemical agent, and any other chemical agent, if any such exist, so well known to accomplish the same result as to make it an equivalent of nitrogen peroxide within the rules of patent law. The nitrogen peroxide is produced by bringing nitric acid in contact with ferrous sulfate, dissolved with water, and, by a current of air, is brought, in a gaseous state, into relation with flour in fine division, which produces the result desired that of bleaching and conditioning the flour.

The defendant's apparatus is so arranged as to discharge nitric acid and water in fixed proportions upon metal contained in a receptacle for the purpose. This process, it is admitted, produces nitrogen peroxide, the same as the process known to complainant's patent. Then, by forcing air through the receptacle, and on through a conduit, the fumes produced are brought into relation with the flour, and the bleaching is accomplished. So that the defendant is using the same agency, evolved by practically the same process, for bleaching flour and is liable for infringement, unless it be, as defendant claims, that the process is a thing not patentable.

In this behalf it is stoutly urged that the process lacks novelty, invention, and utility.

It is said that a principle is not patentable, and this is true in legal parlance. But complainant's patent is not of a principle, but of a process. The real invention, or the thing that was really discovered and brought into applied use, is the effect of nascent oxygen—that is, oxygen at the moment when it is passing from one compound into another—upon flour in fine division, which results in whitening or bleaching it. As to this it has been judicially settled, by the Court of Appeals and the House of Lords of England, and by the courts of France and of this country, that it has the quality or property, not only of novelty, but of invention, and not only of invention, but of utility.

The issues involved have been thoroughly and exhaustively reasoned and determined by the opinion of Judge Amidon, in the case of Naylor v. Alsop Process Co., a case decided by the Circuit Court of Appeals, Eighth Circuit, 168 Fed. 911, to which reference may be had, and it is unnecessary that I should extend the discussion. I hold, therefore, in accordance with that opinion, that complainant's patent is valid, and that the defendant should be enjoined from further infringing it; and such will be the order of the Court.

The same order will be entered in the case of Alsop Process Company a corporation, v. Pioneer Flouring Mill

OFFICIAL COMMUNICATION.

BOARD OF PHARMACY, STATE OF ILLINOIS.

Springfield, Aug. 24, 1915.

American Food Journal,
Chicago, Ill.

Gentlemen:

I am enclosing copy of letter which I have sent to the wholesale grocers in Chicago and St. Louis. I would appreciate it very much if you will run a copy of this letter in your next issue. Please let me know if you can do this. If you can, it will enable this department to reach a large number of retail grocers throughout the state.

Very respectfully,

F. C. DODDS, Secretary.

Gentlemen:

The Illinois State narcotic law which went into effect July 1 of this year makes some radical changes in the matter of the sale of patent or proprietary preparations or remedies which contain habit-forming drugs. By its terms, no person who is not registered with the U. S. Government under the provisions of the so-called Harrison law can sell patent or proprietary preparations which contain opium or coca leaves, or any of their alkaloids, salts or derivatives.

The Federal law does not apply to the sale of patent or proprietary preparations which do not contain more than two grains of opium, or more than one-fourth grain of morphine, or more than one-eighth grain of heroin, or more than one grain of codeine, or any salt or derivative of them in one fluid ounce, or, if a solid preparation, in one avoirdupois ounce, but the State law above referred to absolutely prohibits the sale of any preparation or remedy containing any quantity of these habit-forming drugs by a person who is not registered with the U. S. Government for this purpose.

The penalty for the first offense is a fine of not more than one thousand dollars, or imprisonment in the county jail not more than one year, or both, and for each succeeding offense not less than two hundred dollars or more than one thousand dollars, or imprisonment not less than three months or more than twelve months in the county jail, or both.

Please let us know if you handle any of the preparations referred to in this letter. If so, will you not kindly call the attention of your Illinois customers to this new law, to the end that they may not violate it?

For your information I am enclosing herewith a copy of the pharmacy law in effect July 1. Your attention is called to the last proviso in section 1 and sections 14a, 14b and 14c

Awaiting your reply, I am,

Very respectfully,

F. C. DODDS, Secretary.

Suit was filed August 17 in the Supreme Court of New York county by The Corn Products Refining Company, 17 Battery place, New York, E. T. Bedford, president, against The Commercial Advertiser Association, publishers of the Globe and Commercial Advertiser, in the amount of $250,000, the claim for damages being based upon a libelous article published in the Globe on Thursday, August 12, and written by Alfred W. McCann, who has achieved local notoriety as a writer on pure food topics. This article, it is alleged by The Corn Products Refining Company, deliberately misquotes a scientific paper read by Drs. Kleiner and Meltzer of The Rockefeller Institute for Medical Research before the National Academy of Sciences at its meeting in April, 1915. McCann represented these scientists as having made derogatory statements about Karo Corn Sirup, whereas a perusal of the paper in question, as printed in the June issue of the proceedings of the National Academy of Sciences, shows that the subject of Karo Corn Sirup was not in any way touched upon by Doctors Kleiner and Meltzer.

THE WHOLESALE GROCERY FIELD

ALL THE MANUFACTURING AND JOBBING NEWS WORTH PRINTING

CABLED FOREIGN MARKETS.

Foreign exchange distinctly in favor of American importers. Pound sterling lowest in history of London market. It is now assured that whatever may be the outcome of the great European conflict the American dollar is destined henceforth to be the standard of value. Letters of credit will no longer go first to London, but direct to the particular country for which they are intended.

Following are the present, as compared with the former money values: Pound sterling, formerly 486, now 463; francs, formerly 575, now 596; lires, formerly 520, now 649.

Walnuts in shell, Grenoble Mayettes, medium crop, quality very promising. Early shipments, 1.25 cf New York. Marbots, 96 cf New York. Cornes, 86 cf New York. New Bordeaus, 300, for November shipment. New Chaberts, 330, for November shipment. Almonds, Tarragona, rising 48/-. Sicily filberts, rising 65/-. Shelled almonds, very firm, rising.

CANNED FOODS MARKET.

BY CANTICLE.

GENERAL CONDITION: The cold wet summer prevailing all throughout the Eastern and Central United States and even in Missouri, Iowa and Nebraska, is making the prospective output of canned foods very problematical and conditions dubious. The pea crop has not been damaged and a large yield of excellent quality has resulted but weather conditions that are favorable for peas are usually unfavorable for corn and tomatoes and the indications are that the output of canned corn and tomatoes will be less than that of last year and possibly below the normal ten-year average output.

The very remarkable weather that is being experienced is well described by the expression of a broker who meeting another said: "We are having a late winter this summer, are we not?"

Canned Tomatoes: The tendency is toward higher prices. The reports from Indiana are to the effect that probably not more than half the quantity of tomatoes will be canned as compared with the output of 1914. Some canners claim that they will not have more than 30 per cent of last year's output and that owing to excessive rains and cold, tomatoes are not ripening and that few fancy or extra standard tomatoes will be packed in that state.

In the east Maryland, Delaware and New Jersey more favorable weather for the production of tomatoes has prevailed and a large output is probable.

There is of course still time with favorable hot and dry weather, if it comes, to put up a large output of canned tomatoes, but such weather must come and it must be continuous in order to have a ten-year average output.

Prices have advanced slightly and three standard tomatoes are today quoted at 70 cents strong f. o. b. Baltimore, which is an advance for the month of five cents per dozen, while twos are two and a half cents per dozen advanced.

There has been an effort on the part of the large Baltimore and eastern concerns to depress spot prices during August in order to prevent the multitude of small country canners from packing a large quantity of canned tomatoes. The plan was should the market take on an advance of two and a half cents per dozen for one of the large canners to offer and sell a few cars at the former price, selling as few as possible or just enough to break the market back to the previous price.

In this way the price during August has been manipulated and depressed by some of the big tomato canners in order to discourage the smaller canners and decrease the general output. This fact is however not admitted, but the blame for depression of prices is laid upon the wholesale grocers who of course are always bears of the market.

Shrewd brokers and buyers are of the opinion that we are going to have heavy and sharp advances in the canned tomato market during September.

It is well known that wholesale and retail grocers have bought very sparingly for future delivery and that they will now be compelled to stock up heavily for the winter and spring business. The fact is expected to have an important effect upon the market in the present month.

Canned Corn: The outlook for canned corn is not so critically uncertain as it is for tomatoes.

It is believed that an important quantity of canned corn has been held over, especially in second hands from the 1914 pack, and that a large acreage has been planted.

The cool weather is more favorable for canning corn than for tomatoes, as it permits canners to put the sweet corn into cans more leisurely and of better tenderness and succulence than if the weather was hot and dry. Canners in Ohio, Indiana and Illinois have already began to can corn, some in more southern parts of those states have made rapid progress with their season's work, consequently a good output of good quality is anticipated, and samples already shown of the 1915 pack prove the excellence of quality conducive to the slowly maturing of the corn this season.

Prices seem to continue to show depression and new canned corn is offered of excellent standard quality at 57½ to 60c f. o. b. cars Chicago from Ohio and Indiana canneries. Illinois has made no specially low prices from the fact that most of her canners sell a very large proportion of their product ahead and are bound to maintain prices at least until after their deliveries are made and paid for. There is an undercurrent of confidence in the canned corn outlook.

Canned Peas: The pea market has improved somewhat during August. Indiana canners have pretty well sold out at very low prices and Wisconsin canners have been making their deliveries and holding back their surplus awaiting the result of the Pea Selling Censorship which was being attempted in that state and Ohio and New York.

The organization does not seem to have made great headway and prices for Wisconsin peas are still very low, much lower than for many years.

It is evident that there has been an over-production much

in excess of the requirements of the consumers and that some plan must be adopted to save canners from heavy losses.

California Canned Fruits: The excellent canned fruits of California are being sold this season at prices never before made in the history of the canning industry. One or two varieties are scarce but the general line is so cheap that eastern canners of peaches especially are not attempting to compete.

The heavy yields of the orchards and the almost total discontinuation of European export shipments and over-production have produced the very low basis of prices. The low prices are stimulating the domestic demand, however, and California canned fruits are selling freely.

Canned Salmon: Salmon is rather uninteresting as there is a combination among canners which fixes prices annually and so far they have not announced the price. The usual reports of short pack are rife, intended, of course, to influence the confirmation of orders when prices are named but the shortage reported is of course based upon some foundation of facts but the change in a week or two weeks as to the volume of the output is sometimes enormous.

Canned Foods Generally: Canned spinach has been a good output and prices are unusually low.

Canned beets are as usual in full supply, but always short in that respect on the smaller size of beets. The prices are about as usual.

A good pack of string beans will be made of fine quality, and prices of the common kind are lower than for several years. Fine graded beans are now being packed and prices are well maintained. Canned krout is low and is offered of fine quality at prices lower than usual.

New York and Michigan small fruits are in fairly good yield and output and prices are very low. White cherries of eastern pack are not of good quality this season having had too much wet weather.

AS WE GO TO PRESS.

Bellair, Maryland, Aug. 31, 1915.

The tomato season is later than expected and it looks now as though it would be short and quick with a pack running probably from one-third to one-half of what was put up last season.

WILLIAM W. FINNEY, Broker.

Aberdeen, Md., Aug. 31, 1915.

I understand that some Baltimore packers have not received one basket of tomatoes from their regular growers and that tomatoes sold there yesterday at 47½c per bushel as against 30 and 32½c for better tomatoes a week or so past. It looks as though there will be a small pack of tomatoes on the market and I am sure jobbers will make no mistake in buying at present prices.

C. E. R.

Indianapolis, Ind., Aug. 31, 1915.

Canners are not offering tomatoes with any freedom. In some localities they claim that the 1915 output of canned tomatoes will not equal one-third of that of 1914. It looks generally like we would not exceed fifty per cent output for 1915 as compared with the 1914 pack.

B. C. KEETHLY CO., Brokers.

DRIED FRUIT LETTER.

By Veritas.

Apricots. New crop apricots, with the exception of Blenheims and Moor Parks, have been in the market for some thirty days. The demand is good for this time of year. It is not expected that Moor Parks and Blenheims will arrive much earlier than the first of September. The market on apricots continues very firm. Packers are paying the growers maximum prices and are finding it difficult to buy. The general opinion is that over 75 per cent of the crop of apricots of the entire state of California has already been bought up and that when packers fill their orders pretty close to 75 per cent of the crop will have been shipped. It is true that there has not been very much interest shown since the advance, although some sales are reported daily. Even at the advanced prices apricots are ruling reasonably low and the present quotations will in no way curtail consumption.

Prunes. There is a good, steady demand for future prunes, notwithstanding that the packers have already sold in a very large way. The prune market in California is very strong at prevailing prices. Packers who sold short early in the season have been covering their sales within the past few weeks and they find it difficult to buy at any shade in the market, as growers are disinclined to sell at less than full market prices. The growers probably are influenced to a large extent by the fact of their having realized much higher prices on their apricots than opening prices. Weather conditions are reported to be exceptionally fine and it is believed that the crop will turn out the original estimate of one hundred and seventy-five to two hundred million pounds. This will be a normal crop. The prices ruling are below normal. It is believed that the crop will be easily moved at prices prevailing today or higher. In a large crop large sizes are usually scarce—premiums are asked for forties and thirties and as the harvesting season draws near these premiums are likely to increase, as the packer will find that the percentage of large sized prunes will not grade out up to expectations. The prune crop will not mature as early this year as last, which was one of the earliest seasons on record. Under favorable conditions, however, fairly liberal quantities of new prunes should be available for shipment by the middle of September.

Peaches. The market is somewhat firmer. Prices ruling are actually below the cost of production and in many orchards the growers will refuse to pick their fruit and dry it as they cannot put the labor into it and get out whole at today's quotations. The extremely low prices on peaches should stimulate a big consumption.

Raisins. The Raisin Association named prices this week on seedless varieties only. Prices quoted are half to three-quarters of a cent per pound higher than quotations made early by the outsiders. The Association has not yet named prices on seeded or loose Muscatels, but it is thought they will do so during this month. The high opening price on seedless varieties of raisins is largely due to a big demand for these varieties of raisins from England, which country usually draws heavily from Smyrna for supplies. The large sales of seedless raisins in this country and in England will, of course, affect the Muscatel prices and we look for a fairly high opening price on seeded, at least a quarter to a half a cent per pound above prices prevailing on old crop.

It is reported that there is marked improvement in the sale of future dried fruits of all varieties. The retailers are attracted by low prices and are anticipating their requirements.

SALT FISH LETTER.

War conditions in Europe are fixing prices for the consumers in this country. Herring, no matter what the quality or the kind, or where they come from, are very high in price. English or Scotch herring, so called, are ruling from $25 to $30 per barrel. Holland herring, of the early catch, are quoted from $20 to $22 per barrel, according to the size of the barrel and the quality of the fish. Iceland herring are now being quoted from $10 to $12 per barrel and the price is much higher, whereas last year at this time large quantities of Iceland herring were being sold from $6.50 to $7.50 per barrel. These prices are entirely too high to insure a good, active business in herring. However, we presume that normal quantities will be used, no matter if the price is high, as among certain classes herring practically take the place of bread and butter.

There have been considerable quantities of Newfoundland herring, packed in Norwegian barrels, and resembling in appearance, size and quality the Norwegian fish. There have been large quantities of these sold on this market during the last two or three months. There are some people who have had the courage to describe and pass out these goods for just what they are. Others have sent them along to the trade without saying what they were, but in all events it appears that no damage has been done and people seem satisfied to take these goods at $9 and $10 per barrel. It looks as though these goods are going to be much higher and at the present time the supply is very, very limited. People who are using these goods will do well to get their orders in before the stocks are entirely closed out.

Regarding Norwegian Stockfish: As this is the month which finds the quotations coming into the Chicago market, we would say that prices are very high and the better qualities will have to bring $24 or $25 per bale. Prices on this item are always governed according to the quality and size of the fish. Last year these same fish ranged all the way from $12 to $15 per bale. We are at a loss to understand why

this great advance in prices has taken place. But we presume that it is sympathetic with prices that are ruling high on other Norwegian products, in Norway. Together with the fact, perhaps, that the catch is not up to standard this year.

On the item of mackerel, lots of people have already fooled themselves in expecting to buy mackerel at very low prices. As regards the Norway mackerel on the spot—they are bringing, for the more popular sizes, such as the 300 to 350, from $20 to $21 per barrel. Irish mackerel of the same size is selling freely at $16. A few weeks ago there were offerings on this market of a very fine quality July caught mackerel, counting about 300 to 350, that could have been bought at that time for about $14 Chicago, which are now bringing from $15 to $16. And so the game goes merrily on.

A good story was told the other day about a buyer in this market who had occasion to buy about 25 half-barrels of spiced anchovies. The buyer was successful in securing them for $5.25 per package. Three days later he went back to buy a few more of the same lot and the importer promptly raised the price to $6 without any apparent cause. Another item that has advanced quickly in the last week is the item of bellycuts. A week ago these goods could have been bought for $10 a barrel. The market today is $15. This is a little fish that is made from small herring. There is an old adage which says that what goes up must come down. Some people are already looking for a drop in the price of these goods.

In conclusion, the situation is looking just a bit bad for large importations of foreign fish, due to the constant interruption of English commerce by German submarines, which is having a tendency to delay shipments, especially from England, which of course materially affects the movement of such items as Scotch herring, etc. There has been practically no mackerel caught in the North Sea this year. As regards the catch of Norway mackerel, it has been very limited. There have been but few mackerel put up on the New England coast, salted. But there have been large quantities of fresh mackerel put in the freezers at very low prices, which will be taken out during the winter, and sold at high prices. The reason more of the salt mackerel are not cured is due to the fact that the vessels could secure better prices for the fresh fish. This would indicate that salt mackerel, even of the American cure, will be very high before the season is over.

DAVID H. LANE COMPANY.

MONTHLY SPICE LETTER.

The market is more active, especially in black pepper. Other articles are moving in a very satisfactory way. Stocks here are small, and buyers must consider the probable delay in shipping. The export demand is also large; therefore, indications really point to a steady and higher market.

Pepper. Prices are practically unchanged. Demand has been very good. Markets abroad are generally higher than here.

Red Pepper. In very active demand. The supply continues very small and continued high prices are therefore likely.

Cloves. Are firmer and in better demand. It is likely that prices will advance.

Pimento (Allspice). Market practically unchanged notwithstanding it was thought the hurricane which swept the north coast of Jamaica during last week would do great damage to crops. Telegraphic communication, however, has been cut off and we may have more definite information before the close of the week.

Mace. In fair demand at generally unchanged prices.

Nutmegs. Fairly steady. Market value unchanged. Present prices we consider safe.

Cassias. In better demand at steady prices. Saigon is scarce. Batavia is active and firmer in price. China grades are also in fair demand.

Gingers. In better inquiry. The African crop has now been shipped. It is reported to total about 250 tons against 1,600 to 1,700 tons during 1914.

Green Ginger Root. In very active demand. The article is scarce and prices are steadily advancing.

Tapiocas. Fairly steady at prices which are really below import cost.

Paprikas. In better demand. Hungarian grades exceedingly scarce. Spanish grades in fair supply at steady prices.

Seeds, Herbs, etc. Celery and thyme have advanced and very likely to go higher. The celery crop is positively short. Quotations from Marseilles are fully 3 to 4c higher than prices here; therefore, further advances are expected.

Laurel leaves and French marjoram also higher.

McCORMICK & COMPANY.

PEA PACKERS EXPLAIN.

In his August canned foods market in THE AMERICAN FOOD JOURNAL "Canticle," one of the most prominent authorities in the United States, had the following to say on the subject of what he termed a contemplated "Censorship of the pea prices of the Wisconsin Pea Packers":

"A very interesting effort has developed on the part of a Waukesha brokerage firm to bring about a censorship of the pea prices of Wisconsin pea canners.

"The firm mentioned, or rather not mentioned, seems to have concluded that all the Wisconsin canners and all the other brokers in the United States are incompetent to either sell or grade peas, and it is said that they have induced about forty Wisconsin canners to sign an agreement permitting their firm to censor for a charge of two per cent all sales and offers that may be submitted to the canners from their regular brokers, and to pass upon the prices accepting or declining as deemed advisable by this firm of brokers.

"Brokers regard this proposition as the cumulative quintessence of gall and absolutely in antagonism to the Federal anti-trust statutes.

"The wholesale grocers in the South have had sorry experiences with efforts of a similar character and have paid enormous fines and have been warned against future efforts. Any one participating in an agreement to maintain prices and stifle competition is subject to fine and imprisonment, not only by Federal but by state laws.

"The wholesale grocery buyers ridicule the effort and say they hope it will succeed, for a time long enough to permit them to unload at high prices their holdings of canned peas, which they have been accumulating for some time at the very low prices prevailing.

"It is thought that the bottom has fallen out of the undertaking, as nothing has been heard of it for several days. Brokers claim that the brokerage firm referred to would merely use the information to promote its own brokerage business and secure the brokerage on the orders they were permitted to censor by sending their salesmen to substitute other offerings with the buyers, which is a method that has been practiced to some extent in the past by general brokers or sales agents."

THE AMERICAN FOOD JOURNAL, being anxious to secure for its readers the Association's version of the contemplated move, communicated with the Crary Brokerage Co., packer's sales agent of Wisconsin canned peas, at Waukesha, Wisconsin. This concern is the moving spirit in the new undertaking. The following day ——— Sears, formerly of the firm of Sears & Nichols, and now one of the promoters of the censorship idea, and J. A. Hagemann, Secretary of the Wisconsin Pea Packers' Association, called at the office of the AMERICAN FOOD JOURNAL, and, after a conference with the editor of this publication, agreed to write an exposition of the scheme for publication in this journal. The following letter will be self-explanatory:

WISCONSIN PEA PACKERS' ASSOCIATION.
Office of the Secretary.
Fort Atkinson, Wis., Aug. 19, 1915.

The American Food Journal,
Chicago, Ill.

Gentlemen:

In accordance with my agreement with you I am enclosing herewith a brief statement covering the so-called "Co-operative Selling Movement" among pea canners of this and other states.

I hope it covers the matter as definitely as you wished.

Yours very truly,
J. A. HAGEMANN,
Secretary.

WHAT THEY SAY.

The pea canners of Wisconsin have for many years maintained a voluntary association which has been noted for the good work it has accomplished in matters pertaining to the industry. It has practically 100 per cent membership and

its annual meetings have taken on more the appearance of a pea convention than that of a state assemblage. Wisconsin has led in the demand for better cans, better boxes, truthful labels and has just won a remarkable legislative victory in securing an amendment to the law, putting seed peas for canning purposes under the agricultural seed law, which will result in better seed and putting a stop to the shipping of poor seed into Wisconsin.

It is fitting, therefore, that Wisconsin should also take the lead in getting the canners of the country to protect their future sales to the wholesale grocers and to prevent the demoralization of prices, which would spell ruin for the pea canning industry and disaster to jobber and retailer. The executive committee of the Wisconsin Pea Packers' Association has had under consideration for more than a year a co-operative selling plan, and when the present emergency arose the need for co-operation became acutely apparent, and it was decided to utilize an existing sales organization for the purpose of gathering together information regarding the yield and pack and permit the canners to have access to definite knowledge rather than to depend upon haphazard and unreliable information.

There has been no attempt on the part of the co-operative selling movement to interfere in any manner with the distribution of canned peas through regular channels, nor any attempt to control the market. In brief, the movement means simply that a number of canners have decided that they will take advantage of their legal and moral right to refuse to sell their goods below cost, and in protecting themselves they also protect their customers. They are willing to sell their peas at a fair profit over and above actual cost and are prepared to prove by the prices they are asking that they believe the consumption of canned peas can be materially increased by the making of reasonable prices.

Many wholesale grocers have expressed themselves as being in favor of any effort that will tend to stabilize market conditions and that this present movement has their hearty approval. Many brokers were inclined to disapprove of the movement, before they understood it fully, but as they find that there is no inclination to deprive them of their accounts nor to interfere in any way with their opportunities for doing business, they are giving the plan their support.

RETURN OF CANNED FOODS.

The efforts of the New York State Wholesale Grocers' Association to persuade the Health Department of New York to allow the return of "swells and springers" and other forms of spoiled or deteriorated canned foods, in order that they may be returned to the packers for examination, identification and study, have met with only partial success.

In a lengthy letter to Secretary Nelson Gray, Dr. Lucius P. Brown, director of the food bureau of New York city's Health Department, has stated his conclusions at length. They are in substance that official examination can be made only in the hands of retailers, but food still for sale which should not be sold will be confiscated wherever found; however, if the spoiled contents of cans are denatured or destroyed the department has no objection to having cans sent back, with official certificate as to what became of the contents. Dr. Brown's letter in full reads as follows:

Mr. Nelson Gray, Secretary N. Y. Wholesale Grocers' Association, 6 Harrison Street, New York City.

Dear Sir:—Pursuant to conference today with you, and at which were present besides myself Mr. Fetherston, our law clerk, and other attaches of the department, I beg to give the following as the position of this bureau on the subject of the disposal of swelled and other spoiled canned goods:

First—This bureau protects the consumer, it being our duty to see that no unwholesome foods are offered him.

Second—It follows from this that the persons selling direct to the consumer are those with whom we must deal and that, therefore, we shall give our attention more particularly to canned goods in the hands of the retailer.

Third—It follows from this that we shall not go so much as heretofore into wholesale houses and that it is the wholesaler's business to look after spoiled canned goods of whatever description which come into his hands and to see that they are not put into the hands of the retailer.

Fourth—As a further consequence, prosecutions when necessary to be brought will be brought against all parties responsible for the presence of the spoiled goods in the hands of the retailer, whether this be the retailer alone, or the wholesaler alone, or both, and all necessary legal steps will be taken to bring out these facts, such as the bringing to court of the wholesaler wherever a doubt exists, allowing the judge trying the case to determine the guilty party.

Fifth—Canned goods will ordinarily be destroyed only in the hands of the retailer. I do not anticipate that at any time under this procedure it will be necessary to destroy goods in the hands of the wholesaler, but where such goods are found and not labeled as 'not for sale' or an equivalent term, such goods will be destroyed by this bureau, even when in the wholesaler's hands, and prosecution will follow.

Sixth—The obligation, as you will see, will thus be very strong on the wholesaler to keep his retailers' shelves clean of spoiled goods. This suggests the further statement that where goods of this character are being returned by the retailer to the wholesaler and are not intended for food purposes, and are properly identified by mark or reclamation slip or otherwise, such goods will not be held up by this bureau. This means that they can be taken back to the wholesaler's house without interference.

Seventh—It follows further from this, and from the section of the code forbidding it, that no spoiled canned goods should be shipped into the city. This section of the code appears to be imperative and while this bureau is as anxious as possible to interfere in a minimum degree with the machinery of any trade, it believes that in view of the probable small amount of such goods coming in and the fact that other machinery can be devised by the trade for handling goods heretofore sent in from the outside for credit, the amount of interference of trade made by the strict enforcement of this regulation will be insignificant.

We will put this procedure into full force and effect not later than Wednesday, August 11.

Respectfully,

(Signed) LUCIUS P. BROWN,

Director of Bureau.

Providing that there is no deception intended or accomplished Dr. C. L. Alsberg, chief of the Bureau of Chemistry at Washington, D. C., has decided that it is not illegal to pack American products under French names. No official decision has yet been announced upon the subject. The specific case commented upon by Dr. Alsberg deals with the use of the name "American Petit Pois," which is applied by American packers to small American peas. The conclusion, as stated by Dr. Alsberg in a letter to Secretary Frank E. Gorrel of the National Canners' Association, says: "The bureau has never published any specific ruling regarding the use of this term. It has stated in correspondence, however, that the term 'Petit Pois' without modification would be regarded as indicative of foreign origin, and would, therefore, be considered misleading on American grown canned peas. The question of the use of the term 'American' in connection with the words 'Petit Pois' has never been taken up by correspondence. The matter has been taken up with the Bureau of Plant Industry, however, and as a result you are informed that there appears to be no objection to the use of the expression 'American Petit Pois' on peas of domestic origin, provided the word American is given in type of sufficient prominence, and further provided that the size of the peas upon which it is used conforms to the Petit Pois as recognized in the European trade. It is believed that the size of the product should not be larger than 9.82 of an inch in diameter, and that the most satisfactory form of label would be one which indicates that the peas have been passed through a screen of the size indicated. As you are aware, the entire question of the proper labeling of canned peas with regard to grade is now under consideration, and it is quite possible that when this matter is finally decided the above opinion may require reconsideration."

South American Trade in Canned Goods

Now Is the Psychological Time for the Exploitation of United States Products in the Various South American Countries—The European War Has Created This Opportunity for Golden Harvest—The Writer Is Master of His Subject.

By E. A. Thayer

(Continued from previous issue.)

THE freight rates on canned meats from New York to Ecuador are 85 cents per 100 pounds or 47 cents per cubic foot; on other canned goods the rates are 67 cents per 100 pounds or 37 cents per cubic foot. The rates from European ports are slightly lower. The freight rates on canned goods from Guayaquil to Quito run from $1.58 to $1.98 per 100 pounds. The heavy cost on goods for Quito is in the extra handling and cartage in Guayaquil, as there is no customhouse in Quito.

PANAMA.

In relation to area and population Panama consumes large quantities of canned goods of all descriptions. The population of the republic is about 375,000, and the imports of canned and preserved goods of all kinds in 1911 were valued at $804,210. In 1912 the imports for the first nine months amounted to $556,292, indicating a considerable falling off as compared with the previous year. These figures do not include the imports of the Canal Commission for use in the Canal Zone, but the falling off above noted is largely due to the reduction of the number of employes working on the canal, who, notwithstanding the commissary privileges, purchased many articles in the cities of Panama and Colon.

Business conditions in general have not been very good for some time, and there has been much discussion of the conditions that will obtain after the canal is opened. If Panama should become a free port it would of necessity become a great distributing center for Pacific ports both north and south that would not be called at by through steamers. A large trade in ship supplies will also be built up.

PARAGUAY.

The annual imports of canned goods into Paraguay amount to about $150,000 American currency, of which the United States supplies probably 15 to 20 per cent. The trade is growing, though the purchasing class is small. There are no canneries in the country and therefore no exports. The imports consist of salmon, sardines, herrings and other fish; peaches, pears, plums, apricots, raisins, currants and prunes; peas, beans, tomatoes and asparagus; breakfast foods; biscuits, cake and plum pudding; condensed and malted milk, and meats.

There is little demand for canned meats, as fresh meat is plentiful. Salmon is imported mainly from the United States and Great Britain, and the sardines and other fish come from France, Spain and Italy. In all Latin America the people are fond of sardines and other fish preserved in sauces of various kinds in place of olive oil alone. Tomato sauce is a favorite, and another is "escabeche," which is made by adding vinegar, pepper, salt and spices to the hot oil in which the fish have been cooked.

American canned fruits are considered the best and find a ready sale, but jams and marmalades are largely imported from Great Britain, and some fruit in glass comes from France and Spain and finds a steady limited sale for celebrations and feast days.

The trade in canned fruits could be increased by establishing direct relations between some American exporter of fruits, not a jobber, and some importer in Asuncion who would look out for the trade in Paraguay. Canned fruits should be labeled "In their own juice," preferably in Spanish, as there are two classifications on canned fruit, one being "Fruits in their own juice" and the other "Fruits in sirup." On the former the customs valuation is $0.25 Argentine gold per kilo (10.9 cents United States currency a pound), with duty of 35 per cent on this valuation, while on fruits in sirup the customs valuation is $0.50 Argentine gold per kilo (21.9 cents United States currency a pound), with duty of 55 per cent on the valuation. In short, the duty on fruit in its own juice is 3.8 cents United States currency a pound, whereas the duty on fruit in sirup is 12 cents a pound. Spanish canned fruits always specify on the label whether the fruit is preserved in its own juice or in sirup. Invoices should indicate the same.

Peas and beans are imported almost entirely from France, and the importers state frankly, that they consider them superior to the American article. In most cases, however, they are not familiar with American canned vegetables other than asparagus and tomatoes. American asparagus has a very good sale and is well liked, though the public prefers a long asparagus. In the case of one shipment of asparagus tips, which were ordered by the importer without knowing what asparagus tips were, practically the entire shipment is still on the shelves unsold after being in stock six months. Italian tomatoes sell better than American, the consumer feeling that he gets more tomato and less juice with the Italian article. Tomato sauce has a good sale, but tomato catsup is practically unknown.

American breakfast foods in cans have a reputation for spoiling and becoming wormy. The eggs from which the worms hatch must be in the food before it is put into the air-tight cans. Samples of different foods examined in different stores all showed some spoilage of this kind. One importer complained to the manufacturer of a well-known breakfast food, and was told in reply that the goods were made to be sold, not to be kept on the shelf. It should be remembered that on account of the distance from the manufacturer an importer in any line of business in Paraguay must carry several times the stock that a merchant in the United States would.

Biscuits in tin come mainly from France, Great Britain and Spain, and are nearly all fancy biscuit put up in especially attractive packages and the trade in them is not large. Cake and plum pudding come from Great Britain and the sales are limited to the foreign population.

Condensed milk is supplied by Switzerland and Saxony, though there is some of the American product also on sale. The latter is not considered as good as the Swiss and Saxon milk, as it is said to discolor and become lumpy. There might be some sale for the unsweetened American article if it were known. Malted milk is imported from Switzerland. Germany, Great Britain and the United States, and the American article is as well liked as any of the others. The annual sales of malted and condensed milk are not large. Canned corn and canned pork and beans are not known among the Paraguayans, as vegetables are plentiful and cheap in and near the larger towns. These fresh vegetables, however, are not of the highest quality, as they receive little or no cultivation.

Some swellage is noted in the stocks of canned goods, mostly in fruits and salmon, but importers state that there is less trouble in this respect with American goods than those from any other source. Paraguay has a very warm climate in summer and canned goods will keep only about a year, when the dealers unload at almost any price.

The trade in canned goods could be increased considerably by sending to Paraguay a personal representative who has been at work in Argentina. The trip can be made up and back in two weeks, including a stay of a week, and at a cost, including all expenses, of $125 American currency.

PERU.

There are no canning factories in Peru, and while considerable quantities of canned goods are imported, probably not more than 10 per cent of the population of 3,600,000 are consumers of canned goods. The Indian population, which forms the major portion of the total, lives on dried and frozen potatoes, dried beans, maze and dried mutton.

The imports of canned goods in 1913, exclusive of the port of Iquitos, for which detailed figures are not available, amounted to $493,235, of which the United States supplied $125,234. Imports of canned and preserved foods through the port of Iquitos amount annually to about $350,000, of which the United States furnishes about 25 per cent.

The United States leads in preserved fish, shellfish and vegetables in oil or water; in canned meats; in canned fruits in water, brandy, sirup, or their own juice; and in canned ham. According to the 1912 statistics, the United States is second only to Great Britain as a source of condensed milk. Italy leads in olive oil, in tin or glass, and other food oils; in sauces, mostly tomato; and in escabeche (fish or game in a vinegar sauce). Great Britain leads in jams, marmalades, sweets and candies, in extract of beef, and in condensed or

preserved milk. Germany leads in butter, and in fish in tin, earthenware and glass. Portugal leads in olives in vinegar or brine in containers other than barrels and in sardines in tin.

American canned goods are in evidence in all of the groceries and restaurants, and many of the stores feature them, particularly canned meats, fruits and vegetables. The window displays are good and very attractive. Sales of canned goods increase steadily from year to year, notwithstanding the abundance of fresh vegetables, fruits and meat. Peru for many years to come will be essentially a mining country, and the bulk of the canned goods will continue to be sold in the mining and rubber districts.

After paying duties, landing and warehouse charges, freight handling, and delivery, goods cost the importer 50 to 60 per cent over the price f. o. b. in the country of origin.

There is considerable loss in canned goods from swellage. This is particularly true of canned salmon and canned vegetables and is due to the trip through the tropics and then to high altitudes where the climate is very cold. In the coast towns there is not so much difficulty from this cause. There is also some loss from theft en route, and it is advisable that all cases should be strapped with full iron straps. Some exporters also use wire with seals and other safety devices to show whether a case has been tampered with or not. Strapping also reduces the number of broken and damaged cases from handling.

There is no national pure food law in Peru. The larger municipalities have local ordinances on the subject, and in Lima the Institute of Hygiene is doing good work in analyzing food products and waters. The chemical laboratory of the customhouse in Callao is well equipped, with a competent chemist in charge, and while the analyses made here are primarily to determine the classification for the imposition of duties, yet the government reserves the right to reject shipments of food products in bad condition. The same ruling applies to food products containing preservatives prejudicial to health. Where consular invoices do not clearly state or specify the purity of olive oil or lard, or where unaccompanied by a pure-food certificate, the rate of duty for other food oils or for compound lard is imposed until analysis can be made. The penalty for false classification is a heavy fine.

Most imports of canned goods are made through manufacturers' agents. Importing by the importer for his own account should be encouraged, and there is a growing sentiment in favor of business on this basis. Importers in general are looking toward much closer business relationship with the United States upon the opening of the Panama Canal, and there is no doubt that Peru will benefit largely under the new conditions. But the United States should grant longer terms of credit, as many times purchases are made in Europe on account of long credit rather than on account of any particular preference for the goods. European producers of canned goods also cater more to local taste in certain lines of canned goods, particularly in jams and marmalades, canned fish and game in sauces, and tomato paste or sauce.

URUGUAY.

In 1910, the latest year for which statistics are available, the imports of food products of all kinds amounted to $8,000,000. The total imports of canned and bottled food products for the first six months of 1910 amounted to $567,309, of which the United States furnished 20 per cent, although more than half of this 20 per cent was made up of cottonseed oil.

Olive oil amounting to $310,842 was imported and practically all of it came from Italy and Spain. Italy also furnishes a large amount of cottonseed oil, about two-thirds as much as furnished by the United States. Italy furnished 115,960 pounds of tomato paste, valued at $13,168. Most of the pickles come from Great Britain and of these there were imported 42,300 pounds, valued at $3,781. The Spanish sardine is favored in Uruguay and the largest part of 218,250 pounds, valued at $49,546, came from there, while most of the olives came from the same country and amounted to 296,000 pounds, valued at $15,057. Fruits canned in their own juice and fruits in sirup were imported mainly from Italy, France and Great Britain; of the total of 35,500 pounds, valued at $5,578, of this amount the United States furnished a negligible quantity. Canned food products, amounting to 160,000 pounds and valued at $32,300, were imported principally from Spain, France and Italy in the order named; the United States supplied about 8 per cent. Of canned vegetables, amounting to 33,890 pounds, valued at $4,521, the United States furnished 10 per cent and the remainder came from Spain, France and Italy. Condensed and malted milk amounting to 25,800 pounds, valued at $2,637, was imported; most of the condensed milk came from Great Britain and Germany and the malted milk from Belgium and Germany. The United States furnished 15 to 20 per cent of the condensed and malted milk.

Fresh meat, fruits and vegetables are plentiful and cheap in the Uruguayan markets. Beef and mutton are staple articles of diet, and the per capita consumption is probably as large as in Great Britain. Fresh meats sell for 9 to 19 cents United States currency a pound; 12 cents is the average. American canned meats cannot compete with the fresh article nor with the domestic canned article.

No vegetables are canned locally, though a small amount of fruit is canned when the local crop of fresh fruit exceeds the demand. This is an infant industry, as the latest figures show that the production does not exceed 10,000 cases of fruit per year. The fruit canned in Uruguay does not compare with the best American products, nor are the containers so attractive. Several brands of American canned fruits are on sale in Uruguay, but the trade is limited to a small class that can afford to purchase luxuries. The duty on fruits canned in their own juices in much lower than on fruits put up in sirup.

Canned corn and canned pork and beans are not known, and it is possible that some trade could be built, but it would require missionary work and demonstration. The canned vegetables consumed are mostly peas, string beans and asparagus. European peas and beans are preferred, while American asparagus is recognized as superior, though the people like a long asparagus, not less than 9 or 10 inches in length, and preferably put up in glass.

The fruits consumed are usually peaches, pears, and apricots, and some pineapples and cherries are also sold. The canned pineapples come from Brazil and from Singapore; the Porto Rican article should be able to compete, as there are two lines of Spanish steamers that touch ports in Porto Rico on the voyage to Uruguay and other parts of South America. The imported canned peaches, pears, apricots, and cherries purchased from Italy, France and Great Britain cost the importer a little less than the American article when put up in tin, but retail for about the same price. There is a small and steady sale for French and Spanish fruits in glass; the French particularly put up an attractive glass container filled with mixed fruits. The Europeans also put up oval pound and half-kilo cans of fruit, of which many are sold to people who can not afford to buy the larger cans. The fruit is not so good as the best American product, the tin used is thinner and of poorer quality, and there is more loss from swellage and blowholes in the European article than in the American.

Practically all the sardines come from Spain and France. Other canned fish sell well, but aside from salmon and herring, they are usually varieties that are not canned in the United States. Amercan salmon is well liked, unless it be pink salmon, but the bulk of the salmon comes from Great Britain. Other canned fish and sardines are popular when put down in tomato, mushroom, and other sauces. This taste is not local, but applies to other countries in South America and should be taken into consideration by American fish canners. Some importers claim that the tall can for salmon is preferred, while others are strong advocates of the flat can.

VENEZUELA.

In canned goods sold in Venezuela, Germany leads in only one article—butter. As Danish butter is in great favor in Venezuela, and as Denmark does not figure in the statistics on imports, a large proportion of the butter may be accredited to Denmark. The United States holds second place in butter, although most of the American butter goes to the cheaper trade, as the quality is inferior and the packing not so attractive.

The United States leads in preserved foods of class three, classification of the customhouse, which includes canned meats and fish of all kinds with or without vegetables, canned sausages, pickles, and canned corn, and in cottonseed oil.

Spain and Germany lead in supplying sardines, the United States furnishing only $4,427 worth of a total of $252,982. The Spanish sardine is of good quality and reasonable in price, while it is said of the American sardine that its only recommendation is the price. Olive oil is imported chiefly from Spain and Italy. Information received indicates that Venezuela will make an effort to obtain olive oil direct from California after the opening of the Panama Canal.

France leads in preserved foods of class four, in which are included asparagus, canned fruits, canned mushrooms and canned vegetables, although the total imported amounted to only $4,548. The imports under this heading consist largely of fancy fruits in glass, peas in glass, string beans in glass,

and assorted vegetables in glass. The French article is extremely attractive, and the fact that some of the fruits and vegetables are artificially colored and flavored does not affect their sale, as there is no pure-food law in force in Venezuela.

Great Britain supplies more sauces and pickles than all other countries combined and also leads in jams and jellies. Condensed milk also comes mainly from Great Britain; the cheaper grades of American condensed milk can compete in price, but do not keep well in the tropical climate. The American unsweetened milk keeps better, but outside of the Maracaibo district its introduction in competition with the sweetened milk, for which a taste has been formed, has not been successful to any extent. The best grades of American condensed milk keep well and are richer in fat than the European brands, but the price is prohibitive in competition with the European article.

The Maracaibo district is so distinct from the rest of Venezuela, through its isolation, and is so rapidly growing in importance that it merits special attention. The exports in 1912 amounted to $8,544,188 or over one-third of the total for the entire Republic, while the imports amounted to $4,536,267. The exports to the United States amounted to $6,111,969, or almost 75 per cent of the total, while the imports from the United States amounted to $1,819,438.

Enormous deposits of petroleum have been discovered that are to be developed at once under favorable concessions, and this development will of necessity force in turn the development of the harbor at Maracaibo, which is shallow and obstructed by a bar at the entrance that does not permit the entry of vessels drawing over 11 feet of water. The opening of the harbor will rapidly make of Maracaibo the largest and most important city in Venezuela.

At the present time, outside of the Venezuelan coastwise steamers, there is only one line of steamers entering Maracaibo and it has three small boats to handle the trade. This line is American. Freight for Maracaibo coming in other steamers is all transshipped at Curacao by steamers of the American line above mentioned or by schooners plying betaween Curacao and Maracaibo.

Maracaibo not only supplies three States in western Venezuela but also two rich districts of eastern Colombia, Cucuta, and Santander. Very few American traveling representatives work either western Venezuela or eastern Colombia, which is a great mistake.

Fully two-thirds of the canned goods imported through Maracaibo comes from the United States and consists of meats, vegetables, and fruits; even a trade in canned corn is being developed, an article that is not yet popular in South America. Most of the olives come from Spain, though some of the fancy varieties from the United States are growing in favor with the people who can afford to buy them. Sardines come mainly from Spain. The poorer classes are buying increasing quantities of American sardines, as the price places them in reach of this class and some of the importers are pushing them. Condensed milk comes mainly from Great Britain at present, though formerly most of it was imported from the United States. This trade was lost through the introduction from other sources of cheaper brands that would keep in the Tropics. A small trade has been built up in unsweetened milk and the importers introducing it are working hard to gain a foothold. It keeps well and is satisfactory in every way and more missionary work should be done along this line. Pickles come mainly from France; an attractive 4-ounce bottle of mixed pickles retails for 10 to 12 cents and is popular with a class of people that can not afford to buy the larger English and American bottles. Moreover, the bottle gives the impression that it is larger than it really is; it is of dark green but clear glass, quite thick, about 6 inches in length, wide mouthed, and tapers to the bottom. French fruits in small packages, both tin and glass, are popular because they reach a poorer class of people than the large packages. The cost of goods laid down in importers' warehouses is from 100 to 200 per cent over the cost f. o. b. New York or European ports; freight rates are slightly in favor of shipments from the United States. Importers generally enjoy four months' credit from the date of invoices on imports from the United States and from six to eight months on imports from Europe. Some of the importers prefer to take advantage of cash discounts and prefer direct importation where possible. Importers wholesale on a credit limit of four months and generally were reported satisfactory.

CAUGHT 51 RATS ONE WEEK

Trap resets itself. 22 inches high. Will last for years. Can't get out of order. Weighs 7 pounds. 12 rats caught one day. Cheese is used, doing away with poisons. This trap does its work, never fails and is always ready for the next rat. When rats and mice pass device they die. Rats are disease carriers, also cause fires. Rat catcher sent prepaid on receipt of $3. Mouse catcher 10 inches high $1. Money back if not satisfied.

H. D. SWARTS, Inventor and Manufacturer Universal Rat and Mouse Traps **Box 566, Scranton, Pa.**

B. HELLER & CO.

THE PLANT BEHIND OUR PRODUCTS



CHICAGO, U.S.A.

Gleanings from the World of Foods

THE Borden Condensed Milk Company is now figuring upon a proposition which will be a departure from present methods of putting up condensed and evaporated milks. The plan is to abolish the tin can, and substitute a glass container, with a tin cap, filled and sealed with a vacuum. The advantage claimed for the glass jar is that its used will permit the housewife to leave the milk in the original container until used up. It remains to be seen whether the innovation will prove worthy of general application.

* * *

¶ The Dannemiller Grocery Company, Canton, O.; capital increased from $350,000 to $500,000.

* * *

¶ Maxwell Bros. Grocery Company, Cookeville, Tenn., increased its capital stock from $30,000 to $40,000.

* * *

¶ The Marshall Wholesale Grocery Company of Marshall, Texas, filed an amendment decreasing capital stock from $100,000 to $25,000.

* * *

¶ The Englewood, Ill., Wholesale Grocery Company, Chicago; capital, $15,000; incorporators, James E. Smith, E. Linh Smith, Thomas N. Bough.

* * *

¶ The prices of meat animals—hogs, cattle, sheep and chickens—to producers of the United States increased 0.8 per cent from May 15 to June 15. On June 15 the index figure of prices for these meat animals was 2.5 per cent higher than the average of the past five years on June 15.

* * *

¶ From trustworthy sources it is learned that the National Wholesale Grocery Company is planning to open a branch house in Champaign early this fall. The company has a large chain of branch houses located in various trade centers over the country. One of its branches is located in Decatur and another in Charleston.

* * *

¶ The cod fishery along the entire Labrador coast has been a total failure so far this season, according to a wireless message received to day from the Labrador mail steamer Sagona, which is now in the extreme north. She reported that there was little chance for the catch being increased during August and September.

* * *

¶ Green Bay, Wis., is going to have another wholesale grocery business as it has been announced that a corporation composed of H. A. Greiling, building contractor of that city, Charles Innes, a veteran in the grocery business, and other prominent citizens have organized to engage in business in the Greiling building, 114-118 South Washington street.

* * *

¶ Henry S. Kahn, age 55, president and treasurer of H. S. Kahn & Sons, wholesale grocers of Evansville, Ind., died of appendicitis recently after an illness of three days. He is survived by his widow, one son and three daughters. Mr. Kahn was one of the best known business men in Evansville, and was prominent in business and social circles. He belonged to many of the commercial organizations here.

* * *

¶ During 1914, 3,600,000 dozen eggs were shipped from Shanghai, China, to American Pacific coast states; their value was $540,000, equivalent to 15 cents per dozen. The freight rate from China to Pacific coast ports via regular lines is $8 per ton (17 cases of eggs to the ton, making a rate of approximately 1.6 cents per dozen). Refrigerator space costs $16 a ton.

* * *

¶ Dealers should anticipate well their wants in maple sugar, also maple and blended syrups, for the reason that official reports show but 25 per cent of a crop of maple sugar in the United States and 40 per cent of the average yield in Canada. With the approach of the syrup season there will come a demand for these articles and the dealer who is prepared to cater to the wants of the trade will not only be in a position to make a profit, but will hold his established trade, in addition to getting some of the business which has belonged to the other fellow. Just as an indication of the domestic situation in maple syrups, one of the largest distributors of cane and maple syrups is 50,000 cases behind with his orders at the present time.

¶ The American-Hawaiian Steamship Company has notified shippers that loose raisins in boxes will not be accepted for shipment unless fully iron-strapped all around on both ends. The company has in the past endeavored to handle shipments of loose raisins in boxes without being so protected, but its experience has shown that the cases will not carry without breakage and possible loss of contents.

* * *

¶ Cable advices from Paris state that the purchase for the French army of 120,000 tons of refrigerated meat annually until the end of the war, or until December 31, 1916, has been agreed upon by the Minister of Agriculture, Mr. David, and Mr. Eugene Mancère, head of the army administration. Companies doing business with the government will be permitted to import their products duty free.

* * *

¶ As a result of complaints from the American National Livestock Association the Federal authorities have stopped the importation of meat from Mexican packing plants located just across the border. This meat was competing with home production and the livestock men objected, as they have objected to Mexican cattle for the same reason. Failure to meet United States inspection standards was the reason given for the embargo.

* * *

¶ The British government restriction on the slaughter of certain classes of calves is now in operation, and a heavy penalty, up to $250, can be enforced on those who disregard the terms of the order. Only male calves of Ayrshire, Channel Islands, and Kerry breeds may be slaughtered, unless when special circumstances arise necessitating the slaughter of calves not of the above-named classes. In such case permit must be obtained.

* * *

¶ A complete gymnasium and recreation equipment is being put in at the Union Stock Yards, Chicago. This plant will be for the use of the Armour employes, and will include gymnasium, swimming tank, shower baths, lockers, squash courts, and all other features of a well-appointed athletic club. Instruction will be given and the time devoted to this recreation will be taken out of working hours. The company believes this to be a good investment.

* * *

¶ Reports up to recently indicate a good sized crop of Limas this fall. There is always a possibility of damaging this very delicate crop by either too hot or wet weather, but present prospects are for a big yield. The crop is very late this year, owing to late planting and will possibly be several weeks behind normal. Limas were planted late this year owing to the lateness of the heavy rains last spring and were put in the ground practically a full month later than the usual time.

* * *

¶ A record carload of canned goods, said to be the largest ever shipped from Pomona, Cal., by the canning company there was shipped east recently. The car contained 29,600 quarts of newly canned apricots, which, packed in cases, weighed 99,000 pounds. It was the first car shipped out under the new rates recently inaugurated by the Southern Pacific. On this car alone there was a saving to the shippers of about $309. The rate is now 54 cents a hundred as against 80 cents formerly.

* * *

¶ American manufacturers might realize a profit in supplying some of the demand for tea boxes in the Orient, according to an announcement made by the Department of Commerce. The Department said: "Tea box orders from India have increased the Nagoya, Japan, trade in these tenfold and the makers are working all the hours they can. A serious shortage is felt of thin sheet zinc with which the cases are lined. The United States apparently has neglected this tea box trade, as it exported in the year ended June 30, 1914, only $646 worth of box shooks to India, and $91 worth to Japan. British India imported during its fiscal year ended March 31, 1914, wooden tea chests to the value of $1,690,125, of which $1,599,365 worth came from the British Isles, $36,225 from Japan, and $34,100 from Germany. Ceylon (which is separate from British India) imported during the calendar year 1913 chests valued at $185,723, of which $449,486 came from Japan and $366,206 worth from the British Isles."

¶ T. M. Ingram, of Lewisville, Ark.; B. B. Parish, of Pine Bluff, and R. L. Boyd, of the same place, have concluded arrangements for the establishment of a wholesale grocery company at Hazen, Ark. Work on the building which the concern will occupy has already begun.

* * *

¶ Incorporation of the Valecia Evaporated Milk Company, a $500,000 concern with headquarters in LaCrosse, Wis., will take place within two weeks. The company is the outgrowth of the recent purchases, by La Crosse stockholders of the Valecia Condensed Milk Company, of the Footville and Middleton plants of the concern. The Valecia Condensed Milk Company got into financial difficulties last winter, and its properties were sold by the court in Madison something over a month ago.

* * *

¶ Ferdinand Sulzberger died August 6, while abroad for his health. The news of his demise brought sorrow to the entire meat packing trade, for his ability and personality had united to win him the respect and admiration of all who were connected with the trade to which his life was devoted. His death removes the last of that wonderful group of business men who built up the meat packing trade and made America the leader in meat and meat products.

* * *

¶ The August 1 forecast for potatoes promises the largest yield, 115.4 bushels per acre, and the greatest total production, 430,000,000 bushels, on record since the beginning of the United States government crop estimates in 1866. The average price received by producers for potatoes on August 1, 56.3 cents, is the lowest since the collection of these price figures was begun in 1908. The next lowest, 64.9 cents, was in 1910. The highest, $1.36, was in 1911. The average for the five years, 1910 to 1914, was 88.7 cents.

* * *

¶ Pennsylvania cold storage warehouses hold the gigantic quantity of 18,800,169 dozens of eggs, according to the reports filed with Dairy and Food Commissioner James Foust at the close of June. The number is greater than a year ago. Butter in storage is reported at 4,964,877. Poultry shows a decline, there being 3,361,431 pounds in storage, against 3,438,302 pounds at the end of March, but there is the usual summer jump in fish. Less meat in carcasses is reported in storage. The beef stored is 31,300 pounds against 883,623 in March.

* * *

¶ You have heard of love in a cottage, but have you heard of love in a log cabin? Well, that's what happened to Jones. Mord W. Jones, sales manager of the Towle Maple Products Company of St. Paul, Chicago and New York, recently joined the ranks of the benedicts, and the happy couple have gone upon an extended southern and western trip, including stops at Dallas, Denver, Seattle, and California points. Mrs. Jones was formerly Miss Elizabeth Wagner of Chicago. The ceremony was solemnized at St. Mathew's Church, Chicago, July 17.

* * *

¶ "The policy of subsidizing salesmen is wrong in principle," says the National Wholesale Grocers' Bulletin of this month. "It is a form of bribery that tends to demoralize the sales force and destroys that confidence between manufacturers and distributers which is the foundation for fair trading. It violates one of the 'objects' of this association and opens the way to flagrant abuses. It should be discouraged, and can be eliminated entirely by the wholesale grocers themselves. Don't furnish the names of your salesmen to any manufacturer. Instruct your office force accordingly. The evil of the subsidizing practice may not appear as harmful as it really is, yet how few principals in the wholesale grocery business know that the names of their salesmen have been furnished to manufacturers by department men, who may be interested with the salesmen in a division of the subsidy or bribe. How seldom, if ever, is a subsidy offered on a free seller in which your capital is invested and for which a demand is created? Subsidies are usually offered on a new article or one on which the manufacturer wants to make a 'drive,' as it were, and in subsidizing your salesmen improper methods are employed and illegitimate practices introduced. No manufacturer should be privileged to bribe your salesmen and thereby undermine your selling organization, and no manufacturer will do so without your consent. If the subsidizing practice is to be ended the individual jobber must be alive to the evil and correct it before some manufacturers have more control over his sales force than the employer has who pays the salaries and supplies the capital invested."

¶ Edward Morris, vice president of Morris & Company, who plans to step into the place his father occupied as head of the large packing industry some day, sailed recently for England on the American line. It is said he left here early last week and that he took passage under an assumed name. Friends denied that Mr. Morris was going to England in regard to the cases of the packers now before the prize courts. "Mr. Morris has not been abroad to look over the foreign situation since he became identified with the company," said one man.

* * *

¶ Sentence of three months' imprisonment and fines of $500 each, inflicted on eleven members of the so-called "poultry trust" for acts in restraint of trade, were commuted to two months and 18 days' imprisonment today by Governor Whitman. A typewritten statement issued at the executive chamber said that presiding Judge Rosalsky had recommended the commutation. The prisoners are Erving V. Dwyer, Arthur G. Dwyer, Charles Westerberg, William W. Smith, Charles R. Jewel, James N. Norris, Charles T. Hawk, Charles Thatcher, Clement Bishop, Samuel Werner and Charles Werner.

* * *

¶ In the course of testimony in an ouster suit aimed at the American Bakery Company, of St. Louis, by the Attorney General, under the anti-trust laws of the state of Missouri, a few days ago, Vice President J. B. Heydt asserted that the weight of a loaf of bread manufactured by the American Bakery Company has decreased from 18 ounces to 12 ounces since the company's organization in 1907. Heydt said that the executive committee of the American Bakery Company, which committee controls the price of bread sold by the company, had ordered a decrease of the loaf twice in the seven years of its existence. Heydt said some competing companies made a larger loaf, but that it was of an inferior quality to the American Bakery Company's product. Heydt denied that the seven companies composing the American Bakery Company had agreed to regulate the price of bread or that the American Bakery Company had any agreement with other corporations to control the price. He said that competition and the high cost of flour had compelled the company recently to discontinue paying dividends on their preferred stock.

* * *

¶ A paper read recently by John N. Cobb before the Pacific Fisheries Society at Seattle, Wash., condemns the wasteful methods found in connection with the salmon packing industry. In describing conditions Mr. Cobb says: "The most remarkable instance of wholesale waste of fishery products is to be seen in connection with the great salmon industry of this coast. In 1913 some 140 millions of salmon were used in a fresh condition, and in canning, pickling, mild-curing, freezing, smoking, etc. Estimating the loss in dressing these salmon at 25 per cent, a most conservative estimate, gives the enormous total of 101,186 tons of offal. With the exception of about 7,000 tons, which were used at a few small plants, all of this enormous total was thrown back into the water, thus not only wasting valuable material but polluting the water from which the fish originally came. For various reasons not all of this material could be saved, but the amount that could be worked up into merchantable products would surprise most of my hearers. Included in this enormous amount of offal are millions of pounds of salmon eggs. Although Siberia prepared 250 tons of salmon eggs as caviar in 1913, only about 24,000 pounds were prepared upon the Pacific coast of America during the same period. It is a comparatively easy matter to prepare caviar, and with a little experience almost any fairly intelligent person can do it, and it is to be hoped that some of our fishermen will turn their earnest attention to this matter. The balance of the offal would make excellent fertilizer and oil. A few unthinking persons have blamed the cannerymen for not having done this years ago, but they must be acquitted of most of the blame. For once American genius has lagged behind. In the east, where the preparation of fish scrap and oil from non-edible species is an old and important industry, large plants have been established for the rendering of the fish. On this coast, where non-edible species are rare, fish offal has been the usual source of supply, and as the packing establishments are generally scattered widely, large plants could not be utilized owing to the heavy expense of bringing the offal such long distances. As a result a small plant, capable of handling the refuse of a plant packing from 50,000 to 100,000 cases, was needed, and this has not been available at a reasonable cost until within the last two years, but as most of the ventures in this line in the past have been failures, the cannerymen are chary of investing until they see such a plant working successfully upon this material alone."

DISTINCT SUPERIORITY

in any article appeals to the progressive housewife of today. She has learned that to purchase *the best* is to practice *true economy*.

The article of superior worth always is to be recognized by the mark it carries—the name of the maker of a motor, the monogram of a designer of a gown, the trademark of a manufacturer of fabrics, or the label on

RICHELIEU, FERNDELL and BATAVIA FOOD PRODUCTS

These brands of foods, comprising everything for the table, are distinctly superior because they are the result of more than fifty years' constant endeavor to produce table supplies which should excell in *quality—purity—wholesomeness*.

SPRAGUE, WARNER & COMPANY

CHICAGO

AMBITIONS OF ESKEW.

Harry L. Eskew, the new state food and drug commissioner of Tennessee, succeeding Dr. Lucius P. Brown, plans to send men from that department over the state to deliver lectures to the people on subjects connected with the enforcement of food and drug laws, and to conduct an educational campaign whereby the people may better understand and appreciate the work of the department. Some days ago the new commissioner was invited to make a statement outlining some of the plans of his department and his impressions of the work upon his assuming office. His reply indicates that he expects to make the enforcement of the laws more effective than ever, but at the same time to bring about a greater co-operation on the part of those whom the law touches.

"First I wish to say," he writes, "that upon coming into this office I found a well-organized force and systematic arrangement of all details pertaining to its government. When one stops to think of the magnificent work done by Dr. Brown during his administration, it seems almost a miracle that he was able to accomplish so much under such inadequate appropriation and working force in the beginning.

"Slowly but surely the people of this state realized the importance of this office and were made to see that nothing could be accomplished unless more appropriation was given. This was finally done, but I assure you that even now we are handicapped for the great work that should be accomplished.

"This you can readily understand when you stop to think that not only the pure food and drugs laws of the state are to be enforced, but there is a state hotel inspection, sanitary food law, supervision of weights and measures, together with the enforcement of the recent acts of the legislature governing the sale of soft drinks, and the new act governing the sale of liquors in drug stores. The laws under which this department works are very complete and reasonable. It is true that I would recommend an amendment in a few cases, but these affairs can only be brought about by experience in coming in daily contact with the people and ascertaining from them which is the best thing from a practical standpoint. Not only is this office one that is required to enforce the law, but I think to a very great extent much good can be accomplished from an educational standpoint. The latter we propose to do.

"As soon as possible it is the desire of this department to send men over the state lecturing on subjects that will interest the people at large, thereby instructing them as to the wishes and procedure of this department, and how much they can help themselves and their community.

"In assuming the duties of this department it is my intention not to persecute, but to prosecute those who have violated the law and will not give heed to our warning. There is great good to be accomplished through this department, and it can only be done by the co-operation of the people.

"It is a regrettable fact that so many citizens look upon the visit of an inspector from this department as a meddler in coming into their place of business merely to probe into affairs in which they are not concerned. It is my sincere wish that they be not looked upon in this light, but rather that they are making their visit upon instruction from this department, thereby to help the one on which they are calling and to help the community at large. We would like to see this condition entirely reversed, and have the inspector made welcome. He can advise them when they are doing wrong, and how to correct matters.

"In conclusion, I wish to state that all advice and suggestions coming from the people to this department will be given due consideration, and if the proper co-operation can be received from the people much good can be accomplished. As you quite well know, this particular department has never engaged in politics, either directly or indirectly. This shall be my policy.

"Efficiency shall be the standard employed by me in the management of this department."

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

Canned-Tomato Industry in Italy

In No Other Important Branch of the Canning Industry of the United States, Says the Author, Has There Been a More Marked Necessity of Awakening to the Danger of Foreign Competition Than in the Canned Tomato Industry.

By J. Alexis Shriver

(Continued from previous issue.)

As the pulp in the caldron is reduced in volume the operator continues to add fresh pulp, always watching through the sighter to see that it does not reach above the limit of the double bottom. When the required density has been reached, which can be tested by drawing small samples from the bottom outlet, the stream is shut off from the double bottom, the tap feeding water into the condenser is closed, and the pump stopped. A tap is then opened to re-establish atmospheric pressure and the concentrated salsa is ready to be drawn off at the base and put into cans. The small particles that have been deposited from the steam of the tomato juice in the trap cylinder on the line of pipe to the condenser are also drawn off and used. The capacity of these vacuum boilers varies, of course, according to the plant. Those most frequently found hold 600, 1,000, and 1,800 liters each (158.5, 264.1, and 475.5 gallons). The factories designate these different sizes by the internal diameters, as 1,050, 1,300 and 1,600 millimeters, respectively. Apparatus of these sizes can evaporate per hour about 150, 250, and 550 liters (39.72, 66.04, and 145.29 gallons), respectively, and require for condensation purposes about 3,500, 4,200, and 8,500 liters (924.35, 1,109.22, and 2,244.85 gallons), respectively, of water per hour.

Improved boilers.—Of the various types of vacuum boilers that call for special comment, one made by Volkmar, Hanig & Co., of Heidenau, Germany, installed at Vittoria, Sicily, is unusual. This battery of three vacuum boilers utilizes what is known as the "triple effect." The steam generated in the dome of the first boiler from the evaporating tomato pulp is not condensed, but is carried to the double bottom of the next boiler, which it heats, and likewise the steam generated in the dome of the second boiler is carried to the double bottom of the third boiler, which it heats as in the preceding case. It is necessary, however, to make each succeeding boiler slightly larger than the preceding one in order to supply additional heating surface to make up for the loss in heat occasioned by the passage of steam from one to the other.

Another interesting vacuum boiler, manufactured by Deiterick & Cie., Neiderbrun, Alsace, Germany, has lately been installed in a modern plant at Naples. The interior of this apparatus is entirely coated with porcelain enamel instead of copper.

An improvement in regard to increasing the heating surface of the interior of the caldrons has been invented by the firm of Cecclim & Quacquerini. As an agitator for the boilers made by this firm a hollow worm is installed, into which steam is introduced in addition to that in the double bottom, thus more evently distributing the heat to the mass of pulp to be evaporated. The heating surface is practically increased 50 per cent in this apparatus.

A somewhat similar apparatus, with a revolving hollow coil filled with steam as an agitator, is made by Volkmar, Hanig & Co. The following results have been obtained at a factory in the Naples district that has lately installed a plant of this make. From 100 liters of tomato pulp fed into the vacuum boiler, 16 liters of concentrated tomato sauce were extracted in the course of a three-hour treatment.

The final steps in the manufacture of salsa pomodoro are filling the cans and sealing and processing them. For filling, several machines are in use of Italian, German, and English manufacture. The cans are nearly all of small size and the double-seaming apparatus used for closing them are of Italian, American, or German manufacture. After closing, the cans are introduced into the closed steam kettle (autoclave) and processed as follows: Cans containing 200 grams (3.52 ounces), 15 minutes at 112° C. (234° F.); cans of 200 grams (7.05 ounces, 20 minutes at 112° C.; cans of 500 grams (17.6 ounces), 25 minutes at 115° C. (239° F.;) cans of 1,000 grams (35.2 ounces), 35 minutes at 115° C.

After processing, the cans are cooled in running water and placed in the warehouse, where from time to time they are examined for faulty cans before shipment.

The double-concentrated tomato sauce is merely the puree evaporated to one-twelfth the original volume of the pulp instead of one-fourth. The methods followed are practically the same except that greater care is exercised toward the end of the process to avoid scorching of the product. The heat is reduced toward the end. Double concentrated has a consistency of marmalade, and it becomes necessary to have a special machine to press it into the cans on account of its density. The sizes of the cans into which double concentrated is packed are 10 kilos (22 pounds), 5 kilos, 2½ kilos, 2 kilos, ½ kilo, ¼ kilo, ⅕ kilo, and many factories pack a can containing 100 grams (3.52 ounces). The sterilization of the cans of double concentrated is not attempted at so high a temperature as the purees, 212° F., the boiling point, being the highest used.

It can be seen from the foregoing description that the various purees and estratos that are made by the less careful manufacturers from minestrella after the rush season is completed can not have the same quality or wholesomeness as the purees or estratos made from fresh tomatoes.

The seasoned purees and estratos vary according to the section in which they are packed. In many small factories the leaves of sweet basil are used; in fact, many cans have a leaf of basil placed on top of the salsa just before the cap is affixed. Onions, garlic, and other vegetables are used in these seasoned purees and estratos, but these types do not play an important part in the manufacture, and are principally for home consumption.

Types that do not enter into export to any extent but are still manufactured in Sicily and Sardinia and around Naples to a slight degree need only passing comment.

This type was largely used in the early days of the tomato industry and is still found to a very limited extent in parts of Sardinia and Sicily. The tomatoes, after being mashed and strained to remove seeds and skins, are allowed to ferment and are then mixed with salt, usually from 15 to 16 per cent of the weight of the pulp. The moisture is then expressed by various methods, in one of which a centrifugal machine is used. It is needless to say that up-to-date products have for the most part displaced this preserve.

Conserva nera, or black preserve, seems to hold its place among the Sicilian peasants and is manufactured to a considerable extent in many of the factories of Sicily. It follows the regular process through the first stages of mashing, straining, and evaporating in the open pans to about one-fourth its original volume. Then about one-half per cent of salt is added, and it is further cooked in open pans, being constantly stirred until it has the consistency of a marmalade. The mass is then taken by operators and made into pats, or cakes, which are placed on slatted trays and exposed to the sun in open spaces or on the roofs of the factory. These pats, or cakes, are worked over by hand with an admixture of olive oil and exposed day after day to the sun until they are quite solid and nearly black. These pats are usually cylindrical and weigh approximately one kilo (2.2 pounds). They are wrapped in oiled paper and packed in boxes. The lower grades of conserva nera are packed in kegs or barrels for shipment.

While not a large industry, the manufacture of a sort of confection of sweet marmalade of tomatoes with sugar, honey, or grape juice is carried on in parts of Italy. After the fruit is prepared by hand, the seeds and skins being removed with a silver knife, it is boiled with sugar in the proportion of 300 to 400 grams (10.5 to 14 ounces) to 1 kilo (2.2 pounds) of tomatoes. This is constantly stirred and skimmed and when reduced to the consistency of a marmalade is poured into glass jars furnished with tin covers.

Powdered tomato paste is manufactured to a small extent in Palermo, Sicily. While not an important product, it is interesting as demonstrating how far the Italians have gone in developing various methods of preserving tomatoes. This process simply carries the process of making the double-concentrated product still further. The drying apparatus, in a vacuum, consists of a large cylindrical oven in which are placed a series of horizontal racks upon which the tomato paste is dried.

OUR AIMS AND PURPOSES

To produce pure wholesome candy, truthfully labeled, under sanitary conditions, and to assist others in doing the same.

To promote uniformity between State and National Laws and Rules and Regulations governing their enforcement.

National Confectioners Association of the United States

ROBERT F. McKENZIE, President W. C. HUGHES, Secretary V. L. PRICE, Chairman

OFFICES: 415 Pine Street, ST. LOUIS, MO.

Food News from the East

SHORTLY after the first of September the New York State experiment with state marketing will be started and there is consequently much agitation in established trade channels just now. First of all, there is widespread criticism of the scheme on the ground that it is the worst form of socialism and a very dangerous and unfair bit of unequal and unreasonable competition of a state with its business men, who pay the taxes. And all because a few reformers and disgruntled farmers "have it in" for the established commission merchants.

For two years or more the unrest among the up-state farmers has been heard in the form of protests against "middlemen" and a wide variety of half-baked reformers and glory-seeking politicians have been catering to it for effect. Two years ago it took the form of the law whereby every commission man in the state is licensed and rigidly controlled; and upon complaint, can be investigated and put out of business by revocation of his license if any crookedness in selling or accounting is proven. Last year the farmers tried to add to this a compulsory bonding of commission men, but it failed, though they did get a law through creating a state marketing department, which has ever since been trying to build up a combination of big jobs for political heelers and big market establishments that were not justified by either the needs or the hopes.

It is this marketing commission which is now hard at work planning to take the commission man's job away from him by making the state a receiver of farm produce, particularly of fruit, operating state auctions and acting as the representative of the producer, at rates which the trade assert are doomed to spell loss to the state and will sooner or later have to be paid back out of taxes. Emissaries of the department have been circulating among the farmers trying to urge them not to ship to private commission men but to the state commissioner, and claim to have something like 125,000 barrels of shipments secured already. They have made plans for having the Fruit Auction Company conduct its auctions and the commissioner has appointed a superintendent of auctions whom the trade credit with a long line of unsuccessful and disastrous auction experiments.

* * *

CLAIMS FOR STATE MARKETS.

But it isn't the auctioning to which the regular traders object so much as it is the insinuations and absurd claims which the commissioner, J. J. Dillon is making as to what he expects to do and which, the tradesmen contend, amounts to an accusation of dishonesty against them, such as no state official ought to be permitted to make. The Merchants' association has protested formally to Governor Whitman and if it continues, further action may ensue.

Among the claims which Dillon makes for the state markets are the following, which he is unloading on the farmers far and wide:

1. To reduce the usual commission charges from about 10 per cent to around 5 per cent.
2. To eliminate extra charges, such as 5 cents a barrel for cartage, from goods shipped to this city.
3. To sell fruit cheaper to the consumer.
4. To pay higher prices to the producers.
5. To obviate the uneconomic and unwieldly system of marketing fruit through the commission houses, giving a profit to several middlemen.
6. To supply fruit in a shorter time to the consumer and in a fresher condition.

One contention of the commissioner is that the local commission men do not give New York apples a chance compared with the Western fruit, a claim which is strenuously denied, and explained by the fact that Western fruit has many marketable preferences that give it a live sale. Then again, Dillon's claims of his ability to do business on a closer margin than the present middlemen are regarded as only based on only half the facts. To illustrate:

Of the $5 which a certain barrel of apples might bring in the market if sold at once, 30 cents, on an average, must be allowed for freight, 25 or 35 cents for commission and 7 cents for cartage. This allows only about 5 per cent profit to the dealer, he said, and is as low as the contract price made by the State Department of Foods and Markets with the Fruit Auction Company.

When a barrel of apples is held for some months and then sold for five dollars, was the statement, the following charges must be allowed; 30 cents freight, 50 cents cold storage, 7 cents cartage, 10 cents shrinkage, 7 cents labor and recoopering, 25 cents commission, 10 cents insurance and interest, making a total of $1.44. The only item in this list which can be lowered by Commissioner Dillon, he said, is the amount of commission charged, and that has not been done in the contract signed.

It is charged by Commissioner Dillon that 35 per cent of the selling price of fruit is obtained by the farmer and 65 per cent by the distributer. Men from the Agricultural Department of the State have been working for some weeks in Orleans, Niagara, Wayne and Genesee counties to form associations among apple growers and shippers for the purpose of pledging their output for the public auction. It was claimed some time ago that around 1,000 cars were under contract by the state officials, amounting to about 125,000 barrels, while the receipts last year were about 2,000,000 barrels.

According to the arrangements made by Commissioner Dillon, the Fruit Auction Co. will sell the products in the rooms of the Fruit Trade Building and on the pier at Barclay street. The fruit is to be handled at the 5 per cent commission charge mentioned and an additional charge of two cents a barrel for labor and cataloguing. The food and market department will act as the growers' representative by receiving the fruit. Of the 5 per cent deducted by the Fruit Auction Co. 3 per cent will be retained and 2 per cent turned over to the state department for its expenses.

So far as the auctions are concerned, the trade are disposed to let them work out their own fate, but Dillon's panegyrics to the farmers are a cause of much bitterness and protest.

* * *

BIG PHILADELPHIA MERGER.

Philadelphia has an especially interesting grocery trade experiment under way, which is causing something of a sensation in the grocery field. The Girard Grocery Co., an offshoot, some years ago, of the Philadelphia Retail Grocers' Association's buying exchange operations, has decided to expand by absorbing the whole of the old organization and the result is a combination that threatens to put the Philadelphia jobbers in an awkward position.

The Girard has carried on the combination buying of the old association, though it did not comprise all the old members; only such as could subscribe to the shares at $200 each and pay cash for what they bought. That it prospered is not denied; nor that it came to need more capital and more members. The old association, no longer doing buying exchange business, had money to burn, a matter of some $200,000; also some 500 members who were not in the Girard. The Girard wanted both and planned to combine. The members who couldn't buy the new shares, were to be allowed to buy them on installments of $2 a week till at the end of 12 years they would own shares worth $2,000 each. Then the big surplus would be available for the new financing of the Girard, which corporation increased its nominal capital to $1,000,000 to carry out the idea.

The plan has been adopted by both bodies and so the merger is complete. It is thought that about 2,500 new retail buyers will come into the Girard family party and with these sewed up to the Girard, and more than half the other grocery stores of Philadelphia in the existing chain stores, there isn't much field left for the other jobbers. To match the game, the latter are reported to be forming a combination of wholesalers, in the hope of working quantity prices for the jobber, just as the retailers have worked it, and thus be restored to their old chance for a living. The situation at this writing is especially interesting.

* * *

HARD TIMES FOR REFORMERS.

However much of promise there may be in the Philadelphia combines, the efforts of some of the local reformers appear to have run up against an especially fatal death rate of late and have been going down like the ripened grain before the reaper. The reaper is hard headed common sense and heartless economic law, against which half-baked theorists and vacuous reformers cannot stand.

First of all is the much-heralded "Profit Sharing Grocery Co." which a French promoter named Paumgartner sought to establish in this city. He certainly turned out a prospectus

Announcing to the grocery trade the enlarged plans and policies of the California Associated Raisin Company for the promotion and increased sale of

California Raisin Bread *and* Sun-Maid Package Raisins

This is the first of a series of advertisements appearing in this magazine. Their purpose is to acquaint you with our great National Campaign that will take place during the coming year, commencing in August. This campaign, briefly, will consist of numerous plans to increase the consumption of Sun-Maid Raisins.

So this campaign is really of primary benefit to **you,** for you will make the first profit. **You** will handle a large part of the money that the public will spend for bread made with Sun-Maid Raisins and for Sun-Maid package raisins.

Nation-Wide Advertising Campaign

Later we will announce more in detail the scope of this unprecedented advertising campaign. We want you to know all about it, so you can be prepared to meet the demand created. But here we merely want you to know that it commences August 28 in The Saturday Evening Post, and to assure you of its power. This advertising campaign will be backed by an intensive sales campaign—the like of which has never yet been known in the bakery field. And further, the whole plan will be backed by a technical foundation. We have retained the services of the **Siebel Institute of Technology** to help your wholesale baker to bake the raisin bread that will bring you the greatest profits.

How to Capitalize on This Big Idea

The first thing to do is to write us at once for our plans to help you. Then study them. Then signify your intention of taking advantage of this opportunity. We will immediately give you all the information and keep you posted as to every move. We will explain all we are going to do to increase demand for raisin bread and package raisins. Prepare now for your share of the profits by writing at once, or sending in the attached coupon.

CALIFORNIA ASSOCIATED RAISIN CO.

Hearst Building, Chicago — **Home Office, Fresno, California** — 113 Hudson St., New York

Send me at once details of the National Campaign about to start in which California Raisin Bread and Sun-Maid Raisins are featured.

Name.....

Street.....

City.....

Mail this to the nearest office of the California Associated Raisin Company.

that smashed all records for plausibility and big promises. He was to start 200 stores, all of the most elaborate type; give trading stamps, coupons, excursion tickets, stock bonuses to the clerks, assured dividends to the customers, 10 per cent rebate on prices and, finally, was to allow stockholders to trade out credits to the extent of 80 per cent of their stock holdings.

Most of them did it and by the time Paumgartner and his victims had established three stores, creditors got busy and the whole house of cards fell with a crash. The receiver has succeeded in corralling the concern's affairs so as to show assets of $6,642 and liabilities of $10,748. And all this before the other 193 stores had been started. Paumgartner says it is all due to the war and the fact that he can't get his money out of certain French investments. Apparently the Yankee investors found a more successful way.

Then the "House of Free Sugar" which started out on West 23d street with an elaborate store and a lot of high hopes, plus little experience, came to grief from natural causes, most of which had been forecasted by experienced observers. And from Boston comes the news that the F. S. McDermott Co., operating nine or ten stores in the suburbs of Boston, has passed up the ghost and Judge Morton of the Federal District Court has appointed Austin L. Baker of the Baker-Eldredge Company and Alvah H. Thompson as co-receivers of the concern.

* * *

NEW BAKING POWDER CONCERN.

With the first of September, there will appear a new and decidedly important competitor in the baking powder arena—the General Chemical Company—one of the biggest corporations in the country and backed with ample money and no doubt as to reputation. They will appear with "Ryzon," a product said to be compounded in an entirely new way, and of unquestioned purity and wholesomeness, and it will be marketed in a way quite new and attractive to the trade.

Ryzon is made by a patented process and numerous startling claims for superiority are made for it. It is to marketed on an absolute agency basis, the sales plan contemplating consignment to jobber, retailer and special agency, title remaining with the General Chemical Co. unless the agent chooses to buy it, and it must be sold at the established price, the principal having unquestioned right to force his "agent" to obey orders or suffer cancellation of contract. There is a large sales organization headed by F. W. Nash, whose experience as a specialty sales manager is unquestioned. The company will start off with over 3,500 retailers in New York carrying the goods.

* * *

REICHMANN'S SCALE INSURANCE.

Dr. Fritz Reichmann, formerly State Superintendent of Weights and Measures, is out with a brand new idea. He has organized a "scale service" company which, for a consideration undertakes to relieve manufacturers, merchants or others using scales, weights or measures of all their worries regarding the correctness of their weights, etc.; to seal the devices and see that they are maintained correct; and finally to insure and guarantee the owner against loss by reason of any errors in the devices. To use some of his own language, he proposes:

1. To maintain the weighing and measuring instruments of whatever form, type or make in correct condition.
2. To issue certificates of correctness.
3. To act as consultants and experts for clients in any matters relating to weights, scales or measures or methods of their use.
4. To act as efficiency engineers in matters of weighing and measuring methods.
5. To make investigations for clients.
6. To keep clients informed on all weights and measures matters of interest in their business.
7. To act as mediators for clients in any weights and measures disputes.
8. To co-operate for clients with the United States Government, state, county or city weights and measures officials.

As things stand now, the city seals scales once a year, at least, free, by visiting premises and will seal scales free whenever brought to the laboratory. But even then, its advisory function is very limited and Dr. Reichmann believes that thousands of business men would prefer to pay a fee for having their interests in this respect attended to more often; in fact permanently—and to feel that expert advice is always available.

BLACKSTRAP MOLASSES BOOMS.

The European war has had a surprising and sensational effect on the value of "blackstrap molasses" in this market, as a result of which it is no longer a nuisance to the sugar producers but a source of more profit than the main product.

"Blackstrap" is just what you might imagine by its name—black and the very dregs of the syrup after everything decent has been extracted; which is a lot more nowadays than formerly. They've been feeding the stuff to mules, mixed with cheap fodder, fattening hogs on it, selling it for shoe blacking, making a little of it into caramelized cereals and dumping it into the rivers to get rid of it. Landed in New York it wasnt' worth more than five or six cents a gallon and most of that was for the freight.

But now, there isn't enough to be had and although they ship it up here in bulk tank steamers, it is fetching around ten cents a gallon and contracts can be booked for it for five years ahead at such figures. And all because the powder manufacturers have found it a rich source for denatured alcohol and powder is "going some" just now. Men who have been familiar with the trade for 40 years or more say they have never seen such prices as now prevail and promise to continue.

* * *

HOW ARBUCKLE BEAT PENNSYLVANIA.

John Arbuckle, in his lifetime, made a great reputation in the grocery field as a man of sound business judgment and unusual shrewdness, but the way he fixed his property, so as to avoid the payment of an inheritance tax, rather transcended the things the grocery trade knew of him. The result is that he saved a nice little sum of $150,000 for his family and kept the state of Pennsylvania from getting it. The courts have just declared that the Arbuckle plan was entirely legal and under it the state cannot collect the tax.

It appears that some time before his last illness, Mr. Arbuckle entered into an agreement with his partner and brother-in-law John Jamieson, that whoever went last would automatically inherit the estate of the other, so far as it was in the firm property. This was in effect when Mr. Arbuckle died and when the state tried to collect the tax on the "inheritance," the estate raised the issue that here was no "inheritance," because the property had ceased to exist automatically upon Arbuckle's death, and became Jamieson's property, not as a bequest, but in accordance with a business contract. And the court has now sustained it.

* * *

FLOUR STORAGE CURTAILED.

The flour merchants of New York city are up in arms against the decree of the Interstate Commerce Commission, cutting down the period of free storage of flour in the big warehouses on the Jersey shore from ten to five days. For a while they held daily indignation meetings and in retaliation, have filed complaints looking to compelling the railroads to revise their flour-carrying trade entirely.

It appears, according to the trade, that flour arrivals are very uncertain. Two cars of flour starting together may arrive a week or more apart and when deliveries have had to be made on a definite basis, it has been necessary to have a stock of flour in the warehouses in reserve. And since the railroads are the cause of the uncertainty, it has been felt very proper that they maintain the free storage warehouses. Once upon a time free storage was allowed for as much as 60 days. Then it came down to 30 days and for several years has been ten days.

Now the railroads have succeeded in getting it cut down to five days and the charge for storage at the end of that time is confirmed by the commission at 1 cent per hundred pounds for each ten days, or in a month as much as six cents a barrel. The flour trade claim this is prohibitive, being more than the profit per barrel in many instances. They would prefer to have the free storage remain, with as much as 10 cents a barrel added to the freight.

* * *

ALCOHOL FROM PEA PODS.

Speaking of profitable byproducts from waste materials, suggests the joyous news which has come to the pea canners of the country in the report that two young chemists on Penn Yan, N. Y., H. O. Bennett and C. F. Kinyown, have discovered a process whereby commercial alcohol may be extracted in paying quantities from the pods which are thrown out at the pea canneries of that region. They claim an ability to produce a gallon of 98.12 per cent pure alcohol by distillation of 45 to 49 pounds of pea pods, perfectly suitable for all purposes save drinking, and they are planning to erect a plant with a capacity of 10,000 gallons.

Grape Growing and Wine Making in California

ONE of the surprises of California to people who come into this State is the magnitude of our viticultural industry.

Most visitors know that California boasts of valuable crops that yield not only the "little wine for the stomach's sake," but the raisins used for mince pies and a hundred different recipes and large bunches of delicious grapes that ornament the tables of our homes, leading restaurants and hotels.

But it is not until they have traveled through the greater part of our glorious State that visitors realize that the growing of grapes in the United States and the industries based thereon are in a peculiar sense Californian.

This State produces all the raisins, three-fourths of the wine and a large part of the shipping grapes.

We are also beginning to specialize in the manufacture of grape juice, grape syrup and grape wine vinegar, and are utilizing the by-products of the winery in the manufacture of cream of tartar, tartaric acid and Rochelle salts.

For the benefit of those who are not familiar with the scope and extent of California's great viticultural industry, we have compiled the following statistics, which we think will prove a revelation:

ACREAGE.

Wine grapes	170,000 acres
Raisin grapes	110,000 acres
Table grapes	50,000 acres
Total	330,000 acres

INVESTMENT.

Vineyards, wineries, warehouses, packing houses, plants and shipping	$150,000,000
Annual income	30,000,000

POPULATION IN VITICULTURAL INDUSTRY.

15,000 owners, lessees, renters, with their families (average of five)	75,000
Employed in vineyards, 700 wineries, packing houses and shipping	75,000
Total vitally interested	150,000

FRESH GRAPES GROWN IN 1914.

For raisin purposes	324,000 tons
For table purposes	125,000 tons
Wine grapes	325,000 tons
Table and raisin grapes used for wine making	150,000 tons
Total	924,000 tons

PRODUCTION.

Wines, Dry	25,000,000 gallons
Wines. Sweet	17,000,000 gallons
Total	42,000,000 gallons
Raisins	90,000 tons
Table grapes—	
Shipped East in crates	110,000 tons
Used locally	13,000 tons
Shipped in drums	2,000 tons
	125,000 tons

VALUE OF CROP.

Wines and brandies	$15,000,000
Raisins	7,000,000
Table grapes	7,500,000
By-products	500,000
	$30,000,000

BRANDY.

A large part of the raisin and table grapes are sent to the distilleries for the purpose of brandy making, muscat flavored brandy being consumed more largely than any other kind in the United States.

A portion also of the first crop muscat raisin grapes is made into "Sweet Muscat," and also into fortifying material for the making of Sherry.

CHAMPAGNE.

In Sonoma, Santa Clara, and Alameda Counties, naturally fermented in the bottle champagne (according to the French process) is also being made.

According to the official figures of the State Statistician, the output during the last four years has been as follows:

1911	500,000 bottles
1912	800,000 bottles
1913	1,000,000 bottles
1914	1,100,000 bottles

DRY AND SWEET WINE SECTIONS.

The principal dry wine counties in California that produce wines similar to the Claret, Cabernet, Burgundy, Chianti, Riesling, Chablis, and Sauterne types, are all contiguous to the bay of San Francisco. By reason of the influence of the sea fogs, the temperature is modified and the grapes ripen at a low point of sugar and sufficient acidity for the advantageous fermentation of choice dry wines. The territory includes Mendocino, Sonoma, Lake, Napa, Solano, Alameda, Contra Costa, Santa Clara, Santa Cruz, San Benito and San Bernardino counties.

The sections producing Port, Sherry, Madeira, Angelica and other sweet wines are in the hot interior valleys, where the climatic conditions and soil are such that the grapes ripen at a comparatively high sugar and low acid point. The principal counties are Yolo, Sacramento, San Joaquin, Stanislaus, Madeira, Fresno, Kings, Tulare, covering the great Sacramento and San Joaquin valleys, and Los Angeles, Riverside and San Bernardino counties in Southern California.

STATE AND NATIONAL AID.

Grape growing and wine making are taught at the University of California, which enjoys the distinction of being the only University in the United States that has a viticultural department.

Since 1863 the State Legislature has appropriated $300,000 for research and experimental work, and at the 1913 session created a State Board of Viticultural Commissioners for the purpose of fostering and encouraging this valuable industry.

Our vineyardists have also been greatly assisted by the United States Department of Agriculture, which has sprinkled the State with a dozen important viticultural stations, where experiments are being conducted under the direction of famous experts.

FUTURE PROSPECTS.

There is little of the arable lands of California from the Vina vineyard, belonging to the Leland Stanford University, in Tehama County, on the north, to the Escondido valley, in San Diego County, on the south, that is not capable of producing abundant crops of good grapes. Most of the States in the Union, Canada and Mexico can produce grapes of certain kinds in more or less limited quantities, but no region in the whole of North America can grow the European varieties of grapes, and hence none can hope to compare with California in the quantity, quality and variety of her wine, table and raisin grapes.

Fishing Industry of the United States

In the Fisheries of This Country Each Year Shows an Increased Aggregate Output with Increased Income to the Fishermen Dependent on Various Factors—Knowledge of Fish Resources Essential to all Americans

(Continued from previous issue.)

ABOUT the time the decrease in the shad became critical and was imposing a serious decrease in the profits of the fishermen, an inquiry was instituted by the Bureau of Fisheries which demonstrated that the most important, if not practically the sole, cause of the decrease was the excessive use of fishing apparatus of all kinds, fished promiscuously in the inlets, channels, and sounds so as to effectually block the passage of the shad and other anadromous fishes to their spawning grounds.

Moved by a consideration of these facts, the legislature of North Carolina, in 1905, passed an act, popularly known as the Vann bill, which prohibited fishing in certain of the inlets leading from the sea to the sounds, and restricted the use of pound nets in the upper part of Pamlico Sound and all of Croatan, Roanoke, and Albemarle Sounds to certain prescribed zones. As amended in 1909, this law now preserves from all nets a strip of varying width extending from the ocean inlets to and up the rivers discharging into Albemarle Sound.

There is thus created a broad avenue in which the shad and other anadromous fishes may travel without obstruction from the sea to their spawning places in the rivers. The effect of this has become increasingly apparent and perhaps may be illustrated best by the history of the operations of the Bureau's hatchery at Edenton, N. C., at the end of Albemarle Sound. The station was established in 1889 for the utilization of the eggs from shad resorting to the spawning beds in Chowan River and the adjacent parts of the sound. Its first year of effective operation was 1901, when 75,400,000 eggs were taken. In 1902 the take fell to 37,987,000, and by 1905 the number of eggs secured had fallen by stages to 6,748,000. In 1906, the year in which the Vann bill became effective, 25,643,000 eggs were taken; in 1909 the take was 59,685,000; in 1913 it had risen by rapid stages to 138,912,000, and even this number could have been exceeded if the capacity of the hatchery at that time had permitted the eggs to be handled. The season of 1914 showed a temporary decline owing to unfavorable weather conditions.

The shad fishery in Albemarle Sound in 1913 was generally said to be the greatest for many years, if not in the history of the locality. The facts are a vindication of both rational legislation and shad culture. The hatchery was ineffective so long as the fish were prevented from reaching the spawning beds where ripe eggs may be obtained, but as soon as an unobstructed way was opened by the enforcement of a reasonable law, its operations could be conducted on a scale sufficient to warrant expectation of economic results. The effects of the heavier plants of recent years are in turn manifested both in the increase in the product of the fishery and in the number of eggs obtainable.

The California tuna fishery and the canning industry connected therewith have been the subject of a special inquiry. The recent growth of this branch of the fisheries has been marked, and still greater development may be expected locally and elsewhere as a result of the success attained.

There are three fish known locally as "tuna" in California, but only one species, the long-finned tuna or albacore (*Germo alalunga*), is used for canning purposes. The long-finned tuna occurs plentifully in the waters of southern California and can be taken with so little effort that it was formerly brought into port in considerable numbers, although no local market existed at the time. Experimental canning was begun about five years ago by a sardine-packing concern located in San Pedro. The first attempts to can this fish were unsatisfactory, and it soon became apparent that some radical departure from the ordinary fish-canning methods would be necessary. The essential feature of the method finally adopted is to bake the fish before it is put in the can and to introduce a vegetable oil to bring out the latent merits of the tuna. Other plants soon sprang up at San Pedro and San Diego, and the pack leaped from 250 cases the first year to 115,000 cases in 1913, in which year there were 9 plants in operation. The indications are that in 1914 the output may reach 400,000 cases.

The long-finned tuna is comparatively short and exceptionally thick bodied. Although single specimens weighing 100 pounds have been taken, the average weight is about 30 pounds. It makes its appearance in the waters of southern California early in the spring, and the fishery is often carried on as late as December. The fishermen report that these fish often disappear for months between June and November, and the theory has been advanced that they may spawn during this period. The long-fin is a high-sea fish, rarely taken near shore, and moves in large well-distributed schools at a depth of about 10 feet. Often when the long-fin can be seen in plentiful quantities by the fishermen it is impossible to secure a catch owing to the presence in the schools of leaping and yellow-finned tunas. These gamey, swift-moving fish, owing to their prowess, are able to reach the bait before their less active associates.

Some fishermen entertain the belief that the best fishing grounds for the long-fin are at considerable distances from shore and that larger catches could be made with larger vessels on longer trips. The proper equipment has never been provided, however, and the fishermen have not yet tested this theory with their present craft. The boats employed are small, open motors driven by engines averaging about 8 horsepower. Usually three or four men constitute a crew, although some boats operate with only two.

Hand lines are used exclusively in securing the commercial catch, which until recently was taken by trolling. The Japanese are credited with introducing the method of "chumming" now in vogue and being employed with success. Before starting on a trip the fishermen prepare a quantity of bait for chumming by chopping up sardines and other small fish common in the local waters. When the fishermen are on the way to the fishing grounds they catch sardines for bait by seining alongside the boat; the sardines are placed in a tank on board, and the water is renewed frequently to keep the bait in good condition. To test the ground, a live sardine is placed on a trolling line and the boat proceeds slowly. When a strike is made, indicating the presence of a school, the engine is stopped and the chopped bait is thrown overboard to keep the school about the boat. The hand lines are then baited with live sardines; and if the fish are running well they can be taken almost as fast as the lines can be cast and hauled. It is reported that two men have taken a ton of tuna by this method in less than an hour. Daily trips to the fishing grounds are made, and the fleet returns each afternoon or evening to the canneries, the fish being dressed on the homeward trip when this is practicable.

When landed at the cannery the fish are placed in hanging racks to drain the blood from them and insure the whiteness of the meat. After draining they are placed in trays in a large low-pressure retort, where they are baked in live steam. As the fish usually arrive at the plant in the late afternoon or evening, the night is generally devoted to this stage of the process. Next morning the baked fish are transferred from the retorts to the filling tables. Before the meat is put into the cans it is carefully carved, the bones, skin, and dark meat being removed. The white meat, kept as nearly whole as possible, then passes to the filling crew. In addition to a pinch of salt, a small quantity of oil is placed in each can prior to filling, to supply the lack of natural oil in the fish. Olive oil was originally used for this purpose, but in 1913 all the plants except one discontinued this practice and substituted cottonseed oil, which, it is claimed, has given equal satisfaction. The solderless process is employed almost exclusively in tuna canning, so that from the filling tables the cans proceed to the topper, thence through the exhaust box to retorts similar to those employed in salmon canneries, where the fish are again cooked in steam under pressure. This product is now being marketed both as "tuna" and "tunny."

A few of the canning companies have experimented in the packing of long-finned tuna in other forms. Kippered tuna is an exceptionally palatable product, and is said to find a ready local sale in the state.

For a number of years the Bureau has been conducting inquiries into the potential value and possibility of using certain aquatic products which are wholly neglected or but inadequately utilized in the United States.

(To be continued.)

THE NATIONAL BEVERAGE

Beer was first heard of in Egypt about four thousand years ago.

At that early age beer was made by cooking barley in water and adding thereto herbs of a medicinal character.

History tells us that the Huns and other tribes of Europe gained their first knowledge of beer from the Romans.

The Teutonic races were the first to produce beer from the combination of malted barley and hops.

In those days the method of brewing was crude to the extreme. The process consisted of soaking the barley grains in water for a few days, and as soon as germination had commenced, the barley was placed on hot stones and roasted to a deep brown color. This was then pounded in a mortar, and then placed in an earthen vessel over which boiling water was poured. After boiling for about an hour until all the strength had been extracted from the pounded grain, leaves of the hop plant were thrown in and the boiling continued until the necessary flavor was obtained. The finished product was now allowed to cool and placed in an earthen vessel in a cool place, such as a cave or cellar, and allowed to ferment, producing a beverage of strong alcoholic content. Experiments have shown us that this beverage contained probably about 30 per cent alcohol, and produced an intoxicating effect when a few drinks had been consumed.

NEW METHODS DISCOVERED.

Up to a few centuries ago this was practically the only method known for the brewing of beer. However, as modern science developed a broader knowledge of the nutritive qualities of barley and the tonic properties of hops, new methods were discovered for producing lager beer such as are in use today.

The present methods for the brewing of lager beer are as follows: Barley malt, rice and sometimes corn are ground in a mill and placed in huge caldrons containing live steam and water. All the extractive matter is taken from these grains, to which is added hops. This is now boiled together and produces what is called wort. This wort is then filtered most thoroughly and the liquid run into pipes leading to the fermentation vats in the cellars of the brewery. These pipes are placed in a room that is kept at about 32 degrees Fahrenheit, the object of which is to reduce the temperature of the newly brewed wort to a temperature of approximately 50 degrees Fahrenheit. After reaching the fermentation vats in the cellars yeast of a special culture is introduced into the vat and fermentation sets in. In the course of about three or four months fermentation has been completed. During the fermentation period all the natural carbonic gas has been collected, and after purification this gas is stored to be used in the bottling departments of the brewery. This natural carbonic gas has medicinal properties of great value.

PURITY AND CLEANLINESS.

After fermentation has been completed in the lagering vats in the cellars, the beer is drawn off and filtered several times to insure absolute purity and cleanliness before being placed in kegs and forwarded to the various customers.

For bottling purposes beer is aged for not less than four months, and is then filtered and drawn into vats that are made of steel and lined with glass. These vats are sealed by a United States Internal Revenue Inspector and are not opened except by him at the time the revenue stamps covering the amount of beer contained therein are to be delivered to the bottling department. This will show you how strict are the regulations of the government.

The sanitary cleansing arrangements in a well regulated brewery are worthy of attention. No purveying institution in the world is kept as clean as the modern brewery. Every utensil used in the brewery is thoroughly sterilized after each brew. Every keg is thoroughly scrubbed by machinery driven brushes both inside and out. Even the floors and cellars are cleansed by scrubbing and live steam, so that no contamination may be made possible.

Cleanliness is next to godliness in the brewery. The floors are kept so clean in the brewhouse that people may eat their meals thereon without fear of soiling their clothing or injuring their food.

INCREASED CONSUMPTION.

The increased consumption of beer in the United States during the past twenty-five years is primarily due to investigations that have been made by the medical profession who have learned that few other beverages have more nutritive value when taken in moderation.

Physicians prescribe good, wholesome beer for nursing mothers because its use increases the flow of the lactic fluid so necessary to the life of the nursling. Beer is prescribed for the convalescent, the infirm and the aged. Baron Justus Von Liebig, Germany's great chemist, rightfully called beer "liquid bread."

During the past year the country produced about sixty-three and a half million barrels of beer. Assuming that this was drunk by fifty million people the daily per capita consumption was less than one pint. One pint of beer contains two-thirds of an ounce of alcohol, but it must be borne in mind that beer is rich in carbohydrates and proteids and possesses real food value. Much of the beer made in this country contains only from 3 to 3½ per cent of alcohol and it is a striking fact that in recent years the demand for beer which has steadily increased, has been for those types which are rich in extract (food value) but low in alcohol.

Many athletes drink beer in moderation as an aid to digestion and have found that its temperate use has a tendency to help produce bodies that are strong physically. Beer is practically made from Mother Nature's products—pure grains, hops and the purest of filtered water. It contains only about three per cent of alcohol naturally produced, which is completely oxidized in the system without injury to the tissues. These facts combined with the evidence of our leading medical men, who testify to its food value should induce more people to use this wholesome and nutritious beverage. Its moderate use works for temperance.

Why Beer is Pure

THE brewers of the United States use the greatest care in the selection of materials, so that only substances of absolute purity and wholesomeness are employed. In order to insure this, it is the uniform practice of brewers to submit their brewing materials to skilled technologists for examination and analysis. It is also absolutely necessary that the utmost care and cleanliness be observed in the brewery in order that the complex processes which the materials undergo before the process of brewing is completed may not be disturbed. It is well known that the slightest infection will cause such disturbances in fermentation that the resulting beer would be unpalatable and unsalable, and therefore they are compelled to exercise the utmost cleanliness in all the processes.

Unlike most other industries, the brewing of beer is, and has been for half a century, under the constant surveillance of the Government. Every barrel of beer manufactured in the United States is produced under the very eye of the Government officials, and the books, provided by strict regulations of the law and the Internal Revenue Department, show to the Government officials every constituent element which enters into the manufacture of every barrel of beer sold to the American consumer.

The brewers of the United States brew a cleaner, more wholesome and more uniform product than those of any other country in the world. It is unquestionably the most popular manufactured beverage in the United States, and from its production the Federal Government realizes an income of $66,000,000 a year, which income is growing at the rate of six per cent annually.

In Millions of Homes

There's Only One Spread for Daily Bread

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GOOD LUCK

MARGARINE

is eaten with satisfaction at every meal. Always the same fine flavor—the same delicious taste, the relish and enjoyment there is to a pure, wholesome appetizing food.



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SULZBERGER'S

MAJESTIC

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Deliciously Different

Every piece is mild, juicy and tender. Carefully selected —carefully cured and thoroughly smoked.

At all dealers. Wrapped in orange parchment.

SULZBERGER & SONS COMPANY

U. S. A.

RUMFORD

The Wholesome

Baking Powder

A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

Dietetically speaking, Rumford is without fault; as a leavening agent it is perfect; as a keeper it has no superior.

DOES NOT CONTAIN ALUM

Its Purity is Unsurpassed.



Old Manse Syrup

Has given 25 years satisfaction.

Will continue to do so.

100% Pure Cane and Maple

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OELERICH & BERRY CO.

CHICAGO, ILL., U. S. A.

Washington, D. C., Correspondence

(From our Staff Correspondent.)

WASHINGTON, Aug. 24.—From the point of view of those who have an intimate business interest in the administration of the food and drugs act, the most important change made in a number of years was the appointment, on August 1, of William Parker Jones to be assistant chief of the bureau of chemistry. To those who have but a civic interest, the change ought to mean much, for Jones is a man who has been in the work for the last seven years, which, it will be admitted, have been years of weight in the food control work.

Jones is not a chemist. He is a lawyer, a member of the bar of Massachusetts, of the District of Columbia and admitted to practice before the Supreme Court of the United States. Before he became assistant to Dr. Alsberg, he was assistant solicitor, serving as such under Solicitors McCabe and Caffey.

That mere recital of what he has been doing ought to be enough to indicate that this new assistant to the head of the bureau of chemistry is going to be the chief administrative officer in the bureau that administers the food and drugs act. Dr. Emerson will continue as assistant chief in the chemical work of the bureau. In other words, Mr. Alsberg is to have two assistants, one a chemist and the other a lawyer.

But that fact is not warrant for jumping to the conclusion that the law work pertaining to the enforcement of the food and drugs act is to be transferred from the office of the solicitor. It will continue to be done in Mr. Caffey's office. Cases for prosecution will continue to be prepared in the solicitor's office.

The bureau has much work that is not directly in the line of what a chemist knows. Jones will have nothing to do with questions of chemistry. Even if he were furnished with as helpful an article as the Rosetta stone, he could do nothing of value with the tasks that come within the line of work that Drs. Alsberg and Emerson are primarily fitted to discharge. But there are tasks that have been placed upon their shoulders for which they had not the technical training and the doing of which should never have probably been required of them.

For instance, there are the hundreds of questions which the bureau must answer. They are questions of mixed law and chemical fact. They are not such as good administration would send to the office of the solicitor, where only questions of law are supposed to be answered. Yet they are queries which should be answered by one having a knowledge of what effect, in law, the answers will have in the event there is ever any litigation about them.

In a general way of speaking, Mr. Jones has been the administrative man in the solicitor's office, administration appearing to be in line with his natural bent.

This appointment is probably the most important change since the abolition of the old board composed of Dr. Wiley, Dr. Dunlap and Solicitor McCabe, at which time the board was converted from one of two chemists and one lawyer to one of three chemists, two of whom were subordinate to the chief of the bureau and therefore hardly an independent body. The chemists had an easy time in deciding questions of chemistry, but many things came along, in the course of ordinary administration, that were or should have been passed upon by somebody having a knowledge of law, that either the solicitor's office was consulted on things that were not really as hard as they looked, while matters that should have gone to the lawyers were blithely passed upon by men who were not fitted, by training, to perceive that the innocent looking little things were really loaded. The result was that the administration was not always smooth.

Mr. Jones is both a competent administrator and trained lawyer, as well as one of the flowers of the merit system. He entered the service as a minor clerk, studied law and was shifted to law work. He is a graduate of Tufft's college in Massachusetts, class of 1898.

His chief law work was that of convincing the Supreme Court that the Secretary of Agriculture, as the man primarily charged with the enforcement of the food and drugs act, could make enforceable rules requiring a manufacturing chemist to so label his products as to show the parent substance whenever a derivative is used. Two attorneys for the courts in the District of Columbia disagreed with Jones and Solicitor McCabe and two courts agreed with the attorneys in the antikamnia case, which Jones prepared for the government. The lower courts held that the rules could not be made so as to require the showing of the parent substance; that is to say, that if a derivative of acetanilid was used it was sufficient to give the name of the derived substance and make no reference to the substance whence it came.

In that case there was a good deal of refinement of technical law, but Justice Day swept it all aside and took what may be called the common sense point of view, namely, that congress intended that the label should tell the truth as to the origin of any descendant of any habit-forming drug and that the intendment of the law would not be carried out if the technical name of the derivative were used and no reference was made to the parent substance.

The judge pointed out that if that view of the law were allowed to prevail, the object of the law would be defeated, because the public cannot hope to keep up with all the names of the variations of acetanilid, opium and other habit-forming drugs. That case is now regarded as the leading one under the authority of which administrative officers can make enforceable regulations with regard to articles of food and drug as to which congress thinks the public should have particular notice because the law-making body deems them to be of particular danger to unwary users.

Jones is the man who has been consulted by the administrative officers of the Department of Agriculture on questions involving not merely administration, but points of law which they themselves would not be apt to know about, although they would be things right at the tip of the tongue of a lawyer keeping up with the decisions of the courts affecting, though not directly touching, in their main issues, the problems coming before administrative officers. He has been their handy reference book. Hereafter, however, he is to devote all his talents in that direction to the bureau of chemistry, while Mr. Williams, of the solicitor's staff, has been promoted to the vacancy created by the transfer and promotion of Mr. "Bill" Jones.

Indiana Correspondence

(From Our Staff Correspondent)

INDIANAPOLIS, IND., Aug. 30.—Benzoate of soda still is a topic of much conversation among food specialists in Indiana, since the recent agitation of the subject, following the decision of the Supreme Court of the United States and its interpretation so far as it applies to Indiana. H. E. Barnard, State Food and Drug Commissioner, still refuses to change his stand with regard to the benzoate proposition and contends that the moment a package is broken in Indiana, the contents then come under the provisions of the Indiana statutes and that they completely provide against the use of benzoate as a preservative in foods dispensed in Indiana.

The agitation of the subject has caused so much speculation throughout the state and has so muddled the former understanding of the situation that the State Board of Health is in daily receipt of letters of inquiry regarding the exact status of benzoate of soda. Barnard, late this month, reiterated the statement, through officials in his office, that benzoate as a preservative can not be used, under the Indiana law, in soda fountains, or other food-dispensing establishments, even if the food, preserved with it, is labeled as containing such preservative.

The state and the city of Indianapolis late this month cooperated in establishing the provisions of the newly enacted city ordinance of Indianapolis, which compels the sale of all foodstuffs, with some few exceptions, by weight, instead of my measure. The ordinance is more drastic than was at first supposed and the state and city finally called a meeting of the commission men of the city in the city hall, August 20, to discuss its provisions.

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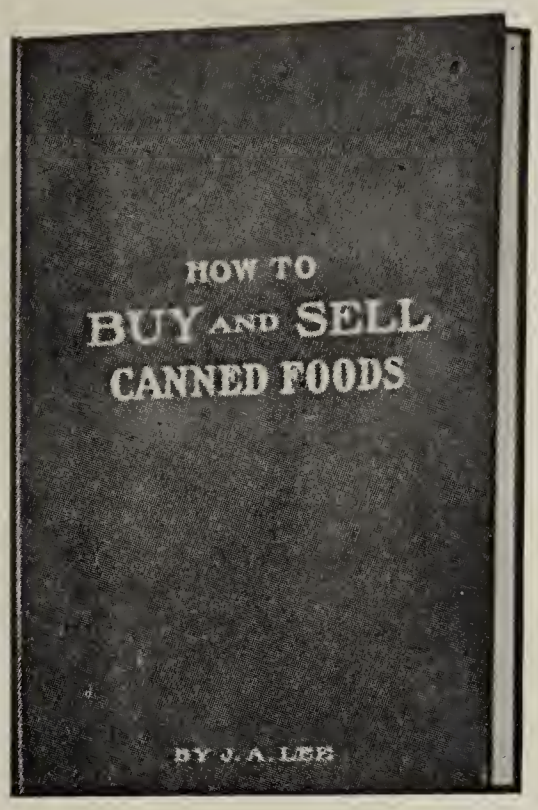
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In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

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Much trouble had been apparent because of the sale of potatoes and similar food products by sack by the commission men. The commission men defended themselves by asserting that the shippers continued to send such products to the city by measure and that it was impossible for the commission men, therefore, to handle the goods in any other manner. The new ordinance provides strictly against this, the commission men were told. It is understood that Herman F. Adam, City Inspector of Weights and Measures, and his deputies, will set about enforcing the new ordinance at once.

The circular letter, calling the commission men to the conference, was, in part, as follows:

"This meeting is called in order that we may better understand the operation of the state weights and measures law and the new ordinance of the city of Indianapolis. State and city inspectors will be present and we urge every commission merchant to be represented." At the meeting were Mrs. J. N. Lambert, chairman of the legislative committee of the Woman's Council of Indianapolis; O. H. Faught, secretary of the Business Men's Association, and George W. June, president of the Hotel Stewards' Association.

State officials, because of a large decrease in the amount of funds available for the expenses of the pure food and drug departments of the State Board of Health this year, were uncertain whether the magnificent pure food display of former years would be attempted at the 1915 Indiana State Fair, to be held at Indianapolis early in September. It was probable some sort of an exhibit would be given, but whether the inspectors of the department could be brought here for demonstration purposes was problematical, state officials said late in August.

Vinegars won in the fight for illegal honors in the state during the past month, according to information just made public by the State Board of Health. Out of a total of twenty-nine samples of vinegar analyzed at the state's laboratories, nineteen were found illegal during the month. Temperance beers and ciders were next. Six samples of each were analyzed and four of each were found to be illegal. Milk made a record for the month. Fifty-two samples were examined and forty-seven of them were found legal, only five being bad.

Eight samples of ice cream were legal and but one was illegal. Four samples of cream were legal and one was illegal. A total of 115 analyses of food products was made at the laboratories during the month and but thirty-five samples were found illegal, most of these being the vinegars.

Nineteen food-handling establishments were condemned by the state inspectors during the month. Fifteen of these were improperly constructed and all of them were unsanitary. One bakeshop, one cheese and butter factory, one confectionery, three dairies, two groceries, one ice cream factory, one meat market, seven restaurants and one slaughterhouse made up the list.

The inspectors made a total of 789 inspections during the month and the ratings were as follows: Excellent, 3; good, 479; fair, 281; poor, 22; bad, 4.

As a matter of fact, the general food conditions throughout Indiana are just now so good that the state department is centering its activities not on food-handling problems, but on its new water laboratories and its inspection work. The food analysis work is gradually lessening.

There has been an abundance of green stuffs of all sorts all over Indiana this summer. Gardens and truck patches and fruit orchards have turned out so bounteously that prices have fallen very low. In some instances grocery stores in outlying communities have refused to handle green stuffs, because of the great supplies of it in the countryside all about.

Potatoes and other staples have fallen in price to a very low point, particularly where the producer and consumer can be brought directly together.

There is a larger tomato crop in some parts of the state than for years. Breadstuffs were reaped in heavy quota. Sweet corn, peas, beans, small garden truck and sweet potatoes are in abundance and the prices, it appears, will be correspondingly low. Heavy rains have done much damage in some places, but this probably is offset by the big crops elsewhere. The melon crops were big, except where heavy rains washed out the patches.

An outbreak of the foot and mouth disease again in Posey County, Indiana, down near the Kentucky-Illinois point of the state, "threw a scare" into farmers and stockmen and meat dealers everywhere. This occurred late in August and was due to the use of infected hog cholera serum that, it is said, had been kept in cold storage by a Chicago firm since the outbreak last fall and then shipped into this state this spring, as soon as the firm's license was reissued. Governor Ralston spent several days deciding whether the state should aid the unfortunate stockmen under such conditions and finally asked an opinion from the attorney-general, carrying all the law on the subject.

An abundance of fish in Indiana streams resulted in an influx of Indiana fish to some markets. High water throughout the early summer left many fish in the streams—probably more than for many years, according to Eugene C. Shireman, State Commissioner of Fisheries and Game. Up in the Kankakee marshes much carp and pickerel and other "native" fish is being "salted down" by the backwoodsmen for winter use. An abundance of greenstuff everywhere also presages much game for the coming sport season, the commissioner says. This, too, is due to the fact that little hunting was done last year, after the outbreak of the foot and mouth disease.

Massachusetts Correspondence

(From Our Staff Correspondent.)

BOSTON, Mass., Aug. 31. 1915.—The milk industry in Massachusetts is facing ruin! That is the conclusion of the special committee appointed by the Boston Chamber of Commerce which has been investigating the milk industry of the Commonwealth, but that the situation is not absolutely hopeless is shown by the remedies which are suggested by the committee. These may be summarized as follows:

First: The establishment of a standardized system of milk grading and labeling for all New England.

Second: The establishment of country milk stations by producers in co-operation with local business men and railroads, where milk may be graded and processed and the surplus utilized in the manufacture of butter and cheese.

Third: Bookkeeping by farmers for keeping accurate records of production costs and economizing farm operations. A co-operative arrangement is suggested.

Fourth: Reform of present method of railway transportation, abolishing the leased car system and establishing a uniform per can rate.

Fifth: Improvement of city distribution; adoption of the ticket system, cost accounting methods, and the study of common problems by dealers in a co-operative organization.

Sixth: Advertisement of the food value of milk and milk products, thus adding to the other improvements in marketing the important factor of publicity.

This is the first time the milk industry has been subjected to fair and impartial investigation by a semi-public committee with a view to safeguarding the interests of all the parties involved, i. e., the producer, the distributor and the consumer. The committee gave sixteen hearings throughout New England at which 2,500 farmers appeared and also had many conferences with health officials, milk dealers, representatives of railways and others interested in the milk industry. Outside of the grading of milk, to standardize the product, the recommendations made would all tend to systematize by common sense efficiency methods the production, transportation and marketing of the product, so as to put all phases of it on a sound business basis.

It has been apparent for years that the producers of milk in New England and especially in Massachusetts were not keeping up with the demand for that most important of all foods. Each year the General Court has been importuned to make changes in the laws relating to the production and distribution of milk and changes have been made from time to time which raised the standard of milk to such a height that some self-respecting cows could not keep up with the procession and their owners were compelled to slaughter them for beef. The conditions became so burdensome that farmers gave up—discouraged. There was no money in the business—for them. So the supply of milk materially dimin-



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ished. But the demand for it increased and the dealers were compelled to go far afield to secure enough to supply their customers. Then came complaints that the quality of the milk deteriorated in transportation and more changes were made in the laws until everybody was discouraged and ready to quit the business. But the demand for pure, fresh milk continued. So the Boston Chamber of Commerce appointed a committee to investigate the subject to see what steps could be taken to save the milk industry from utter annihilation. The committee states that the causes for the decline of the industry are: 1. Lack of standardized product; 2. Lack of accurate knowledge of costs; 3. Leased car system of transportation; 4. Lack of systematic methods of distribution.

"The value of a particular quart of milk or cream," says the report, "depends on its cleanliness and the percentage of butter fat and solids not fat which it contains. These should govern both the price paid by the consumer and that received by the producer. It is apparent that the methods now prevailing in the trade fail to give these factors the emphasis which their fundamental importance deserves. The minimum legal requirements in the various states are far from uniform, and no well-recognized grades of milk and cream have yet been established in the trade. The farmer receives practically the same prices irrespective of the quality of his product; the consumer pays about the same whether the food value of what he buys be high or low. While many farmers and dealers do attempt to base their transactions on the cleanliness and percentage of solids in the product, the lack of any well-defined or recognized standard and the indifference of consumers tends to discourage such dealings. 'Milk' is sold without any definite description and the general result is a lack of incentive to both farmers and dealers to improve their product. Every milk and cream container should be labeled as to its butter fat content and sanitary character under the designations, for instance, of Grade A, Grade B and Grade C. If sold raw, the date of production could be stamped on the container; or if sold pasteurized, the date of production and of pasteurization. Skim milk and buttermilk should be labeled 'skim milk' and 'buttermilk' with the addition of 'A,' 'B' or 'C' to show its sanitary character. Sour milk should be labeled 'sour milk.'

"The second basic fault is the average farmer's ignorance of the costs of his own farm. Probably eighty per cent of the farmers have no accurate idea of what their cows are producing each year in pounds of milk, to say nothing of their test in butter fat. Estimates of cost of keeping a cow and of labor or of the value of calf and manure differ widely.

"Again, there is the transportation difficulty. In New England the bulk of the product is handled under the leased car system, which, in the case of branch lines supporting only one car, makes for monopoly. In a general way each of the large dealers has his own territory and the result is that in seventy-five per cent of the New England territory the producer has no one to whom to sell except the dealer operating the car in his locality. Consequently it is practically impossible for producers to secure competitive bids for their products."

To remedy these faults the committee recommends the establishment of country milk stations controlled by the producers in co-operation, which would give opportunity for grading and processing the milk as the individual farmer cannot do. Prompt processing would mean better milk and also would enable the farmer to utilize his surplus in the making of butter and cheese, a matter of much importance, and the farmer would be in a position to make better terms with the dealer. The concentration of the milk at these stations would simplify and cheapen its transportation. The same co-operation which is called on to establish these stations is asked to provide a community bookkeeper or accountant for a group of farmers, so that each may know how his business really stands. A third call for farmers' co-operation is to promote cow-test associations—already proved successful in northern Vermont—to get expert advice on feeding and breeding as well as in testing and weighing milk.

The committee recommended radical changes in the methods of transporting milk. The Saunders law of 1910 which compelled the railroads to load, unload and ice milk and furnish the same rate per can for one can as for 1,000 cans, operated distinctly against the Massachusetts farmer, for the large dealers immediately went into Maine, New Hampshire, Vermont, Quebec and eastern New York, where, as interstate business, they could lease a car and bring milk into Boston at a much lower rate from the sections where it could be bought more cheaply. The committee recommended "that the leased car system should be abolished. Representatives of the railroads could meet and arrange a uniform rate for milk and cream per can, based on a zone or flat rate per mile, the railroads performing the loading, unloading and icing. The rate for milk should be lower than that for cream. All deductions on account of freight train service should be abolished. The rate for a carload which a shipper loads at not more than two stations in a given section, and does his own icing and unloading, should be at a percentage less than the per can rate. The rates should be uniform throughout New England. This would enable the groups of farmers to ship to the market at an equal advantage with the dealers or to secure competitive bids from the dealers."

The fourth basic fault was in distribution. "Dealers generally, especially in the retail trade, have not had the means of ascertaining the exact cost of the different methods of distribution and sale," says the report. "The throwing of surplus milk on the market has produced cut-throat competition and has prevented dealers from co-operating in developing systematic methods of distribution. This has resulted in the continued use of wasteful methods, in unnecessary expense and in general confusion and disorganization costly to all." It is pointed out, for instance, that while the total cost for collection in the country, operation of the country plant, railroad transportation and city plant expenses is approximately 3 cents per quart, the cost of distribution to the family trade varies from two and one-half cents per quart to five cents per quart in bottles, averaging about three or three and one-half cents. Dealers give various arguments against the establishment of central delivery, with its supposed economies. This the committee does not recommend, but it does advocate limited co-operation. The committee strongly recommends the use of the ticket system, under which the consumer buys his tickets in advance and puts each day in the empty bottles tickets for the value of the amount he desires. This system prevents bad bills by assuring the dealer of his money in advance, secures the return of bottles and enables change in the price of a fraction of a cent per quart.

Now that the bills are all in, the Commonwealth of Massachusetts knows just how much it cost her to combat the foot and mouth disease last winter. The claims for animals slaughtered have been settled for $225,000. This expense is shared equally by the Commonwealth and the National Government. The total number of livestock killed included 2,114 cattle, 1,697 fowl, 77 sheep and 11 goats. There were 97 infected places in 49 cities and towns. Algernon Barney of Rehoboth was the heaviest loser and his compensation was $41,587.78. The Worcester Home Farm received a check for $24,018.74. The state itself lost cattle valued at $13,550 at the Worcester State Hospital. As is usually the case when there is apparently an opportunity to get something out of the state treasury, there were numerous claims which were not allowed. One man who conducts a large milk route, and whose cattle were destroyed, was granted permission to continue his business by the purchase of milk from other farmers whose herds were not affected. He presented a bill for reimbursement for the increased cost of his milk. Another item in his bill was for the loss of manure. Another man had scheduled an auction sale of his cattle, but after the advertising had been done and before the sale, the department established its quarantine prohibiting the movement of cattle within the state. As a result this man was unable to sell his cattle so he presented a bill totalling $2,773.03, covering expenses of printing, advertising, etc. Needless to say, these freak bills were not paid.

A verdict of a jury in the United State District Court has been set aside by the United States Court of Appeals which involves the use of glucose in the manufacture of macaroons. The government proceeded against the manufacturers on the ground that a certain shipment contained cocoanut and glucose

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and that the goods were not only adulterated but misbranded as well. The jury found the defendants guilty on both counts. The Appellate Court reversed the finding as to the adulteration but sustained it as regarded the misbranding. It writing the opinion of the court, Justice Bingham found that macaroons contain ground almonds, sugar and white of eggs, but that the use of glucose does not constitute an adulteration, as the use of the ingredient does not have a deleterious or poisonous tendency. At the time of the trial the members of the jury were permitted to taste the macaroons shipped by the defendant company, and it was found that they had a less degree of sweetness than the real macaroons. The court says that the degree of sweetness should not have been submitted to the jury.

The State Department of Animal Industry has decided to make no appropriations for the annual "Cattle Shows" in the various counties this fall. Thus will one of the greatest institutions of country life in Massachusetts lose its chief attraction! For, of course, no farmer is going to transport his prize bull or heifer to the county seat unless he stands a chance to walk home with the prize ribbon which carries with it a cash bonus given by the state. The reason for this decision is found in the announcement that the foot and mouth disease has broken out afresh in neighboring states and the department, in withholding the customary prizes, advises the farmers not to show any cattle this fall. Of course, the department cannot prohibit the holding of the annual "shows" but it advises against doing so.

Massachusetts farmers who have devoted their fields to the growing of tobacco are bemoaning their luck this year. During the past week a violent hail storm wrought untold havoc with the tender laves, which, because of the fact that the Massachusetts crop is used entirely for wrappers, is almost a total loss. The hay crop of the state also has been greatly damaged by the constant rains. The average yield for this state aggregates $12,000,000 in value. This year's crop will not yield half that amount. The farmers feel this loss keenly for hay is selling now for $32 per ton, the highest since the Civil War.

New Jersey Correspondence

(From Our Staff Correspondent.)

AUGUST 30, 1915.—Reports of the State Department of Health made public yesterday show the food in cold storage in the state on July 1 more nearly normal than on April 1. On April 1 16,228,115 pounds of fresh meat was in storage, compared with 776,686 pounds on April 1, 1914, while on July 1 of this year 7,081,725 pounds was in storage, compared with 4,498,386 pounds on July 1, 1914. While one reason for the reduction in the fresh meat in storage may be the movement to Europe, it is believed taht the chief reason is that the space is required for eggs. On July 1 21,825,240 dozen eggs were held in storage, compared with 1,738,590 dozen on April 1, and 18,596,070 dozen on July 1, 1914. The excess of eggs is due to a large crop.

The peach crop of Sussex County promises to be so abundant that the County Farm Bureau will shortly give instruction in packing and preparing the crop for shipment.

Dr. Frederick C. Gray, City Bacteriologist of Bayonne, has completed an analysis of the water of the bay and reports it to be free from disease germs.

The New Jersey State College of Agriculture is warning fruit growers in the state that, despite the success of the college's experiment station in growing peaches in southern New Jersey, that crop is not profitable unless operations are conducted on a large scale. The college says:

"Do not locate a peach orchard for profit unless you know the land is of sufficient elevation. At least 1,000 trees of a variety are necessary for regular shipments in carload lots. Do not plant too many varieties. Do not plant any except known varieties of merit. Do not plant a commercial orchard where good shipping conditions are not available."

New York City Correspondence

(From Our Staff Correspondent)

BECAUSE their recommendations asking for a more thorough meat inspection in this district have been ignored, the Federal Grand Jury for July, 1913, has sent through a committee an open letter to President Wilson demanding that a stop be put to a system of meat inspection which permits diseased meat to be shipped from New York City bearing the official stamp of the authorities. The Grand Jury asks that both the Department of Agriculture and the Department of Commerce be investigated. Charles F. Brown is chairman of the committee, and his letter in part says:

"I wrote you regarding the laxity of inspections of meats, under date of January 14, 1915, referring to the methods employed by the Department of Agriculture, Bureau of Animal Industry, and requested that a committee should be appointed by you, with full power as Grand Jurors, to continue the investigation to a successful conclusion. I regret, however, you should have seen fit to have referred this matter to the Department of Agriculture, for I wrote Secretary Houston on February 6, 1915, expressing the opinion that I failed to see how a department could investigate itself with justice to all concerned.

"The committee has had several communications from Secretary Houston regarding the matter, particularly with the misuse of the label system on the part of the packers, but no action seems to have resulted. Our Grand Jury did not take action until we had found, through sworn testimony, that meats shipped from New York to Charleston, S. C., were reeking with maggots and skippers, albeit the barrels and boxes bore the official stamp guaranteeing the contents as having been properly inspected under the laws."

The president of the Merchants' Association has on behalf of local business interests made protest to Governor Whitman against statements that are contained in a bulletin recently issued over the signature of John J. Dillon, commissioner of the Department of Foods and Markets of the State Department of Agriculture. The bulletin in question is addressed to the apple growers of New York state, and says:

"You are producing a quality of apples second to none in the world, but inferior apples from other sections get the preference in both movement and prices in the New York market. The consumption of New York state apples is restricted in the early winter by high retail prices. This causes a sluggish market and keeps wholesale prices low. In the meantime dealers get out and buy at the low quotations from producers, and prices begin to stiffen as soon as the bulk of the fruit is out of the hands of the producers.

"To overcome these conditions you need an open market from one end of the season to the other to establish a price. When this price is established in New York it will also be the price for other cities and for your local sales. Every grower who sells on the ground will appreciate the value of such a quotation. The prices in New York are the prices for the whole country. You are entitled to the price apples will bring you in an open market, when sold subject to the law of supply and demand, without manipulation or prejudice. No one can ask more. No grower or shipper can be satisfied with less.

"The New York State Department of Foods and Markets is making arrangements to open a free auction market in the city of New York, which will establish an honest price for New York state apples for every day from October 1 to the close of the season. Every day during the season it is proposed to auction apples in the heart of the city's apple market. This will establish the price for New York state apples. No commission house will dare return less than the auction price to the shipper. There will be protests and attempts at manipulation for a short time, but ultimately all apples in the New York market will be sold at auction and you will get more money for them.

"These apples will be sold in the morning, and an account-

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of-sales, with check, will be on the way to the shipper before night. The auctioneer will be licensed by the state, and a representative of the department will take a record of every sale. The department proposes to increase the consumption of state apples in the New York City market by canvassing the retail trade, and influencing the retailers to keep a constant supply of state apples on sale at reasonable prices, and to make proper display of them. Attractive illustrated signs will be furnished the retailers to advertise New York state apples. It is believed that apples packed in cheap peck cartons, in various grades and also in ungraded varieties, would greatly increase the consumption in New York, and plans are maturing to try this out during the coming season. All effort will be made to find a market for apples that have heretofore rotted on the ground. How many barrels of apples will you pledge on these terms to be sold on this plan in this open auction market?"

Switzerland for the first time in the history of the sugar trade has purchased sugar from the United States, having just bought 1,000 tons of granulated sugar from the Federal Sugar Refining Company. Hitherto Switzerland has secured her sugar from Austria-Hungary and Germany. The present purchase indicates the Teutons no longer can afford to release any sugar for outside consumption. The shipment is to be via southern France.

Frank and James Lestrade, who are in business under the trade name of the Ladled Butter Factory at 195 Duane street, have been indicted by the Federal Grand Jury on the charge of being engaged in a scheme to defraud the government out of internal revenue taxes. The government tax on adulterated and artificially made butter is 10 cents a pound, and it was charged that since December 21, 1913, the defendants and others connected with them had made for local consumption between 2,500 and 3,000 pounds of adulterated butter a month. The indictment charges that on June 8 the defendants sold to C. Filter and Sons as pure butter twenty pounds of the adulterated article.

Dr. Brown, director of the Bureau of Food Hygiene of the Department of Health, has issued an order directing that criminal prosecution be started against four manufacturers of ice cream cones, on the ground of non-compliance with the sanitary code relating to clean factories. He refused to divulge names. An inspection of twenty-one cone factories in Manhattan and the Bronx has just been completed. Five manufacturers have been driven out of business by the department in the last two weeks. According to Dr. Brown twelve have consented to abide by the ruling of health inspectors to clean up, but the four remaining refused to obey the law.

Interest is being shown by the local provision trades in the experiment, recently begun, of importing dressed beef into this country from Brazil. A shipment of 100 tons of Brazilian beef was received about two weeks ago at this port, and a few days ago another hundred tons were unloaded. This shipment was consigned to the Sulzberger & Sons Company, and was made by the Continental Produce Company of San Paulo. It is said that the beef is of very good quality, and it is thought by those interested in the experiment that a fairly large business can be developed in the importation of Brazilian meat.

Grain and other food weighing 458,216 tons were sent to the Belgian war sufferers from the United States in the summer months by the Commission for Relief in Belgium, 71 Broadway, according to the last report of that organization. These figures do not include cargoes from Canadian and other foreign ports, which would bring the aggregate up to probably more than 2,000,000,000 pounds, of which the approximate total cost was nearly $80,000,000. Seventy-five shiploads of food and clothing have been sent from the United States to Belgium since the war began.

The changes in wholesale prices of commodities corrected to August 20 show very little change compared with those of the previous week. Of the sixty-nine changes indicated, thirty were upward, against forty advances and thirty-one declines in the previous week. The flour market showed no signs of the decline in wheat. All the grades listed, excepting Winter clear, were unchanged, while that particular grade went up 10 cents a barrel. Excessive offerings of butter resulted in an easier tone to that branch of the dairy products market, which, in turn, resulted in lower prices in the better grades. Cheese also fell off, but the most-used kinds of eggs showed an upward tendency. Changes in the vegetable and fresh fruit markets were negligible, but there was a slight improvement in some of the dried fruits. No. 7 Rio coffee was lower, as were fair Formosa and low Japan teas, but low Hyson and best Japan teas advanced. The leading grades of raw sugar advanced, and took standard granulated with them. Domestic fancy head rice was lower.

Jobbers in Italian food products are beginning to experience serious difficulty in getting most of the staple goods originating in Italy and for which a market exists in this country. While Italy at the start of hostilities proclaimed an embargo on many of its food products, no particular attempt appears to have been made by the government to interfere with the shipment of the usual lines to this country. Importers here, however, say that the embargo is now beginning to be enforced to an appreciable extent in the matter of goods for the United States. This is particularly true of beans and peas.

William E. Moore and William Clevenger were found guilty in the Federal Court of using the mails to defraud. Moore was sent to Atlanta prison for a year and a day and Clevenger was fined $25. The men used the mails to dispose of ice cream concessions at Coney Island which they said they owned.

Ohio Correspondence

(From Our Staff Correspondent)

COLUMBUS, O., Aug. 30.—An event of more than ordinary importance was the conference held the second week in August between Leo B. Forst, federal chemist in charge of the U. S. food and drug inspection laboratory at Cincinnati, with the Ohio food authorities. Out of this has come the announcement that violations of Ohio food laws through products being shipped from other states will have to stop.

The federal official will co-operate with Ohio officials in pushing prosecution against products that do not meet the requirements of this state. Heretofore the Ohio department has been helpless against this class of violations. They have been a great hardship to home manufacturers, who were forced to obey the law, under heavy penalties. The removal of this unfair competition will awaken a greater loyalty for pure food among Ohio producers.

A crying need of Ohio that yet remains unfilled is a state laboratory. All analyses have to be made in commercial laboratories, which means greater expense with less thoroughness than if the work was done under the auspices of the food department. Two years ago such an enterprise was authorized by the legislature, but the appropriation has not been available. The estimated expense of installing such service is about $20,000. There is now a fund for laboratory work which is split between the pure food service and the health department, but it is inadequate. Ohio State University, located at Columbus, has sufficient apparatus to carry on effective work of this kind, but it is utilized in an experimental way by students. The latter would not be accepted as competent experts by the courts in establishing the fact of adulteration or purity. A solution of the matter now being considered is to have trained chemists make part time use of the university laboratory, but even this, it is believed, will fall far short of the efficiency that would be realized from one under the control of the food department.

Following the plan pursued for several recent years, a traveling exhibit of the work done by the State Food and Dairy Department is now in the field, visiting the various agricultural fairs. The tour began with the week of August 17 at Bellefontaine, followed by a visit to Hicksville the week of the 24th. August 30 to September 3, inclusive, will be devoted to the state fair at Columbus, where the exhibits take on much greater importance than at other points. Following is the further itinerary that has been scheduled: September 7, Van Wert; September 14, Bowling Green; September 21, Canton; September 28, Canal Dover; October 5, Wooster. The exhibit consists of object lessons in sanitary and unsanitary conditions under which foods are stored or exposed for sale, means of testing eggs and dairy products, confiscated weights and measures, opium smoking outfits and other means for administering narcotics which have been seized from traffickers and victims, and various charts and tables which appeal in an easily-understood way to the public understanding.

Ohio's $5,000,000 annual canned goods output is likely to suffer a considerable shrinkage this year because of bad

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burns 20 per cent. longer and 20 per cent. brighter than any other oil. The most efficient fuel for incubators, oil-burning cook-stoves and heaters. Burns with a steady flame at an even temperature and is more economical than any other fuel. That's why

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crop conditions. At one of the big corn-canning centers, Circleville, 1,500 acres grown for the canneries were destroyed by floods almost at the ripening period. One of the factories there closed down altogether, and is filling the orders that had been taken by turning them over to a rival plant. Reports from over the state generally show a poor tomato crop, as a result of the excessive rains. The quantities canned will be largely reduced as compared with the output last year. Peas proved to be a banner crop and the quality was also excellent.

Chief Bartlow, of the Ohio department, in company with Leo B. Forst, of Cincinnati, federal chemist, will make a tour next month of a number of the 171 canneries of the state.

Ohio canning interests will have a co-operative exhibit at the state fair in Columbus, with a view to stimulating loyalty for home-produced cannery goods. Tickets are to be passed out to all ladies visiting the exhibit, and each ticket ending with certain figures will be good for some article out of stock. One case of mixed canned goods will be given away in bulk each day. A new cook book, compiled by the Ohio Canners' Association, will be given to all takers.

The Ohio Pure Food Department is without a technical head, no successor having been appointed to Commissioner Strode, who retired August 20. The work is being ably taken care of, though, by Harry Bartlow, chief of the food division, and the routine of the department is proceeding as usual, although under limited appropriation. This branch of the public service suffered largely through political upheaval of the Agricultural Commission, to which it is attached. No changes have yet been made in the personnel of the force. The members are presumed to be under civil service.

From having been an inspector of food, Mr. Strode, the late commissioner, is to become a producer on a mammoth scale. He is general manager of an Ohio company about to be incorporated for something like $1,000,000, to operate a 100,000 tract of land in Florida. This holding will be devoted to the raising of hogs and cattle. Mr. Strode has just returned from a trip to Florida and is arranging to take up his residence there. Ten thousand acres of the land are being fenced and immense forage crops are to be raised for winter feeding.

During the month two documents have been issued by the food department, an Ammonia Bulletin, by Azor Thurston, state chemist, and a Bureau of Dairies Bulletin, by H. S. Mesloh, chief dairy inspector. The former gives the result of numerous analyses of samples, and is designed to serve as a guide to dealers and consumers in the purchase of this widely-used drug. Mr. Mesloh's document pertains chiefly to regulations for the use of cream test scales and the Babcock test. It is in conformity with a move started by the State Dairymen's Association to raise the standard of cream production in Ohio, and to secure a higher grading.

The Citizens' Wholesale Supply Company, of Columbus, a $400,000 corporation, has made a notable record in the number of awards on their exhibit at the Panama Exposition. Out of 40 articles some 38 came in either for medals or honorable mention. A gold medal was received on their flavoring extracts; silver medals on baking powders, vinegar, salad dressing, crystallized citrous fruits and various condiments and various pure food substances used in baking and other processes; and bronze medals on a long list of articles. There were six honorable mentions. This showing is considered remarkable in view of the fact that the products were in competition with many of long-established reputation, by which it would be but natural that the board of awards should perhaps be unconsciously influenced. All goods entered represent food articles manufactured or prepared by the company.

Pennsylvania Correspondence

(From our Staff Correspondent.)

HARRISBURG, PA., Aug. 30.—Discussion of changes in the cold storage regulation law and reorganization of the State Department of Agriculture, two of the topics which engaged attention at the close of the legislative session, are to be laid aside until next winter. Incidentally, the proposed alterations in the law governing inspections of weights, measures and packages will be taken up after the snow flies.

Governor Martin G. Brumbaugh, who has taken the reorganization of the Department of Agriculture as a personal problem, says he is not yet ready to announce the secretary, who is to be executive officer, and the scope of the changes in administration have not been worked out. Meanwhile the various bureaus are going ahead with their work. When the secretary is named it is the intention of the governor to have that officer take up the matter of getting the people interested in cold storage united on a bill that can be put through the legislature of 1917. All interests are to be consulted and drafts worked out.

State officials who have been giving attention to the food problem in Pennsylvania, which will make big exports this fall and winter, declare that in spite of storms, insect pests and diseases the crops of staples and fruits will not run as far below the average as feared. Naturally, it will not touch 1914, which was a record for almost all crops in the state. Wheat, corn and rye will run a few millions behind last year's figures. Potatoes, which it was feared would not amount to much, will show 24,000,000 bushels at least, according to estimates. The fruit crop is short, except peaches in the southern counties. The conditions in the apple belt are not as discouraging as a month ago.

The Department of Labor and Industry, which established standards of safety and sanitation for canneries and various other establishments, is now about to undertake similar regulations for cereal mills and malt warehouses and a committee has been named to meet in Pittsburgh on September 9 to discuss the matter. It is interesting to note that state reports show that there is much activity among the small flour mills in Pennsylvania and that local consumption of wheat appears to be pretty brisk. A state survey shows comparatively few mills being abandoned.

Dairy and Food Commissioner James Foust closed the seven months of this year with total revenue turned into the state treasury of over $251,000, the largest ever known for such a period and considerably more than the state appropriates for conduct of the division for two years. The probabilities are that the next legislature will be asked by the State Economy and Efficiency Commission to provide for additional special agents. The bureau has been active in prosecuting sellers of adulterated milk and summer drinks, especially in the cities where considerable fraudulent material was found.

Thirty per cent of samples of 235 brands of vinegar bought in 55 counties of Pennsylvania were found on analysis by the dairy and food commissioner's chemists to contain added water or something else. The state law prohibits addition of anything to cider vinegar. It must be as it comes from the press. This view has been upheld by the courts. The sampling was conducted very thoroughly. In Philadelphia alone 69 brands, six of them imported, were found on sale.

The State Industrial Board has taken under advisement the application of the hotel men of the state, with whom educational and charitable institutions and hospitals made common cause, in asking for modifications of the women's employment law. The present law works a hardship on many hotel men, owing to the restrictions as to hours and the day of rest provisions. It is likely that a ruling will be made soon.

Inspectors of the State Department of Health have just completed an inspection of all summer resort grounds, including amusement parks. This work supplements the inspections of summer hotels by the Department of Labor and Industry and is perhaps the first time in the history of the state that all such places have been looked over. Numerous orders for changes are reported to have been made in the methods of handling foods.

Under rulings made by the State Highway Department all advertising matter along over 11,500 miles of state highways has been ordered removed. This order, it is noted by the department, applies to cards of political candidates as well as to the various products and materials advertised.

Comparatively few samples of breakfast foods, which were sampled by the dairy and food commissioner's men to determine whether true to label and whether properly kept, have come under the ban. The few found off color were found to have been carelessly kept and to contain vermin. It was the fault of the retailer in every instance.

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H. B. MEYERS, Pres.
Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year
Canada, $1.25 per year
Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

The ownership of The American Food Journal is vested solely in the officers of the company. No person, firm or corporation, either directly or indirectly connected with the business it represents, has any share in its ownership or voice in shaping its policy which has in view at all times the best interests of the field it serves. It aims to discuss all subjects fairly, and to furnish its readers information concerning the progress and development of the food industries. It will answer any questions concerning the business to the best of its ability, and it asks its readers in all parts of the world to aid it with inquiries and suggestions, to which it will give prompt and earnest consideration.

Vol. X. OCTOBER, 1915. Number 10.

A Word About Ourselves

THE January number of The American Food Journal will celebrate, in the form of a big special edition, the tenth anniversary of this publication.

There will be a long and varied list of attractive and interesting features and the authors will be chosen from among the best known food authorities in the United States—food control officials, food chemists, manufacturers of foods, wholesale grocers and food specialty brokers.

The Tenth Anniversary Special Edition will be profusely illustrated.

No stone will be left unturned to make the January number an unprecedented event in the publishing world.

Trade papers have done more than any one factor to bring about a friendly feeling of reciprocity and co-operation among manufacturers.

A few years ago the individual manufacturer had to fight his battles alone. If he was discriminated against, if he was the victim of ruinous rates or ill-advised restrictions, he had to pit himself against the interests responsible. Today whole industries, through trade journals and organizations fostered by trade journals, are able to combat evil influences and make themselves heard and respected.

The American Food Journal is one of the finest examples of what a trade paper can do for those who support and foster it. It is an exceptionally fine paper. If it is not coming into your business home it should. Its influence for the success of your business is always present, always strong. From the time of the American Food Journal's inception, now nearly ten years ago, it has steadily grown more and more potent in the work undertaken.

The American Food Journal was and is the only publication of its kind in this country. It occupies a very peculiar position. Its position in the food industry is such a peculiar, unusual one that in the past as well as today we are hard put to it often to satisfy and safeguard all interests.

This peculiar position of the Journal is largely due to a number of unusual conditions. The Journal comes to the food industry as the only organ of its kind in the trade. It was founded and continues as the only paper in America devoted to the practical, technical and scientific presentation of official as well as private progress in the never ceasing effort to better the standards of food. Almost with its inception the paper drew to its standard every food control official in the country. And as the Journal grew it was but natural that through correspondence and contributions the state and government officials came to know the paper intimately, and its publishers as well.

The natural result is that the paper is highly esteemed not only as the only technical and practical food journal of the country, but because the Association of Dairy, Food and Drug Officials designate it as the official reporter of their conferences, bulletins, conventions and meetings.

The subscription lists of the American Food Journal show that not only have the food control officials found the paper worthy of their confidence and support, but the paper has won, as well, the hearty approval of the food industry. For the food industry must keep in touch with the various changes brought about by increased official supervision. Thus it is that the American Food Journal is, from its unusual combination of subscribers, confronted with the problem of promoting the spirit of co-operation and friendship between the food control officials and the food industry.

This has been the great task of the Journal, a task which we have carried out to the satisfaction of our constantly increasing list of subscribers. We realized upon entering this work that every far-sighted manufacturer realizes one great truth. He realizes that the American people today more and more are demanding

quality. They want goods that stand up and meet requirements. And the manufacturer, in the American Food Journal, has the medium through which to discuss the vital questions pertaining to food quality as well as a means of keeping in touch with the work of every state official—the prosecutions, rulings and decisions in all pure food violations.

Its work has been the useful and upbuilding work of reconciling recognized trade usages with the food laws. This has been no easy task but, in its accomplishment, we not only have satisfied the official and private experts, but we have won the confidence of both.

We have encouraged the friendly spirit of co-operation so essential in large interests today. And in this work we have the hearty support of all factors. We have in our files letters from practically every food control official in America expressing praise and confidence in the work we are doing.

JOBBERS AND PRIVATE BRANDS.

THE following views were expressed recently by H. M. Hughes, of Blair & Hughes Company, wholesale grocers of Dallas, Texas, and should no doubt prove interesting to wholesalers and manufacturers generally:

"The manufacturing interests I have reason to believe, are fast realizing that there is nothing to be gained by packing goods which lose their identity as soon as they leave the factory, and this is the case when they are put out under the jobbers' private label.

"Every manufacturer of importance in all lines realizes that an established business in his products means increased business from year to year, and it is impossible to establish his goods unless they go out under the factory's name.

"It is perfectly natural for a manufacturer who is manufacturing some goods for his own label and some for private labels to put the best goods under his own factory labels, and there are scarcely any goods manufactured that run uniform at all times. This is especially true in regard to canned vegetables and fruits, for if the early crop is good and weather conditions or other things occur to damage the later crop, it is impossible to can as good an article out of the later crop as you can out of the earlier.

"However, granting that in a few isolated cases the manufacturers may furnish to the jobbers for private labels as good quality as they put under their own labels, what is there to be gained by the manufacturer? If a manufacturer packs a superior quality of goods for private labels one year and the jobber goes out and distributes them, when the jobber gets ready to sell the same brands another year he effects sales on the quality of the goods that the manufacturer has packed for him the previous year and cuts samples out of this manufacturer's pack to effect sales. However, when the jobber gets ready to make his contract, if this manufacturer will not make the price, he will place his business with some other manufacturer, possibly in a section where nature's provision does not enable the growing of such commodities as well as it does in the section in which the goods were formerly packed.

"The retailers and consumers who buy these goods the second year do not get value received. It is along the same line as a salesman using a 16 oz. package of goods as a sample and shipping a 14 oz. This would be considered sharp practice, in fact would not be tolerated. However, this is no more wrong than to use samples of the highest quality and ship grades which are not equal.

"The fact that a jobber wants to put goods under his own label is an open admission that he has not the marketing ability to take open factory brands and compete with others in his line. I believe that every jobber should have sufficient self-confidence in his marketing ability to be willing to go out after business on open brands which the retailer and consumer have opportunity to know about and know what others handling the same goods are getting for them. This is the proper basis on which merchandising should be handled and the only one that will stand.

"It has come to my observation during the last six to eight months that a number of the largest and most reliable manufacturers who have been packing private brands have discontinued them entirely, preferring to be benefited with the retailers and the consuming trade by the superior quality of the goods they are packing.

"I believe that it is only a matter of a short time until the jobber who packs private labels will either have to manufacture his own goods or go back to factory labels, for it is impossible for a jobber to divide his attention between jobbing and manufacturing and put up the quality of the goods that a manufacturer can, who gives his time and attention to manufacturing.

"Take some of the large manufacturers of the United States who have always pursued this course and look at their business today: you will see that they have a reputation built up which is their most valuable asset, their name on the goods in a number of instances is worth more than the entire plant which is used in manufacturing the goods.

"A number of jobbers of private labels have pursued a course of going into certain towns and cities and giving the retailer control of one of their private labels. This has resulted in the retailer trying to buy everything in the grocery line under this one label.

"It was not a question of whether the packages contained 14 or 16 ounces or of the quality so much as it was that the products were under the jobber's private label and no other retailer could get it in the city.

"Having given control of this label to one local merchant, the jobber was prevented from soliciting business under this brand from any other retailer in that town, and the shortage in volume had to be made up by a long profit. The retailer in question would feature this private brand to the exclusion of all other goods, and when a manufacturer came along with another piece of goods of better quality or lower price, on which there was probably national advertising, the retailer would refuse to buy it, as he wanted everything under a jobber's private brand, which he controlled.

"A number of such retailers prospered in the past, but investigation now shows that the better class of retailers have discontinued this custom entirely and are buying open brands of goods, which can be secured not only in every store in the city in which they are in business but over the entire United States as their former action has stifled competion, and many times kept them from buying goods under the manu-

facturers' label at more attractive prices, thereby giving the consumers better value for less money.

"Another reason that retailers cannot afford to buy private labels is on account of the shifting population in the United States, especially in the West and Southwest. Practically every jobber who puts out private labels localizes them by coining some word which is derived from cities in which the brand is sold, or the name of the local retail firm. When a consumer moves into a new section he buys goods from a retailer who is handling other localized private brands, and the retailer necessarily has to explain each item to him, as he has been accustomed to some other brands.

"If the dealer were handling a manufacturer's brand which was sold over the entire United States, and, in a great many cases, nationally advertised, he would have no trouble whatever in selling the brands the consumer wanted and would not be forced to make substitution which is so distasteful to consumers.

"As an example, seventy-five per cent of the consumers are acquainted with such brands as Cottolene, Welch's Grape Juice, Carnation Milk, Eagle Brand Milk, Hunt Bros. Quality Fruits, Karo Syrup, Pompeian Olive Oil, Quaker Oats, Cream of Wheat, Price's Extracts, Price's Baking Powder, Royal Baking Powder, Snider's Pork and Beans, Beachnut products and Spearmint Gum. They will not question the retailer in regard to quality, as they have been accustomed to buying the goods wherever they lived.

"It is the policy of my own concern to adhere strictly to factory labels, and I know from our own experience that we are gaining ground every year. We would like to see more jobbers in the private label business so far as our own interests are concerned, because it enables us to get more good lines under factory labels and to sell a great many more goods than we could otherwise.

"Our position is that we have no one to favor and will not stand behind any manufacturer who does not put up a good quality; we are always free to handle the products of any manufacturer who can show us better goods for the same money. This places us in an enviable position with the retailers to whom we sell, as they know that it is not to our interest to stand behind any piece of goods that has not the merit both of price and quality.

"I believe that the next five years will place the distributors of factory label goods in even a better position than they now occupy, and I am glad to see the tide change, which is giving the consumer better goods for less money under factory labels than they can secure under private labels."

ANENT GERM CARRIERS.

AN ARTICLE of merit on the subject of the communication of germs through the medium of human beings and animals has recently been issued by the United States Department of Agriculture. The writer goes on to say that the medical profession has known for a long time that one of the menaces to which health is exposed is the infectious material often carried and unconsciously expelled by seemingly healthy persons and animals, but the true importance of this fact has begun to receive the wide recognition it merits only in recent years.

Today we know that many persons after recovery from typhoid fever continue to discharge typhoid germs from their bodies and that such persons cause numerous cases of typhoid fever unless they are properly controlled, and we know that exposure to diphtheria, even when it does not lead to the development of disease, means that the exposed individual often becomes a carrier of diphtheria germs, which are located in his throat, a region from which they are expelled in a way dangerous to the health of susceptible persons. And we also know that this same problem of seemingly healthy carriers and disseminators of disease germs must be given careful consideration because of its bearing on the health of our domestic animals.

The possibility that animals may become persistent carriers of disease germs is not limited to any one or any kind of disease. For example, if we take three diseases, southern cattle fever, infectious abortion of cattle, and food-and-mouth disease, we have one which is caused by an animal micro-organism, one by a vegetable micro-organism or a true bacterium, and one by an undistinguished, probably ultramicroscopic organism or a germ too small to be seen, even with the aid of the most powerful microscope. Regarding southern cattle fever, the Bureau of Animal Industry proved some years ago that recovered cattle continue to carry its specific cause in their blood for years, so that the injection of a small quantity of such blood under the skin of a susceptible animal almost invariably causes a typical attack of southern cattle fever. Fortunately, this disease is not transmitted through contact directly from animal to animal; the only known method of transmission under natural conditions is through the agency of the cattle tick. Later the bureau demonstrated that cows affected with abortion disease, long after they have seemingly recovered and resumed the normal production of calves, continue to expel abortion bacilli with their milk. One cow now under observation has continued to discharge such bacilli with her milk without showing a sympton of disease for more than six years. And recently the claim was made by European investigators that animals recovered from foot-and-mouth disease may expel the infectious material of this serious plague as long as eight months later.

There are other diseases of which it is definitely known that seemingly recovered cases remain carriers of their specific causes, but it is unnecessary to speak about them here, as the object of this short article is to call attention to a source of danger in a general way rather than to discuss it in detail.

We may say that what is true of three infectious diseases, the character and specific causes of which are as dissimilar as those of the three named, must be assumed to be true of all infectious diseases until the contrary is proved; hence, that animals which have recovered from or have been exposed to infectious diseases must be regarded with suspicion. Farmers and animal husbandmen often can avoid serious trouble among their animals by making careful inquiries relative to the history of the animals they contemplate purchasing for introduction into their herds or flocks. The purchase of an animal lacking a clean bill of health from its birth until the time it is offered for sale, or of an animal from a herd or flock in which an infectious disease is known to have occurred, should be regarded as courting trouble.

HOME CARE OF MILK.

Heat to the extent accumulated by allowing milk to stand on a warm porch or in the sun is enough to start the bacteria in milk to multiplying at a rapid rate and thus make it unfit for use as sweet milk, according to the dairy specialists of the United States Department of Agriculture. The hot days also bring the flies, the great germ carriers, and the clouds of dust laden with bacteria, which, when coming to rest on milk receptacles, may easily contaminate the milk.

Milk is regarded as a natural culture medium for bacteria, and the rapidity with which the various forms will multiply, under the proper temperatures, is astonishing. It has been shown that if a cubic centimeter (about ½ teaspoonful) of milk containing 10 bacteria is kept at 68 degrees temperature for 24 hours, the bacteria will have multiplied into about 61,000. In the same milk, if held at 50 degrees, the growth of bacteria would be very small, possibly as low as 40 in 24 hours. Milk which contains a large number of bacteria is either not fresh or has come from a diseased cow or has otherwise been contaminated.

Flies are possibly the most dangerous bacteria carriers which are likely to come in contact with milk. These scavengers may convey the germs of typhoid fever or other contagious diseases from the sick room or excreta to the milk. Typhoid epidemics have been caused by flies spreading the germs. Milk should be guarded from flies as rigorously as you would avoid exposure to disease.

Cows are now out on pasture, and milk is more easily produced under sanitary conditions than during the winter months when the cows are stabled continuously. Milk may be handled by the farmer in the most correct and sanitary methods known, and yet if it is not cooled immediately after milking and kept cool until consumed, it very soon begins to change and grow sour. In fact, the bacterial content increases rapidly as long as the milk remains above 50 degrees Fahrenheit. The bacteria are dormant or increase slowly at a lower temperature. For this reason, every precaution for keeping milk cold from the time it is produced until it reaches the consumer is essential, and especially so during the warm weather.

Milk may absorb impurities whenever it is exposed to the air, or placed in unclean vessels. The amount or degree of contamination depends on the cleanliness of the air and of the utensil. Even the air of a so-called clean room contains some impurities. If the producer and dealer have done their duty, there is left at the consumer's door a bottle of clean, cold, unadulterated milk. But the consumer also has responsibilities in handling milk so that it continues to be fit for consumption, especially as food for babies. The milk in the home may be placed in unclean vessels or exposed unnecessarily to the air, or not kept cool until the time of using. Thus things may happen to the milk affecting its quality, many of which are caused through carelessness.

The expression "a bottle of clean, cold, unadulterated milk" describes the kind of milk which should be delivered to the home. The method of dipping milk from large cans and pouring it into the customer's receptacle in the street, with all the incident exposure to the air, not always the cleanest, is a bad practice. Drawing milk from the faucet of a retailer's can is almost as bad as dipping milk, although the milk is not exposed to the air as long as by the dipping process. Besides the insanitary part of this method, some consumers, unless the milk is kept well agitated, are likely to receive less than their proportion of cream. The custom of setting out at night an uncovered vessel which collects thousands of bacteria from the street dust before the milk is put into it is obviously very insanitary, and yet it is practiced to a large extent. If milk is to be received in a bowl or pail by the consumer, it is worth while to have it delivered personally to some member of the family, or if the receptacle is to be placed in waiting for the milk deliverer, it should be covered with a plate, or better still, a glass preserving jar may be used, in which nothing but milk is put. The jars with the glass tops are preferable; no rubber bands should be used.

Direct sunlight on the bottle of milk warms it rapidly, and increases the bacterial content. Milk which is delivered very early in the morning, say at 4 a. m., and remains out-of-doors until 9 or 10 o'clock, is very likely to become warm and less fit for human consumption than if it were taken in the house and placed in the refrigerator early in the morning.

Milk should not be transferred from the original bottle into another receptacle until just before consumption. The bottle should be kept covered with a paper cap, or an inverted tumbler as long as the milk is in it.

JONES APPOINTED ASSISTANT CHIEF.

We are publishing herewith the likeness of W. P. Jones, whose appointment as Assistant Chief of the U. S. Bureau of Chemistry was announced in the September issue.

The appointment of Mr. Jones has caused favorable comment in food circles and among business men the country over. The new appointee is known for his fairness as well as for his grasp of questions with which he will have to deal. During his long term as first assistant to two solicitors of the Department of Agriculture, Mr. Jones was often criticized for his stern and unyielding determination to enforce the law to the letter, oftentimes in cases where justice might well have been tempered with mercy, but no one has ever questioned his fairness or integrity of purpose.



WILLIAM PARKER JONES.

The new Assistant Chief does not owe his appointment to politics. He is strictly a product of civil service, beginning at the bottom and working up. The appointment is in line with Secretary Houston's policy of recognizing merit and banning politics in his department, and, according to our Washington correspondent, has been received exceedingly well by the personnel of the Department of Agriculture. Mr. Jones during his long service has established a reputation for tact and courtesy which has gone a long way in the direction of smoothing out wrinkles, both in and out of the department. In short, he is reputed to be a "harmonizer."

The American Food Journal wishes him success in his new associations with his Chief, Dr. Alsberg, and his co-workers. Dr. Emerson and Dr. Abbott.

Canning Compounds Deleterious

All Persons Should Know that if Bacteria, Molds, Yeasts and Spores Are Once Killed by Heat and that if the Food Thereafter Is Kept Air-tight, so That These Organisms Can Not Again Infect the Food, It Will Keep Indefinitely.

By H. Louis Jackson
State Chemist, Idaho.

IT is always a mystery why mothers of families will put a widely advertised powder into their canned fruits, vegetables, pickles, catsup, etc., without the slightest knowledge of the nature of the drug they are thereby feeding to their children, just because some one, far away and unknown to them, makes great claims for its preserving power.

It is rather surprising that the mere fact that a quarter of an ounce of white powder placed in a quart jar of uncooked fruit or vegetables will keep the product from spoiling month after month when otherwise it would be unfit to eat in a week, does not suggest to those good ladies that they must be using a powerful antiseptic and that perhaps it is not a good thing for their families to be habituated to its use in canned fruits, vegetables, pickles, catsup, and, in fact, in everything that is carried over from the season of nature's abundance, of good gifts to men for the winter table.

One may predict that if the housewives suddenly learned that every can of vegetables, fruit, meat and fish, purchased at the store was preserved with borax, boracic acid and salicylic acid they would be astonished, horrified, indignant. They would ask what the pure food law was for, and why the food department did not seize the goods and prosecute the grocer and manufacturer. Of course, among other purposes the pure food law was passed to keep preservatives out of foods. All states have such laws. All the leading nations have them. They have not been passed carelessly or thoughtlessly. They were powerfully opposed by manufacturing interests, both by those who wished to sell preservatives and by those who used them. These pure food laws were passed only after the most careful consideration of the best scientific data. Statements and facts were marshalled on both sides and the pure food advocates had to prove their points with facts that could not be controverted before they won the fight for pure food. As a result the preservatives mentioned above and many others have been definitely excluded from all foods. Food laws and food departments now insure milk free from formaldehyde, meat free from borax, boracic acid or sulfurous acid; catsup free from salicylic acid; cider free from salicylic, benzoic or sulfurous acid; jams and jellies free from coal tar dyes; all canned fruits and vegetables free from borax, boracic acid, saccharine, salicylic and sulfurous acids; crushed fruits, at the soda fountains, the same, and so on through all the foods.

Now rises the manufacturer of preservatives and since he can not sell his antiseptics to the food manufacturer, he does them up in cute little envelopes covered with directions and praise, and sells them to the housewife, who then proceeds to adulterate and antisepticize every food she stores away for the winter use of her family. If she sold any of it she could be prosecuted under the laws of her state and nation for putting harmful and dangerous drugs into food, but since she only gives them to her boys and girls who believe in her, who trust her, who look to her for all that is good and pure and clean and who have a right to expect only the very best in the world at her hands, nothing can be done but endeavor to educate her out of such foolish ignorance. Looks rather foolish in itself, doesn't it, to allow a mother to feed her children what a manufacturer could be prosecuted for if he sold it to adults?

To the writer it seems that a simple statement of the facts will be sufficient to the intelligent reader.

The facts then are, that the various canning compounds offered to a gullible public are composed chiefly of boracic acid. At various times they have contained, in addition, small proportions of benzoic acid or salicylic acid or borax and their composition has been variable from time to time in various states. This has probably arisen as follows: When a product has been analyzed and exposed in one state the formula is generally changed somewhat so that the exposure will not hold true without another analysis. The fact, however, that canning compounds are chiefly boracic acid still remains.

A few years ago certain experiments were carried out in the United States Department of Agriculture to see what effect borax and boracic acid would have on the human system. These experiments were continued for several months, briefly as follows: About a dozen healthy young men in the government employ, knowing its object, volunteered for the experiment. They were divided into two equal groups and both groups at first ate the same food. Accurate records were kept of the weights of food eaten by each man, his temperature and his weight recorded, his excretions were analyzed, he was examined in every way by a physician at regular intervals and, in short, every precaution known to science was taken in order to detect any and all changes in his physical welfare.

After a time one of the groups was given the preservatives in its food without knowledge on the part of the subjects. The amount of preservative was increased until its effect was unmistakable. This study fills a volume of 477 pages in which are 95 tables of summarized results obtained. During the 196 days of the experiment, 5,085 samples of food, urine, feces, etc., were analyzed and 6,425 record sheets kept. After a careful study of all the data obtained it was concluded "that both boracic acid and borax when continuously administered in small doses (½ g. per day) for a long period (50 days) or when given in large quantities (4 g. per day) for a short period (2 or 3 days) create disturbances of appetite, of digestion, and of health."

This of course was in the case of healthy young men. If injurious to such it would seem to follow that it would be still more so to the more delicate natures of growing children and the less resistent organisms of elderly or sickly persons.

Now as to the necessity for the use of canning compounds. All people should know if they do not, that if bacteria, molds, yeasts and spores, which naturally occur on all foods are once killed by heat, and the food is thereafter kept sealed air tight so that these organisms can not again infect the food, it will keep indefinitely. Moreover this method is known to be absolutely safe as the product is simply cooked food, like any other cooked food. Hundreds of millions of cans of fruits, vegetables, meat and fish are thus prepared every year and when no leak develops these foods keep perfectly until used. If leaks develop the food spoils just as it does in the home when not consumed; naturally such should be thrown away.

Consider finally the fraud in canning compounds. It is really the reason for their existence. As was stated above, they consist almost wholly of boracic acid which can be purchased at retail for 50 cents a pound but which retails in canning compounds at $1.60 a pound. This does not reveal the whole profit as the companies who pack boracic acid into envelopes buy it at wholesale at 20 cents a pound.

IN REVIEW.

1st—Canning compounds adulterate perfectly good food.
2nd—They cheat children out of pure food.
3rd—They tend to break down the health of children, those in delicate health and the aged.
4th—They are absolutely unnecessary.

Promoting the Good Egg

United States Department of Agriculture Launches Campaign for Purpose of Educating Farmer Masses in the Matter of Keeping Their Bad Eggs at Home and Sending Healthy Ones Only to the City Slickers—Interesting Points.

By M. E. Pennington, H. C. Pierce and H. L. Shrader

A LARGE refrigerator car, painted white, and bearing on its sides the inscription "U. S. Department of Agriculture, Poultry and Egg Demonstration Car," was backed down a railway siding in a typical southwestern town and came to a stop about two blocks from the station. There it remained while the heterogeneous mass of freight cars to which it had been attached rumbled slowly away to disappear in the north. Two men carrying sweaters that seemed strangely out of place with a temperature that particular morning in the neighborhood of 105 degrees in the shade came toward it from the station, unlocked the door, let down a flight of steps, and entered. A moment later came the regular throbbing of a gasoline engine, the whir of large fans could be heard, and incandescent bulbs began to flood the interior with light. The men put on their sweaters, for it was suddenly getting cold.

The Department of Agriculture's demonstration car was now ready to begin its daily business of trying to reduce the $50,000,000 annual waste in eggs. Part of this loss can be debited to needless breakage of eggs in transit from the nest to the retailer. The balance represents the unnecessary addling, spoiling, and deterioration of good eggs that comes from bad handling on the farm, on the way from the farm to the town, in the town, in transit from town to city, and in all stages of progress from the carload lot to the breakfast table.

The importance of the loss of eggs which has occurred by the time the product reaches even the country shipping centers can be seen from reports of 20 prominent shippers in a single egg-collecting point. These men reported that one year the percentage of eggs which arrived in a state so bad that they were an absolute loss rose to 8.33 per cent in November, with a mean loss for the year of 4.36 per cent for the 32,730 dozen eggs, or over 1,000 cases, which were specially examined. The loss in eggs between the time the hen lays a fresh egg and the time when that egg is traded or sold to the country merchant may be judged also from the fact that a special inquiry conducted among country storekeepers in October showed that only 25 per cent of the eggs they secured from the farmers would rank as "firsts" and that 60 per cent were "seconds," due to long holding on the farm; that 5 per cent were cracked; and that 4 per cent were rotten or stuck to the shell. Some of the farmers, it was found, had held eggs for four weeks before turning them in at the village store.

These two inquiries indicate clearly the cause of the huge number of eggs which merely add to the crematory and dump-heap bills of our great cities or reach the markets in a condition in which they can be endured only by unusually strong palates, or used for tanning leather. This vast quantity of spoiled eggs is an unpleasant monument to needless American waste of good food in the face of increasing population and lowered food production.

Reports had reached the Department of Agriculture that the shipments of eggs at this particular time from the southwest were showing far more than the normal number of "floaters," "blood rings," "white rots," and "black rots," which are terms employed in the egg-handling trade to represent the different stages of descent from a good egg into a very bad egg. These reports came from near-by egg-collecting centers, and some of them came even from distant New York, where the housewife was complaining about trouble with her egg supply. A preliminary investigation in the district showed that unusually hot, dry weather was leading to a loss from spoiling of over 30 per cent of eggs in this particular county. This meant that for want of a little extra care the farmers of the county were throwing away fully $1,000, or the price of an automobile, every week.

Instructions began to go out from Washington: "Send the egg car to central Texas and travel north during May." In response to these orders the car was delivered at this particular station on a hot May morning, and thus was added another fraction to the 7,000 miles the car has traveled during the last two egg-laying seasons on its egg-saving mission in Kansas, Oklahoma, Texas, Arkansas and Missouri, the corn states which produce a vast proportion of the eggs consumed in the great cities of the east. In all these states the car has been helped on its way by the hearty co-operation of the railroad authorities, who were among its earliest converts, for they were quick to see that spoiled eggs spell profit for nobody.

The demonstration car, while looking like an ordinary refrigerator car on the outside, is fitted up inside to be an egg packing and chilling establishment on wheels. In one end is a huge ice bunker holding over 3 tons of ice, and at the other end is a good-sized gasoline engine for running the cold-air fans and driving the dynamo which supplies light. By means of false walls running from the ice chamber, the fans are able to drive chilled air to all parts of the car and thus make possible the proper precooling of eggs for shipment and the testing, packing and handling of eggs at temperatures which prevent or delay spoiling.

The chilling of eggs is almost the beginning and end of keeping New York and other great cities supplied. Heat is the great enemy, for once a good egg has stood for any time at a temperature of over 68° F. it begins to incubate, if it is a fertile egg, or to spoil, if it is an infertile egg. For this reason the car is equipped to give each railroad town it visits a practical demonstration of the advantage of keeping eggs cold and chilling them thoroughly before starting them in refrigerator cars on the long haul from the corn belt to the great egg-consuming centers.

In another section of the car are two egg-candling rooms, supplied with electric lights, some of which are equipped for candling eggs by being inclosed with dark coverings in which there is a single hole the size of a half dollar. In these dark rooms the experts hold the eggs before the candling light, and its condition is instantly revealed with almost photographic clearness. The purpose of candling eggs at home, of course, is to decide which of the housewife's dozen is in perfect condition for breakfast or cookery. On the commercial scale, the testing is to determine not merely whether the egg at the moment is good for immediate consumption, but whether, if properly chilled, packed, and handled, it will survive a long shaking up on a 1,000-mile railroad trip and remain good in transit, storage, and the retail store until it reaches a distant home. For unless an egg starts on its journey in absolutely good condition, no amount of refrigeration or careful handling will restore it to goodness. And the egg that has begun to deteriorate, that shows the first sign of the incubation of its germ, spoils rapidly every hour that it is subjected to ordinary summer temperatures—in fact, every minute that the fresh-laid egg spends in the nest or elsewhere exposed to more than 68° F. starts it on a downward career. As the temperature mounts, the egg approaches hatching conditions. At 102° F. it might as well be in an incubator or under a hen. Direct exposure in the farmer's wagon, or in a case at the depot, to the rays of the summer sun and heat of 105° to 110°, hastens incubation and the development of bacteria and chemical changes that make the egg impossible to keep and unfit for food.

The one way to tell about the contents of an unbroken egg is to hold it before the light. Testing millions of eggs in this way has enabled the testers to tell just how each grade looks. To assist those who are not experienced candlers, the government has printed carefully colored lithographed charts which show the exact appearance of different grades of eggs before the light. With this chart the egg dealer and even the housewife is enabled to candle eggs with sufficient accuracy.

The absolutely fresh egg held against the light shows a distinctive pinkish glow of goodness. Let that egg, however, remain out in the sun or in the summer heat for a little time, and within a day or two it begins to show "blood," a tiny series of little blood vessels forming around the embryo of the chick; or the heat may cause the yolk to go toward the top and shift easily, which characterizes it as a "light floater." Again, the yolk may mix with the white and make a "white rot," a condition also revealed by the candle. The final stage is the "black rot," where no light at all can be seen through the egg. The egg has now reached the explosive stage, which makes it such a favorite missile of the average boy. There is, however, another type of bad egg which most people would think good for food. The yolk is a firm golden ball and the white a clear liquid. But the white has a greenish color—and the green indicates that the egg is full of bacteria—it is a "green white egg."

After the candle has told its story the egg, if intended for long shipment or storage, must again pass examination before it has been classified fully, for an egg is no better than its shell. A perfect shell is one of the essentials of a good egg, because any crack or break in it will tend to let in all sorts of bacteria to hasten its putrefaction. The egg therefore must be graded not only by the condition of its contents, but by cleanliness and soundness of shell as well. An egg that is so badly cracked that its contents escape is termed a "leaker." A "leaker" not only will not keep itself, but it may soil and injure a large number of eggs packed in the same case with it. They are thrown out, therefore, at every stage of handling and constitute a total loss. "Checks" are eggs the shells of which are cracked but the membranes still intact. These, too, are sure to rot quickly. Even if their contents are perfectly fresh, they can not be held for any long period. The egg with a dirty shell, no matter how good its contents may be, does not bring a high price on the market. It is unpleasant for the housewife to handle and can not be served in the shell. Washing dirty eggs, however, hurts rather than helps them, for the reason that any water put on an egg washes off some of the protective covering which the hen puts on the shell to make it more resistant to the entry of germs. A washed egg is shiny and smooth looking and lacks the powdery bloom of a clean fresh egg that has not been washed. One of the duties of the egg tester, therefore, is to detect the egg which has been washed to escape the lower commercial grade assigned to those with soiled shells.

The commercial egg handlers in the large cities understand fully the importance of the delicate candling tests and the careful examination and classification of eggs according to shell condition. In some cases the middlemen—largely the country merchants or egg collectors of the small railroad towns of the egg-producing districts—understand candling, but frequently conduct this operation more or less roughly and do not always grade the eggs accurately. Many of them will count as nearly fresh or "strictly fresh," eggs which under the careful candling of the cities would be put in other than the highest grades. Similarly in the other gradings their candling is not nearly so exact as the work in the great egg centers. A partial explanation for this is that the country egg collector is interested merely in getting his eggs 200 or 300 miles to the nearest wholesale egg-collecting market. The big candler in the city, however, must decide what eggs are good for the fancy trade and what eggs to sell as secnod and third class. Moreover, in the winter the city candler must candle the eggs that have been kept for months in cold storage to satisfy the egg hunger of the great cities during the seasons when the sturdy gray hen is not laying.

Without such provision for the cold storage and canning of large supplies, a palatable boiled egg in the winter in the great cities would be a luxury entirely beyond the reach of any but the wealthy. The day when the housewife purchased her eggs from a near-by hen-keeping neighbor has passed. Few of the city dwellers ever hear a hen cackle, except at the annual poultry shows, and not one out of ten thousand could go directly to a place where she could get eggs taken fresh from the nest. The luxurious eggs which sell at from 60 cents to a dollar a dozen do come largely from the environs of the large cities, but the bulk of the egg supply travels for distances sometimes as long as 2,000 miles to reach the markets to the Atlantic coast. This has transformed what once was a matter largely of personal barter between neighbors or between the country woman and the storekeeper who supplied his own retail customers into a vast and complicated food industry employing thousands of people and many millions of capital. Today the egg starts on its trip to the big markets in the farm wagon, and for the woman of the farm each good egg in its shell is practically so much cash. In fact, eggs and chickens supply a large proportion of what might be called the ready spending money of the farm woman. The local merchant pays her for her eggs either in money with which she pays her doctor's or dentist's bills or buys articles for the home, or else immediately transforms the eggs into calico or shoes or groceries. The country storekeeper similarly regards the eggs as money and deposits them with the local egg collector and shipper, who honors the poultry check and turns back the cash to the storekeeper. From this point of view the local egg shippers might be regarded as running an egg bank. After the egg shipper at the local station starts his eggs toward the collecting centers in the large cities the egg then passes through practically all the selling agencies that attend the getting of any manufactured foods from the factory to the actual consumer. The difference, however, between the vast egg industry and big trade organizations for handling other staples is that while the capital involved in the egg collecting, handling, and storing business is very large, the trade is not highly centralized. The imposing total is made up of many small units—thousands of men in local towns who have invested a few hundred or a few thousand dollars in their branches of egg marketing. It is estimated that these men handle yearly a food product worth, to the consumer, $750,000,000.

One of the missions of the egg-testing car, therefore, is to show the egg collectors in the small towns how to standardize their grading so that their rating of an egg will be much the same as the later candling of the great egg handlers, and thus help them to send to their customers in the cities more nearly the grades of eggs they order. The local egg collector who does this gets a higher price for his standardized product, avoids sending eggs that are likely to smash in transit and make a "scramble," as the trade describes the case of eggs made dirty by other broken eggs, and also will save the freight and loss on spoiled and broken eggs shipped considerable distances.

In dealing with these local egg collectors—the town and country merchants and commission men—the Department of Agriculture's egg specialists follow the doctrine that "seeing is believing and doing is better than reading about it." In the distant past it was the policy to discover things and then send people printed descriptions of the discovery, possibly with black and white reproductions of photographs of what the laboratory investigator saw before the candle. It is not an easy matter for anyone to translate black and white into delicate differences of color, nor again, to visualize printed words into pictures and colors. Try as he would, the country merchant could not read black and white pages and see the delicate gradations of pinks and yellows and browns which the expert told him he needed in egg testing. Some improvement was made when egg-testing charts were printed accurately in color, but even here seeing the picture of an egg is not as effective as judging a basket of eggs before the candle with an expert and then breaking some of them open to determine the mistakes of the eye. The department, therefore, sent out its car equipped with practical egg-candling rooms, and here the country merchant, under the tuition of the expert, can test hundreds of eggs

before the candle until there is fixed in his mental eye the exact appearance of eggs of every grade.

Preceding the arrival of the demonstration car at each point, letters are sent to all commission men and local merchants dealing in eggs, inviting them to visit the car and take part in practical demonstrations of egg candling. In addition the railroad through its local agent notifies all egg shippers of the coming of the car. The department puts up in the post office and at other points in the village attractive placards announcing the time of arrival of the car, telling of its work, and inviting those interested to attend. The schools through their pupils give notice to country parents of the arrival of the car, and finally the local newspapers are supplied with information and asked to spread through their columns the news of the car's coming and its usefulness to the county.

The doctrine taught is not especially altruistic and the invitations do not imply that the local egg man or farmer owes some philanthropic or social duty to a distant consumer. The argument is entirely one of dollars and cents in the pocket of the farmer and his wife, the local egg commission man, and in the general pocket of the county itself.

"Thirty per cent of your eggs are wasted. You are getting 30 per cent less money for your eggs than you ought to be getting. You are throwing away comforts, automobiles, luxuries, opportunities every week. It isn't a question of tools or money or capital. It is a question of care and intelligence which cost nothing but a little time. Come to the car and learn how to save $1,000 a week in rotten eggs."

If the egg car, with its doctrine of egg conservation, reached only the collectors, it could save but a fraction of this waste. Eggs do not stay good as long as they are in the country and suddenly become bad when they come to town. An egg is full of original sin from the moment it is laid and asks only for a little leisure in a warm place to indulge in all its proclivities for wickedness. The egg that is laid by the hen who steals her nest in the field, and is allowed to stay out in the heat for two or three days, until the hen's hiding place is discovered or it happens to be convenient to gather the eggs, has begun to spoil before it reaches the house. Similarly the morning laying, if left all day in the heat or in a hot henhouse over night, will begin to develop the hatching germ. Good fresh eggs put in a basket and stored in the hot kitchen for a day or two may reach town in such condition that they must be used at once to be available for food. A basket of perfectly fresh eggs left in the back of the wagon and exposed to the sun during a 10-mile drive to town may reach the country merchant in such shape that not even immediate chilling will make them available for long shipment to the cities. This is the story constantly revealed by the candle on the egg car. Eggs of which the farmer's wife is very proud will show that they have been allowed to remain 24 or 48 hours in the nest or at some point in their history have been exposed to heat which lowers their value. It is evident, therefore, that if the egg is to be palatable to the city consumer care in its handling must begin on the farm. The farmer must gather his eggs twice a day and must keep them cool afterwards, just as he would cream or milk, until they are delivered in town. There the merchant must at once put them into a dry, cold place, or if he wishes to be strictly up to date, must chill them in his own little refrigerating plant or in the large refrigerating plant of the town, to a temperature well below 40° F.

Realizing that egg conservation thus stretches right out to the farm, those in charge of the egg car make a special effort to induce the actual egg producers coming to town on the day when the car is giving the demonstration to bring with them baskets of eggs to be candled. These invitations, in which the local merchants commonly co-operate by making the day a special reception day for their country customers, bring farmers from a radius of 15 or 20 miles, and in some cases induce progressive men to come by train from towns within 20 to 40 miles.

The demonstrations for the farmers and their wives in candling are the same as those for the commission men. The effort here, however, is principally to get the farmers themselves to candle and grade their eggs before they start for town and then to offer the buyers their eggs on a quality basis. This means that the farmer offers so many dozen of fancy eggs at a certain price per dozen and so many other eggs of different grades at smaller prices. Inasmuch as the size and the condition of the shells of eggs count, the farmer is advised also to consider these things, which affect the market value of eggs. Under this plan the farmer quickly finds that he makes more money by selling his eggs according to quality than when he simply sells them at an average price per dozen which the buyer has to make low in order to cover himself against off-size, off-color, dirty, cracked, checked, or deteriorating eggs. If the farmer has 1 dozen of 17-cent eggs and another dozen of 13-cent eggs, he gets 30 cents for his 2 dozen, whereas under the other basis he probably would get only 13 cents a dozen or 26 cents for his basket. In the absence of a quality basis of buying, the buyer either simply pays a lump sum, gambling on the quality of the eggs and naturally fixing a very low price, or buys on a "loss off" basis, which means that he deducts from the farmer's returns all the bad, leaking, or unmarketable eggs found in his offering. In either event the farmer has had the trouble of bringing worthless eggs to town and does not get the benefit of the high price that would be paid for the percentage of strictly good eggs in his basket.

The quality basis of buying is generally believed by students of the business to lie at the very foundation of supplying the large centers steadily with eggs of good quality.

Quality buying is equally important to the local storekeeper and small-town egg collector. This was illustrated accidentally one day at the car when two of the three principals in an egg deal met in the candling room. One of these, a dealer who bought one the case-count plan—that is, paid a flat price per dozen for the eggs, whatever their condition—brought a lot of 10 dozen eggs and asked that their quality be determined by candling. He had paid 13 cents a dozen for the eggs, and the candle showed that only eight dozen could be rated either "firsts" or "seconds." The remaining two dozen were so bad as not to be marketable under any grade. A quality buyer who was one of the group said, "Those look to me like the same lot of eggs that were brought to my place this morning. I offered 15 cents for firsts and 12 cents for seconds, but the woman who brought them would not sell at this price, and said she could find an egg man who would take them all." The case-count buyer figured gloomily that he had paid about 16 cents a dozen for a mixture of "firsts" and "seconds," or 1 cent above the market price for "firsts." In another case it was found that a case-count buyer had bought the eggs that had been thrown out by a quality buyer. This practice, however, in many towns is being broken up by agreement among the merchants, who stamp rejected eggs and thus prevent their resale as "farm run of eggs."

In connection with the candling demonstration, the demonstrators of the car take particular pains to show each visitor, by means of photographs and actual eggs, the difference in the keeping quality between a fertile egg and an infertile egg, or one that is laid by a hen in a roosterless flock. The fertile egg, because of the chick germ in it, deteriorates very rapidly as soon as it is allowed to get warm. This deterioration appears as blood on the yolk, which is the first very noticeable evidence of the incubation of the chick. The next stage is the formation of the blood ring—a circle on the yolk—which appears when the embryo dies. The infertile egg, which contains no chick germ, will, of course, deteriorate if allowed to get warm, but as there is no germ to hatch, no "blood ring" develops and the physical changes in the contents are very much less marked, and the chemical changes which would make it inedible go on much more slowly. The infertile egg, therefore, will keep very much better and is a better product to put in cold storage for winter consumption. State poultry officials and the dealers in many cities encourage the farmers to remove roosters from their flocks after the season in which eggs for hatching are laid. This movement is aided by the fact that after the hatching season the dressed poultry and egg dealers frequently offer the farmer an attractive price for the roosters, which are then

dressed and sent to market. In Missouri, it is estimated, 1,000,000 roosters were removed in one week from egg yards in this way. The specialists believe that if roosters can be eliminated from the flocks the losses in commercial eggs will be greatly reduced. The farmer gains from not having to feed the rooster, the absence of which makes absolutely no difference in the laying of the hens. The infertile egg, moreover, is just as nutritious and desirable for food as the other.

The cold-storage plant in the car is designed for proving to the egg receivers of the towns the importance of chilling eggs to a temperature below 50° F. before they are shipped in refrigerator cars to the large cities. While this process would be of advantage if begun on the farm, it is realized that few poultry raisers can afford ice enough or the cost of even a small refrigerating machine for thoroughly chilling eggs. Instruction to the farmers in keeping eggs cool, therefore, is largely limited to such practical methods as storing in refrigerators or in the cooler places on the farm, such as the spring house, cold cellar, or ice house. Where none of these methods is available, the farmer is urged to gather his eggs quickly after they are laid and keep them ever after out of the direct heat of the sun. The value of refrigeration to egg shippers in the railroad town is so great, however, that every effort is made by those on the car to induce them individually or in combination to install refrigerating machinery large enough to chill the normal egg supply of their town. The egg specialists, by tracing hundreds of shipments of chilled and unchilled eggs, have demonstrated beyond question that the egg which starts cold and is kept cold arrives much better than the egg which is put warm into the refrigerator car. They have figures showing the exact number of hours required in an ordinary refrigerator car for a warm egg to be chilled down to the point where it no longer incubates or spoils. Other figures show how ordinary eggs, by means of a local refrigerating plant, can be brought down in 24 hours to the temperature at which they can safely be shipped. Eggs prechilled to this temperature remain at the safety point in the refrigerator car instead of having to travel for two or three days at dangerous temperatures until the ice in the refrigerator car can chill them. As a result of this demonstration work, many shippers who heretofore shipped warm eggs are now chilling the entire summer egg supply of their producing section and starting it to market in prime condition. In consequence, the eggs shipped by these dealers arrive at the great markets in essentially the same condition they were when candled by the local shipper. Disputes between the shipper and receiver as to the grade, quality, and price of such eggs are growing fewer in the sections where precooling has become a general practice.

Another portion of the car, which is kept cool by the air blown from the ice bunkers, has been made into a small packing room, where cases can be filled and properly nailed for shipment. The purpose of this work is to show the egg shippers the safest way of preparing their product for the jolting it must receive in freight cars. The importance of this work is indicated by a recent study of the breakage of eggs in transit. According to this investigation, on an average of 24 eggs out of every 30 dozen packed in a case arrived at market either cracked, dented, leaky, or mashed. These figures represent the detailed examination of 6,000 dozen eggs before and after shipment, and the results of a general study of the condition of 71 carloads of over 500,000 dozen eggs shipped in car lots from 36 packing houses in the corn belt to 10 different markets on the Atlantic coast. They mean that New York City alone has a breakage of at least 116,000,000 eggs annually. The study was also extended to the question of whether the egg breakage was due principally to the jarring received in railroad cars or to carelessness on the part of the packers. Over 200 cases, or 6,000 dozen eggs, were separately examined at the packing house and the place of each egg in the case charted. As a result of this examination it was found that over 19 eggs to a case, or 5.34 per cent, were broken or had cracked shells before the eggs were loaded in the car. Between the casing of the eggs in the packing house and their delivery to the city merchant there was an additional breakage of over 5 eggs per case.

The number of eggs broken in transit, it is believed, could be greatly reduced if only sound, new cases were used, proper packing employed, a proper system of nailing on the covers followed, and an efficient method of stowing and bracing the cases in the car practiced. A study of egg cases has established exact facts as to thickness of the wood, and has shown that there is a right and a wrong way to drive every nail employed in putting the case together.

By sending out thousands of dozens of eggs packed in many cases and stowed in different ways in cars and then recording the condition of the eggs on their arrival after a long journey, the specialists have determined that a cement-coated nail will hold better in an egg case than a smooth nail; that the use of less than 6 nails in closing the case greatly increases its chance of straining; and that nails driven in straight make the box much more rigid than nails carelessly driven at an angle. The experiment has also shown the most effective place to drive each nail. One of the most disastrous things that can happen to an egg case, aside from actually coming apart, is for the right angles at the corners to spring, with the result that the case loses its rigidity and the eggs are broken. The straight nail tends to prevent this far better than the nail carelessly driven which goes in at an angle and does not fully grip the wood.

The way in which the eggs are packed inside the crate is also very important. Many experiments have shown that the fillers, or little cardboard cells in which the eggs are put, must be new and strong and that the flats, or cardboard sheets placed at the bottom and top of each case and in between the layers of eggs must be springy and unbroken. There is, of course, a temptation to reuse these fillers and flats. In the case of the fillers, the little projections around the outside which keep the nearest line of eggs from coming into contact with the box are very important and in second-hand fillers these are apt to be bent, with the result that the eggs are not kept in place but shift about with the movement of the filler. Some of the fillers when once used are dampened and weakened by "leakers," with the result that each layer of little partitions, instead of being rigid and keeping the eggs in place, has weak points which permit individual eggs to mash against each other. Much of the breakage in transit is due, not to unusually rough handling by the railroads, but to neglect of these simple facts. Careless packing has resulted in such claims for damages and such controversies between egg shippers and railroads in the past that many of the railroads wished to give up handling case eggs. The investigations tended to establish the actual responsibility for breakage, with the result that relations between railroads and egg shippers are becoming more amicable.

To make their demonstrations in egg packing more practical, the experts with the car invite one or more of the shippers to send in a commercial shipment of eggs and the cases and then help the local packers to place the eggs and nail up the cases according to the method which experience has shown gives the greatest safeguard against breakage in transit. At the same time the doctrine of precooling of eggs is combined with this packing work, because before the eggs are packed they are properly chilled in the car and all the operations are carried on where the air is held at a low temperature, so that the eggs will have less chance to deteriorate while they are actually being packed.

The quality buyer of the little towns as a general thing is far better informed than his neighbors as to modern methods of handling his eggs, though even he frequently picks up points in the demonstration car which mean dollars and cents in his business. The case-count buyer is commonly the man who needs education. Many do not even know how to candle and grade eggs, and their operations, instead of being based on sound business principles, are largely in the nature of speculative experiments. They commonly do not conduct a steady business, but buy when they think they can make profits. They frequently guess wrong and

sometimes stop buying just when profits are to be made. The attitude of one of them is fairly typical of many. This man regarded the commission men of the cities or the larger concentrators near home as a set of cheats who never returned just prices for the eggs he sent. The railroads, according to his statement, generally smashed the cases all to pieces and then refused to pay his claims for damages, on some such "fool" reason as the use of second-hand or old cases, second-hand flats or fillers, or the lack of proper packing. Strange to say, the quality buyer in this same town found no such difficulties in his way.

That the arrival of the car does mean monetary advantage to the poultry industry of the neighborhood is clearly evidenced by the fact that the railroads are very anxious to have the car run over their territory and favor its progress in every way. The progressive men of the different egg-shipping towns constantly petition that the car make side trips to them or visit their towns on its next swing. The state agricultural agencies co-operate in every way with the car, frequently sending with the Federal demonstrators not merely their own egg-handling experts, but their poultry-raising expert as well, to combine with the work lectures and demonstrations on improving breeds of poultry and better handling of chickens so as to increase the egg yield. In some states the state poultry car with its exhibits of different breeds of poultry and models of poultry houses, poultry devices, charts, and reading matter on improved poultry methods, goes along with "Uncle Sam's" egg-packing car. In many cases the day of the egg demonstration is made also an occasion for a stereopticon or other illustrated lecture on profitable chicken keeping.

In its 7,000-mile journey the car has already visited 117 different egg-shipping towns, and over 11,000 farmers, commission men, and school children have gone up and down its wooden steps to see for themselves the advantages of the proper handling of the nation's egg supply.

The success of the work is measured primarily by the reports of the egg collectors and the railroads that trouble with eggs is decreasing in the territory visited by the car. The demonstrators from time to time are also rewarded by the fact that some farmer and his wife will tell them that what they had learned was well worth the 10 or 15-mile drive to town, and that they intend to introduce the methods taught, so far as practicable, on their own farm. At one stop on the second trip of the car, a farmer broke into a conversation between a dealer and the demonstrator to say: "Well, I have been helping you considerable this year to get those first-quality eggs. You got it straight, young fellow. I sold off all my roosters a while back, and I gather the eggs twice a day, keep them in the coolest place I can find, and market two or three times a week. I'm getting now $1.25 a case more than before I did these things. What I have done hasn't cost me a cent, but it does take more time, and it's a heap more profitable, I'm glad to say."

The demonstrators, however, do not expect to bring about an egg millennium by one day's demonstration. They realize that much that they teach is new and that the carrying out of some of their directions involves departure from life-long practices, and in many cases prejudices, on the part of the individual egg raiser and the individual egg shipper. One woman, convinced that infertile eggs would keep better and market better than fertile eggs, was nevertheless unwilling to get rid of the rooster in the flock because he was a prime favorite with the children. In time, however, the demonstrators believe that the argument of a few more cents added to the weekly spending money from the eggs will overcome such sentiment. They understand clearly, though, that farmers will not take the trouble of eliminating roosters and grading their eggs and delivering them to town as fresh as possible unless the egg-buying merchants adopt the quality basis and make it worth the farmer's while to produce better eggs. The farmer is not in business for his health; his time is overfilled; his duties are many; his leisure limited; and the only argument that will make him introduce better methods on the farm is the fact that better methods pay.

BLEACHED OATS WARNING.

The Department of Agriculture has been requested by the National Grain Dealers' Association to define its position with respect to the application of the Federal Food and Drugs Act to the transportation in interstate commerce of oats which have been bleached with sulphur dioxid and contain added water, due to the bleaching process. This request was accompanied by a request for a modification or suspension of Food Inspection Decision 145, issued July 9, 1912, which reads as follows:

The Department of Agriculture has received numerous inquiries relative to the application of the Food and Drugs Act to oats, barley and other grains bleached with the fumes of sulphur. It appears that by this process grains which are damaged or of inferior quality may be made to resemble those of higher grade or quality, and their weight increased by the addition of water. Such products, therefore, are adulterated within the meaning of the Food and Drugs Act of June 30, 1906, and can not be either manufactured or sold in the District of Columbia, or in the Territories, or transported or sold in interstate commerce.

It is represented, however, that grains which are weather-stained, or soil stained, the quality of which is in no wise injured in other respects, are sometimes bleached with sulphur fumes. Pending the report of the Referee Board of Consulting Scientific Experts as to the effect upon health of sulphur dioxid, and the results of experiments being made by this department as to the effect of sulphur-bleached grains on animals, no objection will be made to traffic in sound and wholesome grains which have been bleached with sulphur dioxid and from which the excess water has been removed, provided that each and every package is plainly labeled to show that the contents have been treated with sulphur dioxid. Bulk shipments should be properly designated on invoices. The terms "purified," "purified with sulphur," "processed," etc., are misleading and not proper designations for these products.

Attention is also called to the fact that grains bleached with sulphur fumes may have their germinating properties very seriously impaired.

Under the Federal Food and Drugs Act oats, in common with other articles of food, are adulterated if they are "mixed, colored, powdered, coated or stained in a manner whereby damage or inferiority is concealed." Investigations of the Department of Agriculture show that the bleaching of oats which are moldy, partly fermented or otherwise damaged, serves to conceal damage or inferiority. These conclusions of the department have been confirmed by statements made by representatives of the National Grain Dealers' Association at a recent hearing accorded them by the bureau at their request. Damaged oats and oats of inferior quality which have been bleached or otherwise treated so as to make them resemble those of higher grade or quality, in the opinion of the department, are adulterated within the meaning of the Federal Food and Drugs Act.

It is uncontroverted that moisture is added to oats in the process of bleaching with sulphur dioxid. Oats which contain added moisture, in the opinion of the department, are also adulterated. The shipment in interstate commerce of oats which are adulterated on account either of treatment whereby damage or inferiority is concealed or by the presence of added water is prohibited by the act.

Neither the representation that a large proportion of this season's crop of oats is of inferior quality nor the representation that the average moisture content of the season's crop of oats is unusually high affords any sound basis for relaxing the vigilance of the department's inspectors. The department, therefore, gives warning that the transportation and sale in interstate commerce of damaged oats and oats of inferior quality which have been bleached or otherwise treated so as to conceal damage or inferiority and oats which have had their weight increased by the addition of water will be regarded as in violation of the Federal Food and Drugs Act, and proceedings under the act will be instituted in all cases where sufficient evidence is obtained to justify such action.

Fishing Industry of the United States

In the Fisheries of This Country Each Year Shows an Increased Aggregate Output with Increased Income to the Fishermen Dependent on Various Factors—Knowledge of Fish Resources Essential to all Americans

By H. M. Smith, Commissioner of Fisheries

(Continued from previous issue.)

IN JANUARY, 1914, an advantageous opportunity was presented for introducing this cheap, abundant, and excellent mollusk in one of the prominent hotels of Boston, and by the judicious cultivation of newspaper publicity the experiment attracted so much attention that within a few months mussels were being served and given a conspicuous place on the menus of over 70 of the principal hotels, restaurants and clubs of the city. After the public had become familiar with the new article of food, either by actual trial in the public dining rooms or through the numerous newspaper articles, both serious and humorous, arrangements were made to have them placed on sale by retail dealers and vendors, who were furnished with large placards giving the product the Bureau's endorsement. Simultaneously there was issued and generously distributed a circular explaining the nature of sea mussels, their excellence, abundance, and cheapness, and giving a number of tested recipes for cooking them. About the same time every police station in the city was supplied with mussels and circulars for the use of the officers in their homes, thus establishing foci of information concerning the new food in all parts of the city.

This practical campaign attracted wide attention and placed the mussel as a regular commodity in the markets of Boston and adjacent communities, to the benefit of consumer, dealer, and fisherman. The propaganda will be extended to other parts of the seaboard; and as the mussel is excellent as a canned product, prepared in a variety of ways, its consumption should be eventually extended to all parts of the country.

Preliminary experiments and inquiries have been made for a somewhat similar campaign to secure the utilization of the dogfish, but as this species is the victim of prejudice, and other impediments to its exploitation are recognized, it is probable that legislation giving the Bureau additional authority in the use of its appropriations and employes will be is not only itself wasted, but raises the price of recognized food fishes by interfering with their capture. The Bureau believes that it is impracticable to materially reduce the numbers of these destructive little sharks, but that if they can be brought into consumption as food there will accrue not only relief to the now harried fisherman but a double benefit to the consumer.

The fish-cultural operations of the Bureau during the fiscal year 1914 were attended by a high degree of success, and the output exceeded that of any previous year. This was accomplished without increase in funds over those available in 1913. The work was for the most part conducted along established lines, with special attention to increased efficiency; and the noteworthy results attained have come chiefly through the development of present resources and the extension of the operations into territory contiguous to existing fields of activity.

The egg taking and hatching operations were conducted in 34 states and Alaska, and upward of 40 food and game fishes and the lobster were propagated. The output aggregated 4,047,643,417 fish and eggs. Of this number, 485,000,000 represented the migratory food fishes of the Atlantic coast streams, 1,020,000,000 the commercial fishes of the Great Lakes, 2,276,000,000 the food fishes of the north Atlantic coast, 223,000,000 the salmons of the Pacific seaboard, and the remainder the fishes of the minor interior waters. About 98 per cent of the output represents the commercial food fishes, and a very large percentage of these were hatched from eggs which, under natural conditions, would have been lost.

Distribution of fishes suitable for stocking public waters or restocking depleted ones were made in practically every state in the Union and Alaska, while thousands of small streams, lakes, and ponds—the majority of them located on farms—were stocked with black basses, crappies, sunfishes, catfishes, and other desirable species. The distribution of this output necessitated 611,691 miles of railroad travel, 131,156 of which were performed by the Bureau's cars and the remainder (480,535 miles) by detached messengers. All transportation was paid for, with the exception of 96,463 miles.

While the artificial propagation of some valuable food fishes was on a smaller scale than usual, owing to the local climatic conditions prevailing during the spawning season and to other factors over which the Bureau had no control, necessary. The dogfish, on account of its rapacity, is a scourge to the fisheries, and so long as it remains unutilized large gains were made in other fields where natural conditions were more favorable. Among the species propagated in larger numbers than in the previous year were the chinook, silver, humpback dog, and landlocked salmons, lake trout, pike perch, striped bass, sunfishes, smelt, cod, and flounder.

The popularity of the Bureau's work in stocking public and private waters, and the benefits accruing therefrom, are indicated by the widespread interest displayed by people living in all sections of the country. The applications for food and game fishes received during the year numbered more than 10,500, fully 75 per cent of them being for the black basses, crappies, sunfishes, and other pond fishes, for stocking natural interior waters of small area and artificially constructed ponds on farms.

Notwithstanding the annual growth and expansion of the Bureau's activities, its present facilities are heavily taxed in the attempt to fill the constantly growing demand from all sections of the country for fishes for public and private waters. Large as are the annual distributions, the output of none of the species exceeds the actual needs and in some instances falls short of the requirements. This is particularly true of the warm-water fishes adapted to cultivation in ponds. Owing to the impracticability of propagating such species by the artificial manipulation of the eggs, in accordance with the methods pursued in salmon and trout culture, the annual supplies are so limited that the Bureau has great difficulty with its present facilities in meeting the growing demands.

Notwithstanding the great development of fish hatching in the United States, the possibilities for effective work in various sections of the country remain practically unlimited; and with adequate financial support the Bureau can make vast unproductive areas in the South and West, in the Great Lakes and Rocky Mountain regions, on the Pacific coast, and in Alaska yield immense numbers of food and game fishes for stocking public waters.

In order to minimize the possibility of injury resulting from the introduction of nonindigenous fishes into State waters, the Bureau has adhered to its policy of deferring to the judgment of the proper state officials regarding all applications for fish not native to a given state, and has definitely decided to discontinue the planting of predaceous fishes, such as the black basses, crappies, sunfishes, perches, pikes, and allied species, in any of the lakes or streams of the Pacific coast which are inhabited by salmon or trout or connected with trout and salmon waters. This policy which commends itself to all who have the welfare of the fisheries at heart, has received the formal approval of fishery authorities and the congressional delegations of those states. Acting in pursuance thereof, the Bureau will henceforth refuse to entertain applications for any of the fishes mentioned for stocking waters in the Pacific coast states.

The most extensive fish-cultural work done by the Bureau is addressed to the Pacific salmons. In 1914 hatching operations were conducted at 14 points and egg-collecting at 14 other points. The general results attained were gratifying, and the output materially exceeded that of 1913.

With the exception of the Quiniault region, Washington, where investigations are in progress looking toward the inauguration of fish-cultural work in that field, most of the more important salmon streams in Washington and Oregon are covered by the Bureau's operations, and with increased facilities for handling the eggs and young, the installation of permanent traps and barriers to intercept the run of fish, and the improvement of the water supply, which are now being

provided for at many of the stations, the output another year should be materially increased.

A condition which curtailed the run of salmon in streams on Afognak Island, Alaska, in 1912-13 was again in evidence in the season of 1913-14; that is, the volcanic ash covering the island as a result of the eruption of Mount Katmai on June 6, 1912, proved a material obstacle to fish-cultural operations. The ash was washed from the mountain sides into the rivers and creeks with every rain, forming effectual barriers at the mouths of some of the streams against the entrance of salmon from the sea. The spawning of the red salmon commenced late in July and continued to the middle of October, but the run of fish in Litnik Lake and tributaries was small, and comparatively few ripe fish were secured. The fry resulting from this work numbered 7,761,700.

It had been planned to collect redfish eggs at Malena Lake, but an investigation developed the fact that the mouth of the creek forming the outlet of the lake was so filled with ash that the fish could not enter. Commercial fishermen from Malena reported that salmon ascended the river from the straits, but being unable to reach their spawning grounds returned to the ocean.

Investigations at Eagle Harbor and Uganik Lake, on Kodiak Island, in the spring and summer of 1913, developed the fact that there is not a sufficient run of salmon at either of these points to warrant the establishment of a field collecting station, taking into consideration their inaccessible location and great distance from Afognak. It is now being planned to conduct investigations at several points nearer the main station, in the belief that more productive and less expensive fields can be found.

In the vicinity of the Yes Bay, Alaska, hatchery the run of red salmon in the summer and fall of 1913 was smaller than usual, and the output of fry was correspondingly reduced. Continuous rains throughout the spawning season caused unusually high water in the streams tributary to Yes Bay, making it exceedingly difficult to capture spawning fish in the deep, swift waters on the spawning beds; but by close and persistent application 49,050,000 eggs were secured, and 94 per cent of these were hatched. Of the resulting fry, 18,656,000 were distributed after the absorption of the yolk sac, and the remainder were held and fed until they had reached a length of 1½ to 2 inches. Humpback-salmon eggs to the number of 5,280,000 were collected near Ketchikan during the fall and transferred to the Yes Bay station for development. Important improvements effected at this station during the year included the installation of an electric lighting plant and the construction of three salmon-rearing ponds, each 12 by 60 feet.

The year's operations at the Washington stations were very successful, the output of all species numbering 48,892,246 fish and eggs. The collection of blueback-salmon eggs was considerably curtailed by the escape early in the season of a large number of brood fish which were being held in Baker River to ripen, and the outcome of the work with dog salmon and steelhead trout was not as great as had been anticipated. These shortages, added to the loss of young salmon at the time of the destruction of the Baker Lake hatchery by fire, materially reduced the output, but the substantial gains in the propagation of the chinook, humpback, and silver salmons gave an aggregate output nearly 10,000,000 in excess of that of the previous year.

Violent rains, followed by heavy floods, in streams contiguous to the Quilcene and Duckabush stations, on Hoods Canal, wrecked the racks and traps and completely destroyed a barrier that had been constructed in the Duckabush River; but notwithstanding these adverse conditions the work of the stations resulted satisfactorily. The run of humpback salmon in Hoods Canal during the fall of 1913 was enormous. Schools of salmon many acres in extent were observed near the mouths of the various streams as they slowly made their way up the canal. A very large number of these fish made their appearance below the racks at the Duckabush station before preparations had been completed for the collection of eggs, and the major part of them passed on up the river.

There was a slight falling off in the collection of chinook-salmon eggs in some fields in the State of Oregon, but this was more than compensated for by the gains in other parts of the State. The conditions affecting the run of chinook salmon in the Columbia River were similar to those existing in 1913. An enormous run of fish—said to be one of the largest known—appeared in the river early in September, increasing rapidly as the season advanced. At the stations on the Big White Salmon and Little White Salmon Rivers the 44,229,000 eggs taken far exceeded the capacity of the hatcheries, making it necessary to transfer large consignments of eggs to other stations for development. The destruction of the racks on the Clackamas and Lower Rogue Rivers and the failure of the usual run of fish into the Illinois River curtailed the output of chinook salmon in those fields. The distribution of silver salmon from the Oregon stations was nearly three times that of the previous year, while there was an average yield of steelhead trout.

The work accomplished at the California stations was satisfactory. The output of chinook-salmon fry and fingerlings was nearly double that of last year and of silver salmon fully ten times as great. The majority of the eggs taken on the McCloud River were secured from the fall run of fish, the spring run being very light. At the Battle Creek and Mill Creek auxiliaries, where only the fall run is available, 33,060,310 chinook-salmon eggs were collected. Silver-salmon eggs to the number of 3,129,000 were collected in the Klamath River. An attempt to secure eggs from the commercial fishermen on the Sacramento River resulted in failure, because of the irregularity of their operations and the poor success attained in transferring the green eggs in wagon over the rough mountain roads to the hatcheries for development. Another year an attempt will be made to capture brood salmon at the point where Mill Creek enters the Sacramento River and hold them between racks in the creek for the ripening of their eggs. There was only one run of chinook salmon in the Klamath River in the vicinity of the field station at Hornbrook, and as fully 50 per cent of the fish composing it were undersized the collections of eggs were inconsiderable.

The superintendent of the California stations reports that the State authorities have taken steps to protect the young salmon liberated in the Sacramento River by the rigid enforcement of the law compelling the screenings of intakes to irrigating ditches and the easements and overflows of the river, thus preventing the passage of young salmon and their destruction on the lowlands. He also reports that the State Fish Commission has greatly increased its facilities for rearing salmon fry, and has improved its methods of distribution. Under the changed conditions there seems to be no necessity for changing the location of the Bureau's stations in California, or departing from the co-operative policy of turning over to the State hatcheries for development the surplus salmon eggs taken at the Baird and auxiliary stations.

The Bureau is providing facilities which will enable it to rear each year a larger percentage of salmon to the fingerling size, in the expectation that eventually most of the output may be liberated as fingerlings or, in some cases, yearlings. This procedure entails a large increase in expense, and the funds available do not permit the immediate establishment of all the rearing ponds and other facilities necessary to accommodate the entire product. A very important item of expense is food, and a cheap and efficient salmon food is one of the great desiderata. Various experiments have been undertaken with a view of decreasing the cost of feeding, and it is possible that the solution of the problem will be found in the utilization of the parent fish, which have heretofore been mostly wasted. By salting, drying, or freezing the bodies of the spent fish, a large quantity of food will be made available during the entire period when it is desirable to retain the young salmon.

In 1914 the cost of rearing salmon to the fingerling stage varied from 24.8 cents to 86 cents per thousand, according to the particular station and the average size of the fish at the time of planting. The lowest cost secured was that of rearing chinook salmon at the California stations.

The creation during the year of a Pacific district embracing all the Bureau's salmon stations in California, Oregon, Washington, and Alaska and the placing of their operations under the general direction of a field superintendent have been productive of good results. Many minor routine matters pertaining to the Pacific salmon work heretofore attended to in the Washington office are now acted upon by the field superintendent. Various improvements and much economy have been effected by the periodical inspection of the stations, and the central office is in a better position than heretofore to act intelligently upon matters relating to the salmon work.

The fish-cultural work on the Great Lakes is conducted at four main stations and numerous auxiliaries, and is addressed to three great commercial fishes—the lake trout, the whitefish, and the pike perch. Incidentally, the cisco or lake herring and other local food fishes are handled as circumstances permit.

The collecting of lake-trout eggs for stocking the Michigan and Minnesota hatcheries of the Bureau was subjected to the provisions of the new law enacted by the Michigan Legislature in 1912, which became operative for the first time in the fall of 1913.

(To be continued.)

Notes from Field of Food Control

GEORGIA and South Carolina have definitely ruled that flour bleached with nitrogen peroxide gas by the so-called Alsop process, may be sold in those states, if the sacks are labeled with the words "Electrically Bleached." The secretary of one of the federations has been circularizing the millers, acquainting them with this fact and making the claim that a number of other states, including Kentucky and Tennessee, have already ruled to the same effect, or will shortly issue a similar ruling. It is understood that the national authorities have declined to approve the label "Electrically Bleached" on flour bleached with the Alsop process and shipped in interstate commerce. Not only does such a label appear to be objectionable to the government, but it is objected to as a gross discrimination by those who advocate chlorine bleaching. The objection to the latter class is probably due to the fact that Georgia and South Carolina, while permitting flour bleached with the nitrogen peroxide gas to be labeled as "Electrically Bleached," require flour bleached with chlorine gas to be labeled "Bleached with Chlorine." It is difficult to see how the label "Electrically Bleached" on flour bleached with nitrogen peroxide gas can be defended. The nitrogen peroxide gas that is being used for bleaching flour is generated by various means, such as nitric acid in contact with metal; nitric acid decomposed with an electric current; ammonia and heat and a flaming arc to produce an intense heat to convert the air into nitrogen peroxide. All of these methods are being currently used in the mills of the United States for bleaching flour. It is true, of course, that the nitrogen peroxide as generated in the latter method and used for bleaching flour is produced through the use of electricity, but the electricity itself does not enter into the nitrogen peroxide and is in no sense the bleaching agent. Electricity is also used to produce chlorine gas, and it would be just as accurate to label chlorine bleached flour "Electrically Bleached." As a matter of fact, such a label on either class of bleached flours is deceptive and should not be allowed. Inasmuch as the national authorities refuse to approve such a label for interstate commerce, the rulings issued by Georgia and South Carolina will be of little practical benefit. Such rulings apply only to flour milled and sold in these two states, and in view of the attitude of the national authorities can have no application to flour milled in other states and shipped into Georgia and South Carolina for sale.

* * *

¶ A law passed by the last California legislature requiring the labeling of imported eggs, was declared unconstitutional in the Supreme Court recently. It was enacted after considerable importation of Chinese eggs had started. They were sold below current prices for domestic eggs.

* * *

¶ Four hundred dozen cans of hominy, shipped into Nashville from a Kentucky city have been condemned by City Pure Food Inspector Danley. On microscopical examination it was found, according to Mr. Danley, that the hominy was made of unsound corn, and therefore unfit for human consumption.

* * *

¶ In February, 1912, the Health Department sued the Chicago City Railway Company for bad ventilation in the near-side cars. It established its case, but the court declined to impose any penalty, and dismissed the complaint. Mr. Swartz, representing the City Law Department, carried the case to the Court of Appeals, which has just decided in favor of the city. This case illustrates the heart-breaking difficulties the Health Department has to get anywhere in the enforcement of its important ordinances. Practically every attempt that is made to control any important industry or group of corporations has to be fought through all the successive stages up to the Supreme Court, before we can secure enforcement. Still, they have not lost in the court of last resort a single important suit in the last four years, and, slow as the progress is, we still make progress.

¶ A public hearing will be held in Washington on October 9 by the Bureau of Chemistry upon the subject of the marking under the net-weight amendment to the Food and Drugs Act of the quantity of the contents, when in package form, of that class of confectionery known in the trade as "count" goods. The hearing will be held at 10 a. m., October 9, 1915, in room 427, Bieber building, 1358 B street, S. W.

* * *

¶ During the three winter months foods in cold storage in Pennsylvania, with the exception of beef and pork, decreased materially in quantity, according to figures made public by Dairy and Food Commissioner Foust. Commissioner Foust says that the warehouse reports for the first three months of the year show that eggs in shell decreased one-half from December 31 to March 31, while eggs out of shell decreased by a smaller percentage. Butter in storage showed a marked decrease during the period, as did poultry.

* * *

¶ The Cincinnati Municipal Pure Food Exposition, a corporation without profit, effected a permanent organization recently by electing Dr. R. B. Blume president, Andrew H. Foppe vice-president, Rudolph Benson secretary, Saul Klein treasurer, E. H. Anthony, Clarence Bahlman, Henry A. Marks, William G. Stiegler, Milt Milander, George E. Rendigs, and Dr. William J. Graf as trustees. Arrangements have been made for another pure food show next year.

* * *

¶ Fifty-four sacks of a product purported to be Creamo dairy feed were seized at New Albany, Ind., by Frank Ream, United States deputy marshal, on the charge that adulterations had been substituted and that violations of the state pure food law had been made. The feed had been shipped into the state by the Rapier Sugar Feed Company of Owensburg, Ky., and was in the possession of H. L. Graf of New Albany. It is the contention of Federal authorities that the formulas appearing on the outside of the bags had not been followed and that while such product could be sold in Kentucky, where is was manufactured, the alleged subsequent adulterations made the sale in Indiana unlawful. Federal authorities contend the original labels were replaced by Indiana labels, but that the adulteration remained.

* * *

¶ Milk clean-up campaigns are to be extended to all of the larger cities of Iowa by the state food department, according to an announcement issued by Dr. O. P. Thompson, who has had charge of this work in Dubuque, Muscatine, Burlington, Keokuk, Des Moines and Council Bluffs. The campaigns will be conducted during the coming fall. Inspections are to be made into the condition of the milk supplies of Marshalltown, Ottumwa, Cedar Rapids, Fort Dodge, Mason City and Iowa City. Dr. Thompson declares that conditions in those cities in which campaigns have already been conducted were found to have been much improved over what they were a few years ago. Adulteration of milk seems to have ceased altogether, he says. A few years ago it was common practice to use preservatives in milk, but this has been stopped since the inspecion began. Most of the milk, it is claimed, tests out well, and where the inspectors find evidences of irregularities of any sort in the conduct of a dairy, they visit the dairyman and look into the source of trouble and help him correct it if possible. Where men make a business of dairying it has been found that they are most of them not only anxious to comply with the law but to improve their product. Government experts assist the state officials in their milk clean-up campaigns. When they go into a town they take samples of the milk being sold by various concerns and these are thoroughly tested. A complete record is kept of just what each dairy's product shows, and the work is being done now more thoroughly than ever before, according to Dr. Thompson. The state department is also interested in increasing the consumption of milk in Iowa and enlarging the dairy business of the state.

¶ Proprietors of hotels and restaurants in the upper peninsula, (Mich.) have been notified that the food laws are being rigidly enforced and a hint by Deputy Inspector John T. Rowe that arrests may follow is productive of results. After an inspection of lower hotels and restaurants, Mr. Rowe has returned to the iron country to continue his work and he likely will return within a few weeks for a more thorough inspection. A Marquette restauranter on complaint of the inspector this week was fined $10 and costs for dispensing skimmed milk under the guise of whole milk.

* * *

In a lecture before a New York University class in foreign trade at the New York Stock Exchange recently, Dr. E. E. Pratt, Chief of the Bureau of Foreign and Domestic Commerce in the Department of Commerce at Washington, outlined the efforts which his department is making to promote the commerce of the United States abroad. The American public and particularly the American business man, Mr. Pratt said, has learned for the first time since the war began that foreign markets exist. In the place of past apathy, he pointed out, it has now happened that foreign trade is marvelously well advertised, and that every manufacturer is now thinking of foreign trade and trying to decide whether or not he is going into it, and what are the best methods for securing profitable trade. The business concern which makes adequate use of the information furnished by the bureau of Foreign and Domestic Commerce, stated the speaker, has a powerful tool placed in his hand.

* * *

¶ "Ice cream samples show an unfavorable situation and indicate great room for improvement, not only in butter fat, but in cleanliness." The foregoing is what W. H. Phipps, chief of the Kansas City food and dairy division of the health department recently told the hospital and health board. His statement is based on reports made to him by the city chemist who has been making an analysis of many samples of ice cream recently. It has been contended for some time that the ice cream condition in Kansas City is deplorable and needs close supervision. Mr. Phipps' statement appears to bear out this contention, but an effort is to be made to obtain a better and especially a cleaner product. There is just as much danger from disease in impure and unwholesome ice cream as there is in infected and impure milk. One of the results of uncleanliness is ptomaine poisoning, which frequently results in death. Many persons have an idea that because the cream has been frozen no germs can exist. Scientists have demonstrated that this is not true, and that the most deadly and virulent form of germs may exist indefinitely at a temperature equal to that of ice cream. Typhoid germs have been known to remain in the ice of ponds or creeks all winter and cause a deadly epidemic in the spring. It is because of this fact that the health department is going to insist on having pure ice cream sold to the consumers of Kansas City. The report which Mr. Phipps made on the milk situation however showed a far better condition It showed that there was a marked increase in the production last week over the previous week of both A and B grade milk and a decrease in Grade C, which the new ordinance provides must not be sold raw. Last week 80.7 per cent of all milk samples tested showed them to be in the Grade A class, while on the previous week it was but 79 per cent. Likewise 17 per cent made Grade B, as against 16 per cent during the previous week and there was a marked decrease in the production of Grade C milk. Only 2.3 per cent of the samples tested last week were placed in Grade C, while during the previous week 4.6 per cent went in this grade. There also was an increase in the butter fat content in all milk samples brought in by the inspectors at random from dairies and milk plants. There was not one case of a violation of the ordinance as regards low butter fat and the samples averaged almost 1 per cent above the standard required by the old ordinance. This would make the average nearly 4 per cent, while the new ordinance requires only 3.25 per cent. The report shows that there also was a marked decrease in B-coli in A and B grades of milk. Only 15 per cent of all milk tested last week showed the presence of this germ, while during the previous week it ran as high as 24.5 per cent.

¶ Consideration has been given to the form of declaration of quantity of contents on packages of sauerkraut in brine. It appears that sauerkraut is ordinarily packed in standard wooden packages of approximately uniform size and quantity of contents, measuring either 45, 40, 28, 14, 10, or 5 gallons, or is canned in tin. The department is of the opinion that when the containers are packed as full as is practicable with sauerkraut and only sufficient brine is used properly to protect and preserve the products, statements of quantity of contents upon wooden packages may be made, in accordance with definite trade custom, in terms of the United States gallon and fractions thereof. It further appears that sauerkraut canned in tins is sold, in accordance with definite trade custom, by weight of the entire contents of the can. The bureau is of the opinion that sauerkraut canned in tin may be marked in pounds and fractions or pounds and ounces, in accordance with such trade custom. Sauerkraut which contains an excessive or unnecessary quantity of brine will be deemed adulterated.

* * *

¶ When tea is put up in packages of uniform size or quantity of contents, as intended for sale at retail, the packages of tea should be marked plainly and conspicuously with statements of the quantity of contents in conformance with the regulations, Food Inspection Decisions 154 and 157. The question whether so-called bulk packages of tea in chests containing various quantities constitute food in package form within the meaning of the amendment of March 3, 1913, to the Food and Drugs Act is, in the opinion of the department, not entirely free from doubt. Under the circumstances the department will, for the present, interpose no objection to the importation of tea in bulk packages which are not plainly and conspicuously marked with statements of the quantity of their contents, provided the tea is otherwise in compliance with the Food and Drugs Act. Should it finally be decided that tea, under those conditions, constitutes food in package form within the meaning of the law, public notice of this decision will be given and importers afforded an opportunity for making the necessary arrangements to secure proper marking.

* * *

¶ The following letter has been sent to the trade by James Foust, Dairy and Food Commissioner of Pennsylvania: "We have recenlty had purchased in the open markets of Pennsylvania, two hundred and thirty-five (235) different kinds, brands, names and makes of vinegar, two-thirds of which have been analyzed and the balance of the samples are being examined by our chemists. I desire to call your attention to that portion of Section 2 of the Pennsylvania Vinegar Law, underlined, which relates to 'all vinegar made wholly or in part from distilled liquor.' The law requires that it shall be branded as 'distilled vinegar,' and all such distilled vinegar shall be free from coloring matter and shall contain not less than four (4) per centum, by weight, of absolute acetic acid. This is the law on the subject of distilled vinegar, and distilled vinegar must be labeled 'distilled vinegar' and sold and billed as such, and by the retailers sold as distilled vinegar. We find this product some times labeled and sold as 'white vinegar,' 'amber vinegar,' 'red vinegar' and under various other names, when the law says it shall be labeled, branded and sold as 'distilled vinegar.' There will be a number of prosecutions where the law has been violated on the points indicated above, and this circular letter is forwarded to you for your information and guidance in branding, labeling, billing and selling 'distilled vinegar.' I desire to also call your attention to that portion of Section 1, underlined, which has been interpreted and construed by the courts of Pennsylvania to the effect that no cider vinegar can be sold in this State if it contains any added water, drugs or acids. I sent you, under separate cover, Preliminary Annual Report for 1914, and desire to call your special attention to the test case against C. W. Burtnett, which was tried in the Dauphin County Court and carried to the Superior Court. This case will be found on pages Nos. 37 to 57, inclusive, and contains a complete copy of the record, together with the opinion of the Dauphin County Court, which was affirmed by the Superior Court. Trusting that you will conduct your vinegar business in such a way that the law will be complied with and by so doing save trouble for all concerned, I beg to remain, yours very truly, James Foust, Dairy and Food Commissioner."

Consular Trade Notes and Brevities

THE Bureau of Foreign and Domestic Commerce has a large number of catalogues and samples showing prices and grades of paper in use in various foreign countries. It is the intention of the Bureau to place these samples in its branch offices and in the offices of commercial organizations throughout the country, in order that American firms may have an opportunity to inspect them. These samples accompanied the consular reports which were published in the monograph entitled "Paper and stationery trade of the world." The Bureau will be very glad to hear from any American firms interested in examining these samples before the complete itinerary is prepared.

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¶ Over a million Calcutta jute bags were received at Honolulu from a Japanese vessel. They were for various Hawaiian sugar plantations.

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¶ Vinegar exports from the British Isles are about 1,000,000 gallons annually, practically all to British possessions, except 130,000 gallons to the United States.

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¶ The Costa Rican coffee crop will probably fall slightly short of normal this year, though the Tres Rios district, which grows the choicest coffee, has a good crop.

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¶ The official estimate of the new currant crop in Greece is now 130,000 tons against earlier estimates of 160,000. The quality of the fruit is reported as medium only.

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¶ Peanuts imported into France during the first eight months of 1914 totaled 45,729 metric tons, worth $31,829,000, against 41,029 tons, worth $28,439,000, during the like period in 1913.

* * *

¶ Whale-oil exports from Norway totaled 250,500 hectoliters (hectoliter=26½ gallons) during the first 11 months of 1913, and 355,900 hectoliters during the similar period last year.

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¶ Consul Herman L. Spahr, at Montevideo, has sent a revised list of importers in that Uruguayan city, which may be obtained from the Bureau of Foreign and Domestic Commerce or its branch offices.

* * *

¶ Comparing the trade movements of the United States in the calendar year 1914 with those of 1913, imports show a total of $1,789,022,426, against $1,792,596,480 last year; and exports, $2,114,257,539, against $2,484,018,292 last year.

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¶ The United States Mint exhibit in the Palace of Mines at the Panama-Pacific International Exposition shows each feature of this governmental branch's work, including money washing and money making. Souvenir coins of the exposition are coined daily, and Army, Navy and Presidential medals are on view.

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¶ A 950,000,000-bushel wheat crop in the United States this year was the Department of Agriculture estimate on June 8. The 1909-1913 average was 686,000,000 bushels. The price on June 1 was $1.315, against $0.844 per bushel on June 1, 1914. Exports of wheat in the fiscal year ended June 30, 1914, totaled 92,393,775 bushels, valued at $87,953,456. Exports of wheat for the first 10 months of the fiscal year 1915 (July 1, 1914—Apr. 30, 1915), were 236,019,679 bushels, worth $297,593,069. Although these shipments abroad of American wheat are unprecedented, exportations of this season's crop during the fiscal year beginning July 1, 1915, will probably be on a still greater scale. Wheat flour shipments abroad have correspondingly increased. The total for the fiscal year ended June 3, 1914, was 11,821,461 barrels, valued at $54,454,175, while for the 10 months ended April 30, 1915, exports have already reached 13,936,094 barrels, worth $79,058,695.

¶ There is in Kingston and other Canadian cities a large demand for cottonwood bowls. With the European supply cut off, an opportunity for Americans to do business is presented if they can furnish what is required. Several of the leading importers at Kingston have expressed willingness to consider samples and prices.

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¶ Prices wanted on flour per bag in New York for the various qualities, and information as to the approximate freight and insurance to Dedeagatch (Bulgarian port on the Aegean Sea) and the average transit time from New York to Dedeagatch. The Turkish minister of commerce states this is for exclusive use of civil population.

* * *

¶ "The rabbit has made great headway in the Australian district around Nimitybelle, and trapping has become a profitable industry," says a Sydney paper. "One buyer alone sent away over a ton of skins each week all through last season. It has been decided to start freezing works at that place. The exportation of rabbit skins from Australia now exceeds in value over $3,000,000 annually.

* * *

¶ There is a growing demand in Brazil for flower and garden seeds, the bulk of which have been imported from France, Germany, Portugal, Spain and other European countries, the United States supplying only a small part. Most vegetables and flowers grown in the United States are easily raised in the Rio de Janeiro consular district, and there is no reason why American growers should not be able with proper effort, to secure a fair share of the trade.

* * *

¶ Approximately 34,350 acres were sown to rice in California in 1915, according to government estimates. This is more than double the acreage of last year, and is a remarkable increase in the three years since 1912, when the industry began in a modest way with the planting of 1,400 acres on adobe soil in the Sacramento Valley. On December 1, 1914, the farm price of rice was $1 a bushel (45 pounds) making a return to the grower of $77 to $78 an acre.

* * *

¶ The chairman and the secretary of the Chinese Commercial Commission to the United States are now in Peking arranging an audience with President Yuan Shih Kai. They state that the immediate establishment of a Chinese-American bank and a trans-Pacific steamship company are absolutely necessary for the advancement of American-Chinese trade. They enthusiastically express gratitude for the generous American hospitality given the commission while on its recent tour of the United States.

* * *

¶ The war has disturbed beer importation into South China, and there seems to be a favorable opportunity for the introduction of American brews. Comparatively little beer is consumed by the natives, even in the open ports, but considerable quantities have been imported into China and Hongkong for the use of the foreign population, the supply of ships, and for a small consumption among the Chinese. The value of the imports into all China in 1913 is placed at $537,337, against a total of $545,126 in 1912.

* * *

¶ The number of trips of fish landed by American vessels at Boston in May, according to statistics furnished by the Bureau of Fisheries, was 233, aggregating 5,941,035 pounds, valued at $141,404, and at Gloucester 292 trips amounting to 4,630,127 pounds valued at $86,132. Italy's entry into the European war has had the effect of curtailing the supply of salt so necessary in curing fish for the American market. Trapani and Iviza salts are the ones chiefly used in curing cod and other ground fish. As a substitute, in the event of a shortage, Turks Island salt will probably be used.

Food News from the East

THE semi-annual meeting of the executive committee of the National Wholesale Grocers' Association was held in this city recently with every member, both of the executive and advisory committees, present except three. Though it was largely a routine proceeding, it turned out to be one of the most energetic and interesting recently held. It occupied four strong sessions and even the luncheons on both days were interspersed with addresses and informal talks regarding the general condition of the association and of the jobbers.

President Whitmarsh has emphasized the policy of having more activity on the part of committees and every committee was called on for an accounting of its proceedings, its affairs were freely discussed and suggestions arrived at for new lines of energy. One of the chief points discussed was the matter of cost accounting and, to get a fuller idea of the intricacy of the subject, the meeting was addressed by Prof. Melvin T. Copeland of Harvard University, who explained at length what the university has done for the shoe trade and for the retail grocers. He expressed a willingness to co-operate with the wholesalers in the same line and the educational committee, of which O. J. Moore of Iowa is chairman, was instructed to work in conjunction with Prof. Copeland in ascertaining from the members of the association just what their costs of business are, to study the same and recommend more efficient and accurate methods among the grocers of the country.

Another matter of importance was the discussion of the new Federal Trade Commission and the feeling was expressed that the grocers regard the new tribunal as of the utmost hope for them. Courts, it was shown, are hampered in their doings by the limitations of the laws before them, while the Trade Commission can study business questions on broader lines without limitation and reach conclusions which will result in more favorable laws. In order that the association be placed hand in hand with the commission, it was decided to have a special committee with O. B. McGlasson, A. A. Sprague and F. C. Letta of Chicago as members.

The scope of work for the pure food and legislative committee was enlarged by adding to it the work in the interests of uniform laws, also uniform bills of lading. In view of the elevation of Mr. Whitmarsh to the presidency, after six years as chairman of this committee, Former President Fred R. Drake of Easton, ranking member of the committee, was made chairman and, because of his expert knowledge of the metric system movement, the work in that direction was also merged with the activities of the committee. The committee was authorized to continue its work for generally uniform commercial laws.

On recommendation of the committee on bankruptcy laws, it was unanimously resolved that the present federal bankruptcy law ought to be amended materially and the committee was authorized to draw up recommendations in detail to cover the desired amendments.

It was decided to continue the publication of the "Official Bulletin," under the direction of the present officials and committee.

Boston was unanimously chosen as the place for the next convention, the time to be some time in June, 1916.

On both days of the convention, two sessions were held, with luncheons between interspersed with further discussions and brief addresses. Thursday evening the committees were joined by the leading New York City jobbers at dinner, followed by a theater party and after session.

* * *

PHILADELPHIA'S TRADE CRISIS.

Out of the decision of the Girard Grocery Company of Philadelphia to merge with the Philadelphia Retail Grocers' Association has come an intensely interesting evolutionary situation—a situation in which the jobbers of that city are virtually placed on trial for their life, a situation worth watching from every part of the country.

When the old Philadelphia Retailers' Association went out of business as a buying exchange and the few larger members took over that function under the name of Girard Wholesale Grocery Company, most of the old members were cut off from their preferential inside buying opportunities and the nice fat surplus of $200,000 in the treasury has since remained idle. Since then the Girard has grown till it realizes the need of two things—more members and more money to finance large trading. To secure both, the plan was evolved of taking in the old association members, letting them pay for their Girard shares at $2 a week instead of in a lump sum, and turning over the cash surplus of the association for the common good.

Now, if that worked out as desired, it might mean that the 2,500 "independent" grocers of the city, that is, those not already tied up to the chain store systems and buying exchanges, would come into the Girard fold. And what would become of the jobbers? It would mean that they would lose all their customers, for they can sell chains and exchanges only in a limited way and retailers are at a disadvantage in buying from the jobber because of a material difference in price. So the outcome has been that Philadelphia retailers are divided into two classes—the chains and exchanges on one side and the jobbers and remaining "independents" on the other.

Right there comes in the second move. The jobbers concluded that the specialty manufacturers, who had created the situation by selling the chains direct at jobbing prices, ought to stand by them in saving the little grocers. So they put it up to several manufacturers to grant them a reduction in price of 5 per cent and promises, in consideration of it, to get back of the goods of such manufacturers and show that it was economy, even amounting to a possible retrenchment in the cost of maintaining large corps of specialty salesmen. Inferentially, manufacturers who would not do it would be cast into outer darkness.

But the manufacturers, with a few exceptions, show a disposition not to grant any such concession. Instead, a party of about twenty-five manufacturers' district sales managers met secretly in this city and decided that it would be cheaper for them to start a co-operative distributive house in Philadelphia, with co-operative warehousing, receiving, delivery, billing, clerical work and collections—in fact, a joint jobbing house, insofar as the participating specialties were concerned. They discussed the costs and came to a conclusion that it was cheaper and better than jobbers. All agreed to take it up with their principals, with a view to ascertaining whether they would join in such a warehouse as stockholders.

And there the matter stands at present. The Philadelphia jobbers have not tried to enforce their demand, though they are doing their best to push the goods of the few manufacturers who have "come across" and are said to be making good. It is further said that the "independent" retailers are not so enamored of the exchange plan as had been thought and hundreds of them are disposed to stick to the jobbers as a matter of principle and fight it out. So the war goes merrily on and even if profits are not as large as might be, the evolutionary struggle is getting interesting. It is virtually a tug-of-war. Half of Philadelphia retail grocery stores are supplied independent of the jobbers and the test is whether the proportion shall grow larger or diminish.

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ENGLAND CONTROLS OUR CANNED GOODS.

Through the indirect operation of her war embargo on tin, England has seized possession of America's canned goods trade. Not till recently did it dawn on the canners and exporters and, although it will not actually cause much trouble in practice, it has caused some surprise.

It appears that England controls virtually all the available block tin that goes onto American tin plate and is made into

American tin cans and boxes. Some time ago, she established rules to prevent it going to her enemies in the present war and in that direction set up a complete embargo. Later, the authorities were persuaded to modify this embargo on agreement that the cans would be used at home and the importers arranged for certain guarantee forms to be signed by importers of tin. These, in the following substantial form, have been agreed upon by the New York Metal Exchange and all receivers of tin are expected to sign them and observe them, filing them with the British consul before tin will be released:

"All orders received by us for tin plates or tin canisters and tin boxes suitable for food packing made therefrom or for tin foil, solder, babbitt's metal, type metal or any metallic alloys containing tin, to be sent to neutral European countries shall be executed from stocks maintained by us in the United Kingdom or be executed by shipments to the United Kingdom and reshipment from there, under license to be obtained for export therefrom.

"We will not execute any orders for tin plates, or tin canisters and tin boxes suitable for food packing made therefrom, or for tin foil, solder, Babbitt's metal, type metal or any metallic alloys containing tin, to be sent, either directly or indirectly, to any country or state at war with Great Britain."

Furthermore, the forms require that the agreement shall be passed along to those who buy from the original signers so that it amounts to a watch over the whole American career of the tin, even when the cans are filled, sealed and labeled. Fortunately, however, most of our exports of tinned foods go to England anyway and there is still some old tin plate to be had which will cover necessary shipments to other lands if packers can distinguish between the various "vintages" of tin they receive, and pack accordingly.

* * *

TO CONSERVE SPECIALTY ORDERS.

In the hope of improving the character of service, the jobbers give to orders turned in to them by specialty manufacturers and specialty salesmen, the New York Auxiliary of the American Specialty Manufacturers' Association has adopted a new plan of "watchful waiting" that promises to smoke out the offending jobbers who do not promptly attend to the orders, or to ascertain why they do not. It is said that at some times as high as 40 per cent of the orders the specialty men turn over to the jobbers are not filled, are delayed till forgotten and lost, or are "spiked" by substitution.

Briefly, the plan is to have every order accompanied by a slip on which the jobber will fill in its fate, mail it back to the main office of the association, and thus furnish the basis for an intelligent study. This slip, one for each order handed the jobber, reads as follows:

This order guaranteed genuine. If buyer refuses to accept any or all of these goods on delivery, please return this order with full information to American Specialty Manufacturers' Association, 100 Hudson Street, New York City.

.....

This slip to remain attached to this order until goods are shipped, and then returned to American Specialty Manufacturers' Association, 100 Hudson Street, N. Y. C.

Date mailed to jobber.....
Date accepted
Date declined
Try again
Date goods are shipped.....
Jobber
Order No. Member's No.

Jobbers are to be urged to treat it in one of the following ways:

Cancelled Orders.—Should the purchaser cancel the order before the shipment, please return order with slip and give reason for cancellation.

Refused Orders.—Where purchasers refuse to accept all or any part of the order on delivery, please return the order with full information, as proper record will be kept of all cancellations and rejections, with a view to discouraging them.

If Accepted.—Please enter date of acceptance and pass order with slip to the shipping department with request to fill in date when goods are shipped. Then detach slip and drop it in addressed envelope furnished by the association. If the order is only partially filled and the balance of the goods are to be shipped later proper notation should be made on the acceptance slip.

If Declined.—Please fill in date declined and return order and slip in envelope supplied by the association.

Probable Acceptance.—If credit can be approved within five days, and the order filled within seven days, please hold the order. If it cannot be accepted and entered for delivery within five days, please fill in the "try again" date or decline the order and return both the order and slip to the association.

* * *

CANNED FOOD COSTS.

The cost accounting committee of the National Canners' Association has been doing some valuable compiling of facts and figures as to what the actual costs are for packing certain kinds of canned foods, and proves that many a packer is selling goods at actual cost or less, only to discover that for some mysterious reason he loses money in the end. Here are two of the computations it has issued to canners:

No. 2 standard tomatoes—

	Cents.
Caps ($12 per M.)	28.8
Cases	8.5
Freight on caps and cases	1.67
Solder-hemmed caps ($1.60 per M.)	3.84
Tipping solder	.45
Tomatoes at $8 a ton	.25
Packing house labor, peeling, etc	.15
Labelling, loading and unloading	1.25
Interest	2.25
Insurance	2.00
Labels	2.00
Coal, gas and acid	1.25
Leaks, swells, rusty	.75
Brokerage, commission, discounts, taxes, maintenance, repairs and depreciation	7.15
Net cost per case	99.91
Net cost per dozen	49.95

No. 2 standard peas—

		Cents.
1 doz. cans at	$11.75 per M.	
1 doz. caps at	1.10 per M.	
Freight (rate 18c)	.42	
	$13.27=	.158 doz.
Box or 1 dozen cans		.045 doz.
Label at $1.50 per M		.018 doz.
Direct labor (from 7½ to 12c), say 10c		.10 doz.
Green peas, 10 lbs. at 2½		.25 doz.
Overhead expense, including salaries, insurance, taxes, interest, coal, salt, sugar, solder, flux, royalties, etc., etc		.15 doz.
Freight allowance, averaging 20c cwt. on 22 lbs		.044 doz.
Brokerage, 2 per cent basis, 85c		.017 doz.
1½ per cent cash discount		.013 doz.
Cost—delivered jobbing points		.795 doz.

* * *

WANTED A SUGAR TARIFF.

There are prospects that when Congress reconvenes, another effort will be made to prevent the pending free sugar clause of the tariff from becoming operative on May 1 and either to keep the duty as it is now under the Underwood tariff or make it even larger.

On its face, the opponents of free sugar will contend against the loss of the much-needed revenue for the government of not far from $35,000,000, but actually there is a strong suspicion that it is a reflection of the old rivalry between the cane and beet sugar interests, or rather of the American producers as against the refiners who depend on imported raws for their operations. Of course, the latter want free raw material as a competitive element against those who use Louisiana cane sugar and beet root and are freed from duties.

The Federal and the Arbuckle interests are strongly in favor of free sugar; the others want the duty to remain.

Aside from the interest factions, there is a feeling in the trade in favor of keeping the tariff on a convenient and sure source of revenue. Under the old Payne-Aldrich tariff, the yield for sugar was about $60,000,000 a year and under the Underwood-Simmons bill it is about $35,000,000, with a proviso that next May this will be eliminated. In view of the present treasury deficit and the doubtful success of the income tax system, it is felt that Uncle Sam can ill afford to lose so large a sum. Besides, it is agreed that it is a tax so distributed as to impose the minimum of burden on the consumers—a matter of about $1.30 per capita statistically and even less when the commercial manufacturing demands are excluded—while it is especially easy and convenient and free from leakage in its collection. With the exception of the Arbuckle interests and President Spreckles of the Federal, local sugar factors are generally favorable to having the free sugar clause repealed as soon as Congress gets down to business.

* * *

MENACE TO DISEASED FOOD HANDLERS.

When Dr. Lucius P. Brown, New York City's new food chief, late of Tennessee, started a campaign of inspection among hotels, restaurants and other public kitchens, he certainly "started something." The work of registering the probably 100,000 waiters, cooks, butchers and other people who are employed in handling raw food products has already more than justified itself. The work is being done jointly for the health department and the museum of safety and less than 10,000 have thus far been examined, yet the authorities are astounded at what they are finding.

It had been thought that the chief basis of complaint which would be unearthed by the investigation would be various forms of humbug, such as selling foods for better qualities than they actually were and for the sale of fancy brands and types of food which were really not of the pretended sorts, but the investigation is showing that the public health, quite as much as the public pocketbook has been menaced. Scores of waiters and cooks are being found infected with contagious diseases, not the least serious of which is consumption and typhoid and it is believed that the registration of such employments will be shown to be necessary, as well as the systematic inspection of all registered food handlers.

The inquiry is not yet far advanced, but as far as it has gone, it has been proved that there is need for "watchful action" in keeping track of the public food supply sold to the millions of people of this city who eat daily at public restaurants. The danger is far greater than ever the groceryman furnished.

* * *

ARE HAM WRAPPINGS "CONTAINERS"?

The famous test case of whether or not the paper, cloth and twine wrappings on hams and bacons are "a container" within the meaning of the New York law is still hanging fire in the city court at Yonkers, but there is a growing suspicion that the packers have the better end of the argument. The brief of the accused, Armour & Co., has just been filed and shows up an especially strong claim. In part, here is some of the argument, as set forth by Lamar Hardy, F. A. Winslow and W. C. Kirk, counsel.

The New York law exempts from the net weight law when the numerical count is "six or less," contend the lawyers, and this buyer ordered "one bacon" and got it. It is contended that a package wrapped and tied with a string is not what the law intended by the word "container," and many courts have held that wrapped packages of this character are not in "a container." The law specifically distinguishes between goods "sold by weight" and those "for sale in containers." In making the present claim, it is suggested that the officials are trying to make the law say something it does not and therefore they are beyond their rights.

The law, it is claimed, does not specifically require net weight marking on hams and bacons anyway, and in this case there was no deception because the buyer could have had either wrapped or unwrapped meat at the same price; he saw the meat weighed, wrapper and all, and it was sold with a sales slip which contained the word "wrapped meats are sold by gross weight." It was shown by test that wrapped meat loses from 6 to 8½ ounces in a piece weighing at the time of wrapping 6 or 7 pounds; and to leave it unwrapped would defeat the sanitary intent of the wrapping; also it would not remain a true weight marking if correct when first marked.

* * *

PENNSYLVANIA ALLOWS WRAPPINGS.

In the line of the same contention, Pennsylvania's attorney general has decided that such wrappings are not "a container" in that state. Chief Sweeney of the State Bureau of Standards asked the following question of the attorney general:

"Under the provisions of the law, do hams or bacon, covered with paper or cloth, or sold in wrappings of any kind, constitute a package within the meaning of the law?"

In substance, here is what the attorney general concluded:

"If they are sold per package as such, the quantity of the contents must be plainly or conspicuously marked on the outside of the package in terms of weight, measure or numerical count, as the act provides. If they are wrapped merely for sanitary purposes and are not so sold, but in each instance are weighed, though with the container, covering or wrapper, of which the purchaser is fully aware, the act does not apply."

* * *

NEW HEAD FOR DIAMOND MATCH CO.

Considerable discussion ensued last week when it became known that Edward R. Stetinius had resigned as president of the Diamond Match Company and had been succeeded by Vice-President W. A. Fairburn, while W. F. Hofstra resigned as a director and was succeeded by James A. Patten of Chicago.

It has been known for some time past that Mr. Stetinius was less active in the big match company than formerly, having secured leave of absence to manage the war business of J. P. Morgan & Co., but it was thought he would return to the match business after the war. Now it turns out that he finds it opportune to retire, having accomplished a rather remarkable feat of improving the big company's finances. But he consented to remain on the directorate. The best explanation of the completion of the financial task Mr. Stetinius has accomplished is contained in the following statement issued by Secretary Holman:

"At a meeting of the directors of the Diamond Match Company, the officials of the company were directed to take appropriate action looking toward the retirement and payment, on Dec. 15, 1915, of the balance now outstanding of the company's issue of $2,000,000 of debentures dated Dec. 15, 1910, and due Dec. 15, 1920. Upon the payment of these debentures all of the company's deferred and funded obligations will have been retired; its liabilities will consist solely of accounts payable for current purchases of materials, etc., and its liquid assets consisting of accounts and bills receivable, inventory and cash on hand and in banks and excluding manufacturing plants, real estate, timber lands, miscellaneous investments and securities will exceed liabilities by the sum of approximately $7,500,000 as compared with $1,864,727 as of Dec. 31, 1908.

* * *

COUPONS IN FEDERAL COURT.

Judge Rellstab of the Federal District Court at Trenton, N. J., has decided that the United Profit Sharing Corporation is not entitled to an injunction to prevent the Southern Cotton Oil Company from discontinuing packing the coupons of the company in its "Snowflake" and "Wesson Oil" products. Such is the first victory in the test between the two companies as to whether or not a contract to pack coupons is a "steel trap" that, once snapped, cannot be released. Now, it is probable that the coupon company will enter suit against the oil concern for damages of some $350,000.

As nearly as can be gleaned from the conflicting tales of the two companies, the oil company contracted to pack the coupons in its products for a period of five years, the cost amounting to something like $80,000 a year. The oil company contends that there was a clause in the contract that the coupons would not be sold for premiums on any competing products, but that in violation of that clause the coupon com-

pany sold the coupons to retail grocers who did give them with competing products. The dispute on this point promises to be crucial.

The oil company explains that it did not find the coupons of enough value to justify any such expenditure, but aside from that it found the coupons unpopular with the grocers and it has no desire to oppose their wishes in its policies. As stated by Sales Manager T. O. Asbury:

"Even if we believed the plan to be worth while we would not try to carry it through against the sentiment of the retailers. Our success depends upon them and we consider their interests.

"The retail merchants seem to have a good reason for opposing the coupon and trading stamp idea. The coupon packed with Snowdrift or Wesson Oil has a strong value so long as no other product offers the same inducement. But we might sell our goods through a certain merchant in a city and spend a large sum in making effective the coupon system of advertising. After a period we would have cultivated the habit of saving premium tokens among the purchasers. About that time a trading stamp company would induce a competing merchant to give additional premiums by adding trading stamps to the coupons already packed with our products. The first merchant would then have to adopt the stamp plan in self-defense. The result of this would be a cut-throat coupon battle."

* * *

AUSTIN, NICHOLS & CO. STILL EXPANDING.

In furtherance of its declared purpose of owning and operating a chain of wholesale grocery houses in about 25 jobbing centers of the country, stretching across the country—to be operated on the "efficiency basis"—Austin, Nichols & Co., the largest jobbing house here, if not in the country, has bought the controlling interest in the Johnson & Murray Company of Utica, which gives three more branch houses to the Brooklyn concern.

Just what the details of the merger are is not stated, but the Utica company is absorbed as a going concern, without any intention to change its management or its staff, save in the matter of buying. D. Clinton Murray becomes a director of the Austin, Nichols corporation and James B. Murray becomes president of the Utica house and resident manager, while James Cleveland will remain as manager of the branch houses of Johnson & Murray at Watertown and Ogdensburg, N. Y. The Austin, Nichols Company will now own and control 16 jobbing houses.

* * *

EFFECT OF THE WAR ON BRAZIL.

The European war has played interesting pranks with Brazil and her coffee industry. While it has completely killed the German and Austrian market for coffee, and forced the planters and their government to find some way to take care of the surplus remaining, or to endanger prices in all open markets, it has, on the other hand, opened the "valorization warehouses" of Bremen and Hamburg, neutralized the valorizing agreements as "scraps of paper" and allowed the sale of those security stocks. The result is a big lot of money, enough to wipe out the old debt, but it has forced Brazil to go into valorization again to take care of the coffee that would normally have been used in Germany from the current crops.

Cable advices from Rio Janeiro, Brazil, indicate that the Brazilian Congress decided to again engage in a valorization plan, to the extent of about 3,500;000 bags of coffee and the issuance of 150,000 contos (a matter of $37,000,000 at the present rate of exchange), as a loan to the state of San Paolo. It is also supported by an embargo limiting the exports of coffee to 6,000,000 bags for this year.

The basis for this interference with the logical operation of supply and demand is the fact that Europe's war has completely upset the shipment of the normal needs of Germany and Austria, estimated at some 4,000,000 bags and has thrown so large a stock of coffee on the rest of the world that the San Paulo planters stand to lose a great deal of money. Instead of marketing the normal needs for Europe, therefore, the San Paulo government has consented to set it aside, just as if it had gone forward, issue against warehouse receipts 60 per cent of the average value agreed upon, and turn these receipts over to the Brazilian national government as securing the issue of currency which will be made against them.

There is little of the sensational opposition to the measure that characterized the first valorization scheme, as it is realized that the revival in Europe may restore the demand there and gradually work out the accumulation. It is based on an abnormal situation and is not a speculative measure such as prevailed in the earlier instance.

* * *

TOMATOES IN A "BULL" POSITION.

The prevalence of "57 varieties" of weather in the tomato growing sections of New Jersey has caused much excitement in the canned tomato market of late and a few days ago had prices jumping at a rate that threatened all records. At this writing, however, the situation is somewhat less exciting, though all tomatoes, in hand or prospect, are regarded as especially desirable property.

Early in August there were rains and heavy winds in South Jersey that did a great deal of damage to the vines. Since then has come hot weather, so tremendously hot as to wither up the vines and rot the tomatoes as they lay on the ground after the bushes were beaten down. And now comes a cold snap that threatens early frosts. In the face of it all estimates tend to show not far more than a 60 per cent crop for packing. Packers are so anxious for stock that they are reported buying raw tomatoes from the farmers at approximately $20 a ton, whereas they were reluctant to contract for stock at $8 and $10 a ton a few weeks ago.

The large pack of last year, estimated at 15,322,000 cases, on top of a pack of more than 14,000,000 the preceding year, made both packers and growers wary last spring in planting and in contracting for acreage. It was evident that there was a large carry-over and it was not thought prudent to provide for more than 12,000.000 cases this year, if prices were to pay the cost of production and a fair profit. But now, the probable crop is estimated at not more than 9,000,000 cases.

The goods carried over from last year have taken on new value and anything in the line of practical tomatoes are gilt-edged property. Manufacturers of condiments and other goods in which tomato pulp is used are in the market bidding against canners and jobbers who looked down on canners a month ago but are now begging to be recognized as buyers at fancy figures.

* * *

UNITED & HEGEMAN MERGER.

Reports that have caused more or less excitement in grocery trade circles of late, that at last the much-discussed merger of the United Cigar Stores and the Riker-Hegeman system was about to be consummated, turn out to be no more tangible than heretofore, though not without some foundation. As a director of the United Drug Company, a subsidiary of the cigar concern, is quoted as saying:

"For five years there have been negotiations from time to time for the purchase of the Riker-Jaynes and Hegeman drug stores, but nothing may result from the present conferences. There are many minds to be considered and the different views held as to the value of the business to be acquired promise a period of deliberation before any definite statement can be made that an agreement for enlarging the United Drug chain of stores has been reached.

"Business of the United Drug Co. for several months has showed a decided increase, the August returns showing the best month for some time. The returns thus far this month continue to show a steady gain."

* * *

IS A TOMATO "FRUIT"?

The decision of Justices McInerny, Herbert and Moss of the Court of Sessions in this city that a tomato is "fruit" and not vegetables, has placed the Sunday closing law of New York City in a ridiculous position. The justices, after studying both the law and the dictionary, concluded that anything that is "eaten raw" is a fruit—not recalling onions, cucumbers, cabbages, lettuce, radishes, et al.—and now there is a dispo-

sition on the part of grocers to add fruit to their lines, so that they may keep open without violating the law. Friends of Sunday closing are about convinced that the city ordinance had best be killed or reconstructed altogether.

* * *

OLEO CASES IN RHODE ISLAND.

Colonel Frank W. Tillinghast, Sam A. Fenner and Leonard L. Barber, officials of the Vermont Manufacturing Co. of Providence, R. I., are charged with defrauding the Federal government out of $250,000 in taxes on oleomargarine and have been indicted in Providence under 34 counts. They are held in bonds of $7,500 each.

* * *

MRS. JAS. E. NICHOLS MURDERED.

Though hardly a grocery topic, it is interesting to every grocer who knows the big house of Austin, Nichols & Co.—probably the largest in the country—and who recall its former head and founder, James E. Nichols, to know of the horrible murder of Mr. Nichols' widow, in her palatial home on East 79th street, last week. Mrs. Nichols, who was elderly and occupied the big house alone, save for a retinue of servants, was attacked by three masked men, as she sat in her boudoir in the evening, and killed, probably by fright and heart failure, though possibly by strangulation.

The motive of the brutal crime was robbery, it being known that Mrs. Nichols had in the house jewelry rated as worth perhaps half a million dollars. As nearly as is known now, however, the robbers only got what Mrs. Nichols wore, estimated at about $17,000, and were apparently frightened away by her sudden death. The police have forced a confession out of a doorman, named Onnie Talas, 22 years old, that he conspired with certain pals of his to let them in quietly and submit to being bound for appearance sake, but he says he had no idea murder was contemplated. Three men are suspected, one of them said to have been a former domestic employe, and the police are on their trail.

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ACKERLY SURRENDERS.

George E. Clay, a prominent real estate factor of this city, announces the engagement of his daughter, Miss Edna Clay, to Dana T. Ackerly, the popular and much respected counsellor of the National Wholesale Grocers' Association. Mr. Ackerly is one of the best known young men connected with the wholesale grocery trade. Though only in legal practice about ten years, he has come rapidly to the front and has been for a long time the active member of the firm of Breed, Abbott & Morgan in the legal work of the National Wholesalers. Intimate friends of Mr. Ackerly had about lost hope of anyone's batteries bringing him to earth, but there is no doubt as to the capitulation now. No date is mentioned for the wedding.

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SUGAR AND THE WAR.

Scarcely a week passes without large sales of sugar in this market to the Allies in the European war, most of them at profitable prices and for early delivery. The total sales of refined sugar bought in New York for European account since the war began are valued at over $32,000,000. Under noraml conditions this money would have gone to France, Germany and the other beet sugar producers of Europe.

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EASTERN TRADE NOTES.

The next annual meeting of the American Specialty Manufacturers' Association has been set for November 17, 18 and 19, at the Hotel Statler, Detroit.

* * *

It is understood that the Great Atlantic & Pacific Tea Company has appealed from the decision of Judge Hough in the Cream of Wheat case and will carry the contest to the U. S. Circuit Court of Appeals, in the hope of having the famous decision on price maintenance reversed.

* * *

The libel suit of the Corn Products Refining Company against the New York "Globe" on account of the things written by A. W. McCann against "Karo" Corn Sirup, has been withdrawn. McCann printed a retraction so complimentary to the Corn Products Company's sirup that it was considered of more value to the company than any probable damage it would be likely to secure and the suit was thereupon withdrawn.

GRAPE JUICE AT HOME.

Anybody who is able to can vegetables can make grape juice, says a new publication of the United States Department of Agriculture, Farmers' Bulletin 644. The principle is the same in both cases—the sterilization of the product before it is stored away. In case of grape juice this sterilization prevents the fermentation which in making wine turns the grape sugar into alcohol.

Fermentation is caused by various fungi, yeasts and bacteria, which adhere to the skins and stems of the grapes. If these are killed, no fermentation is possible. They can be killed in two ways, but one, the addition of antiseptics, is not possible in the case of any article intended for human consumption, because the antiseptics themselves are injurious. The other method, killing them by heat, is the one used in the pasteurization of milk, and is equally simple and practicable with grape juice. Practical tests indicate that grape juice is satisfactorily pasteurized without appreciable change of flavor when it is heated to a temperature varying from 165 to 176° F. If the temperature is allowed to reach 200° F., the flavor of the juice is changed for the worse.

For home use there are a large number of varieties of grapes which will make a pleasant and healthful drink. No matter what the kind of grape, however, only clean sound fruit should be used and it should be well ripened, but not over-ripe. The grapes should first be crushed and pressed in an ordinary cider mill, if the farm possesses one, or by hand if no mill is available. The subsequent procedure depends upon whether a white or a red juice is desired. For a light colored juice, the crushed grapes are put in a cloth sack and twisted until the greater part of the juice is extracted, one person holding each end of the sack. The juice is then put in some convenient form of double boiler in which it does not come into direct contact with the fire, but is surrounded by hot water, and gradually heated to a temperature close to 200° F. As has already been said, however, it should not be allowed to go over this point. If no thermometer is available, it is best to heat the juice until it steams and then take it from the fire before it is allowed to boil. It should then be poured into a glass or enameled vessel and allowed to settle for 24 hours, after which it can be drained from the sediment and run through some form of cloth filter. The strained juice is then put into clean bottles and sterilized once more in a water bath. An ordinary wash boiler with a thin board on the bottom for the filled bottles to rest on is a convenient home device for this purpose. After sterilization the bottles should be corked immediately with new corks, the corks having been previously soaked for about 30 minutes in hot water.

For red juice, the crushed grapes are first heated to the same temperature as before and then strained through a clean cloth or drip bag without pressure. Thereafter the process is the same as for light colored juice.

Grape juice should be stored away in bottles or jars that are not too large, for after these have been opened the juice is likely to spoil. If properly made, however, the juice should keep indefinitely as long as it is kept in sealed bottles. In this respect it is, of course, like other canned goods which should always be used as soon as possible after they have been opened.

Of the various varieties of grapes common in this country, the Delaware gives a juice of delicate aroma and excellent flavor. The Concord is darker, with a sprightly taste and well-known aroma. The Catawba, Isabella and Salem grapes also yield an excellent product. The California varieties produce a very sweet juice, but in many cases there is little characteristic flavor. For home use, however, the kind of grape that is most abundant in the vicinity will, of course, be used.

The imports of hams and bacons into India during the fiscal year 1913-14 amounted in value to $400,347. This was a gain of about 10 per cent over the preceding year, and of about 20 per cent over two years ago. Most of the imports are from England and from Australia. But little attempt has been made as yet to introduce American hams and bacons into India. The consumption of hams and bacons in India is confined almost entirely to the European population.

THE WHOLESALE GROCERY FIELD

ALL THE MANUFACTURING AND JOBBING NEWS WORTH PRINTING

CANNED FOODS MARKET.

By Canticle.

GENERAL Conditions: It is getting unfashionable to say "I told you so," for the reason given by the old hunter, who said, "If my foresight had been as good as my hindsight I would have killed the deer."

In our review for September in this column we gave such information and made such predictions as would have justified any dealer in canned tomatoes in buying and stocking a good supply, and we hope that many of our readers have profited by our advice and suggestions. We know of some who did so in a large way and who are today several thousands of dollars ahead of the game.

At that time standard No. 3 tomatoes were purchasable at 70 cents per dozen f. o. b. Baltimore. Today, as we wrote, they are not to be bought for less than 90 to 95 cents per dozen f. o. b. Baltimore, a very heavy and remarkable advance of from 40 to 50 cents a case—more than 25 per cent on present prices. If a stronger recommendation to dealers to buy canned tomatoes than we wrote for the September issue could have been framed we would have had to get some one else to help frame it. Present conditions of the market will be found below under their respective headings:

Canned Tomatoes.—At this writing No. 3 standard tomatoes are quoted f. o. b. Baltimore at 90 to 95 cents, f. o. b. Maryland and Delaware country points at 85 and 90 cents, f. o. b. Virginia at 80 to 85 cents and f. o. b. Indiana at 95 cents to $1. New York is offering a few canned tomatoes at 90 cents f. o. b. cannery for standards and $1.05 to $1.10 for extra standard quality. Canners everywhere in Missouri, Arkansas, Kentucky, Ohio, as well as in the states previously mentioned, are most generally declining to make prices or sell at any price, for they find that after filling the orders they have accepted for future delivery they will have no surplus for sale.

The wet, cold, unfavorable season which prevailed generally has reduced the probable output of canned tomatoes about one-half and the packing is practically over in all parts of the country.

Many of the Maryland canners have closed their factories, paid off their help and shut down for the season.

One canner writes us that he packed 2,600 cases of tomatoes this season before closing, as compared with an output of 7,000 cases last season, and that there are hundreds of other canners who are having a similar experience.

There were about sixteen million cases of tomatoes available at this time or a little later last year, including a carry-over. This year it is estimated that there are not more than eight million cases of tomatoes available, including the carry-over in California and in the East.

The normal consumption in this country of canned tomatoes is, as near as it can be computed, one million cases per month, or twelve million cases per annum, even when prices are high and when No. 3 standards are retailed at 12½ and 15 cents the can.

At the advance the market is very firm and bouyant and the experts are predicting a wholesale price of $1.25 per dozen for standard No. 3 before April 1, 1916.

Twos standard have advanced proportionately and are quoted at 65 and 70 cents cannery, while tens are advanced to $2.75 and $3 cannery as to quality and grade.

Canned Corn.—A very strong market exists in this article, with an upward tendency. It is now known that certain districts in Iowa are packing very short of last year's output and that some Iowa canners have been buying corn in Ohio, where the output has been good, to cover their sales under contract. It is also known that New York canners have been buying canned corn in Ohio, Indiana and Illinois.

At this writing Ohio, Indiana and Illinois have about sold out their surplus and an advance has been established of from 5 to 7½ cents per dozen, or about 10 per cent.

In our September issue we said: "There is an undercurrent of confidence in the canned corn outlook."

We now say to those who use canned corn in any considerable quantities that the present is the lowest stage of prices which will prevail before the new pick of 1916 can be available. We never advise speculation, but there is said to be a time for everything, to weep, to pray, to rejoice, etc. This is the time to buy canned corn! We haven't any to sell, but if you can find a seller at a fair price, proceed to do business with him and provide for your legitimate needs for the season.

Canners in the central West are still selling standard No. 2 canned corn at 65 cents and extra standard grade at 70 cents as we go to press.

The pack of Maine canned corn is going to be small and canners are already announcing that their deliveries will be heavily reduced under the pro-rata clause in their contracts.

Canned Peas.—There has undoubtedly been a heavy output of canned peas and an important carry-over, but prices are now lower than ever before in the history of the industry except once. Canned peas when there is a short pack of tomatoes or corn are heavily substituted for both or either of those articles, and such will be the case this season.

Cheaper grades of canned peas are already advanced about 10 per cent from the lowest point reached and the indications are that in sympathy with the advance in tomatoes and the almost certain advance of canned corn, canned peas will gradually but surely go to a higher range of prices.

Canned Salmon.—The canners of salmon have, as predicted in our last issue, named prices for the 1915 pack. The prices named were substantially the same as those for 1914, the variation being small.

Sockeye salmon is, as expected, of very short output, while the canning of Chinook salmon on the Columbia river was somewhat in excess of the previous season.

It is reported that a demand for export practically cleared out all surplus of the 1914 output of canned salmon, and that much of the 1915 pack will be used by Europe for army rations. In the face of those statements, however, there has already been some cutting and reduction of prices even before the deliveries of contract future purchases have been completed. The cutting, however, was only made on Pinks salmon.

Other Articles.—Spinach, beets, string beans, California canned fruits and New York canned fruits are about as mentioned in our last. There is no surplus in anything in canned foods and the market is in a strong, healthy, active condition. Chicago is reputed to be and probably is the largest distribu-

tive canned foods market in the world, and wholesalers report that their business of distribution in this line has about regained normal volume and activity of demand after almost a year of dullness and depression, and express great hopefulness for and confidence in the future of business conditions.

DRIED FRUIT MARKET.

By Veritas.

Apricots.—The crop has turned out about 20 per cent less than that of a year ago, but the stock is more closely cleaned up than in any year at a corresponding date. Of the 16,000 tons produced this year, it is doubtful if there is 100 tons unsold in growers' hands in the entire state of California, with coast packers carrying very small stock in excess of their sales. The demand has been very steady and has absorbed the offerings to a greater extent than the trade generally appreciate, and it looks as though we are going to have a steadily advancing market on apricots of all varieties.

Peaches.—Drying is practically completed. We have never known the fruit to be of better quality than this year. Many of the orchards are showing a decided shortage of the estimate made when contracts for selling were entered into. Low prices have been so discouraging that a smaller proportion of the fruit was cured this year than formerly, and it is the general opinion that we are going to see stronger prices on peaches owing to the attractive low prices now prevailing and the fact that the usual tonnage was not dried.

Prunes.—New stock is now about ready for shipment at San Jose. Drying will probably be completed within the next two or three weeks and it is stated that the tonnage will be about the original estimate, namely, 175,000,000 to 200,000,000 pounds, and the quality this year is reported to be unusually good. On the few hundred tons that have been dried up to date the percentage of large sizes, 30/40s and 40/50s, is very light, and if the crop continues to dry out, with so light a percentage of the large sizes, we will see material strength in both 30/40s and 40/50s.

Reports from Oregon indicate that 40/50s and 50/60s in the Oregon Italian crop will be in very light supply this year, the crop running almost entirely to 30s.

Raisins.—Thompson's Seedless are already dried. Sultanas and Muscats are now on the trays. Seedless varieties are falling short of the early estimate. The entire crop is practically sold. Most all shippers have been obliged to withdraw all offerings of seedless. The Muscatel crop promises to be a normal yield. The first fruit will be ready for delivery early in October, and during the month shipments should be fairly heavy. It is hard, however, to find packers who are in position to take on October business, the majority of them having sold their capacity for October shipment.

Currants.—The market is in very strong position. Shipments of new goods to date are very light. Difficulty in transmitting cables to Greece has resulted in a lot of disappointment in that importers in this country who figured that they had made purchases, find, when finally cables are put through, that shippers have not confirmed. It is also reported that when the crop of currants was on the curing grounds heavy rains washed away a good deal of the crop. It is estimated that not more than 250,000,000 pounds will be available. This means a very short supply. The present outlook is not only a scarcity of currants for holidays but extremely high prices.

There is no question but that this is a year when you are warranted in watching stocks closely, as most of the commodities in the dried fruit line are on a low basis, and any change should be in the direction of higher prices.

MONTHLY SPICE REVIEW.

The market is decidedly more active. This applies to all articles in the list, though the principal trading has been in black peppers. Foreign markets are all higher. The exports from our country to South and Central America are very steady.

Black Peppers. Are firmer and higher and in very steady demand. Stocks here are small. White peppers are in little demand, at generally unchanged prices.

Red Peppers. Are in wide demand at steady to firm prices. The supply here has been sharply reduced.

Cloves. Are unchanged. The demand is fair, which, however, should increase from now on.

Pimento (Allspice). Slightly firmer and in fair demand at present prices, which we consider safe.

Mace. In very good demand at steady prices for all grades.

Nutmegs. In very active demand with considerably reduced supplies for all sizes.

Cassias. Are in better demand. Prices are steady but unchanged. Some grades are likely to advance before long.

Gingers. In fair demand at steady prices. It is reported that some crops will be short, which naturally will have a tendency to advance prices.

Green Ginger Root. Selling in a very satisfactory way. The supply is now about equal to the demand.

Tapiocas. Are higher in the East. The demand here is good and the market is steady and likely to go higher.

Paprikas. Trading is about normal. Prices, as a rule, are unchanged.

Seeds, Herbs, Etc. Caraway is distinctly firmer and there has been a further advance in cummin seed. Celery is slightly easier; sage in active demand at unchanged prices.

McCORMICK & CO.

MARKETS INJURED BY POOR FRUIT.

Effective co-operative organizations afford the best means for profitable marketing of the country's increasing apple crop, according to a survey of marketing conditions in the industry just published as bulletin No. 302, "Apple Market Investigations 1914-15" by the United States Department of Agriculture. In States where apples are boxed instead of barreled, growers' associations handle a large percentage of the output and in securing uniformity in the pack and advantageous distribution of the crop are much more successful than individual producers in other sections. Where individuals act independently there is little uniformity in grading and much poor fruit is shipped which, in seasons of large production such as 1914, cannot be disposed of profitably.

Observations in the Chicago market showed that 25 per cent of the arrivals in carlot bulk, or the equivalent of 350 carloads, and 10 per cent of the barreled shipments, the equivalent of about 160 carloads, were of such poor quality that the price would not have paid the freight charges had these apples been shipped by themselves. By throwing out this poor fruit the farmers would not only have saved the cost of packing and shipping, but would have cleared the market for their good stock. Similar conditions were found elsewhere.

In this connection it is said that the grade and package laws now in operation in a number of states are proving effective in stabilizing the market. Uniformity in state legislation of this kind, the authors state, is, however, most desirable.

The effect of the war upon the industry has been found to be less disastrous than was apprehended. Because of the cheapness of the fruit, consumption was stimulated until the exports far exceeded expectations. The German ports being closed, large quantities were shipped direct to the Scandinavian markets for the first time and this should prove of considerable benefit in future years. Direct trade with South America has also increased greatly and should continue to do so, especially if the growing trade in meat products affords additional return facilities for shipment. Careful selection, grading and packing by hand is, however, essential to the delivery of the fruit in good condition and only stock that may be classed as "Fancy" or "Extra Fancy" should be exported to South American ports.

SALT AND CANNED FISH MARKET.

Mackerel.—There has been a big advance in the price of salt mackerel on account of reports received from Norway and Ireland during the last few days. The catch of Norway mackerel is reported to be somewhat less than 10,000 barrels, as against 42,000 barrels for 1914. Prices quoted at present are as follows: Norway No. 1's, $36; Norway No. 2's, $30; Norway No. 3's, $27; Norway No. 4's, $25; Norway No. 5's, $20. These prices are an average of $8 per barrel higher than last year. It is believed that these prices will advance materially on account of the short pack. Norway markets most of its mackerel in America, a very small per cent being sold on the continent. Due to the constant activity of German submarines in the North Sea, the catch of Irish mackerel is next to nothing and a larger per cent than usual are being sold fresh on the English market. The city of London requires one and one-half million pounds of fresh fish daily, which represents about one-third of the total daily requirements of the British Isles. In Canadian and American waters the catch of mackerel has been good, but the total salted pack will not be more than 9,000 or 10,000 barrels, as the season closes by the middle of October and at present the total catch aggregates a few more than 8,000 barrels.

A noticeable feature of the mackerel situation is the great scarcity of small mackerel counting from 300 to 400 to the barrel, and the outlook is not at all promising and prices will advance sharply as soon as the weather gets cooler and the demand sets in.

Herring.—Iceland herring of selected quality are bringing $16 per barrel for the large size, counting about 300 to 350. As a matter of fact, this figure represents the exact cost of these goods based upon the present cost of the goods in Norway. There is a large quantity of Iceland herring due to arrive in this market the first half of October. Buyers who place their orders for this commodity early will make no mistake. The main reason for this high price on Iceland herring is that the European countries have been very active buyers in Iceland.

Scotch Herring.—Chicago will use more Scotch herring this year than ever before. Prices, however, are high, but quality considered, are not out of proportion with other grades of herring. Fancy large Matjes herring are selling freely at $16.50. Large fulls at $16 and fulls at $15, and the quality is fine. The catch of these herring is very short to date, as the British admiralty have taken over a great many of the trawlers and many others have already been sunk by submarines.

Holland Herring.—This item is not too impossible to secure. This fish also comes from the North Sea. The few that have been caught have been sold to Germany, while a great many have been used fresh. Present prices are as follows: Barrels, $20 to $21; halves, $10.50 to $11;; standard kegs at 95 cents for mixed and $1.05 for milkers.

Melt and Roe Herring.—There are no more of the genuine Norwegian cure to be had at any price, neither will there be any offered in this country until late December or early January, 1916. There are still some of the fancy fat Newfoundland 3KKK and 4KKKK melt and Roe herring to be had. These fish have been packed with a view to compete with the Norwegian cured herring, with the hopes of establishing a permanent place for them in the western market. It would seem that the object has been accomplished.

Split Herring.—These herring are cheap at present and there are large quantities of them on the Chicago market. Bought at prices that enable the importers to sell at very low prices. We heard of a sale made recently of a few cars as low as $4.65 Chicago.

Fat Messed Herring.—There was a fine run of very fat herring on the New England coast during the summer months. A considerable quantity of these were packed up as "Messed Herring." A messed herring is a fish with the head and tail cut off, thereby eliminating all waste. These herring are particularly fat, white meated and exceptionally fine quality. They are packed 220 pounds to the barrel and in some cases 250 pounds, according to the size of the barrel, and are selling from $12 to $14 a barrel. They represent a great value with the present condition of the hearring market as a whole.

NORWEGIAN CANNED FISH.

Sardines.—There has been a good pack of summer bristling of high quality this summer. Prices, however, are prohibitive, with the result there has been an advance in this market of $1.50 a case. This is on the high grade goods. On standard quality it has been next to impossible to secure supplies.

The American fleet landing fish at Boston and Gloucester, Mass., and Portland, Me., during the month of August comprised 306 steam and sail vessels. At Boston 400 trips were landed, aggregating 10,104,583 pounds of fresh and salted fish, valued at $296,232; at Gloucester 200 were landed, aggregating 8,467,612 pounds of fresh and salted fish, valued at $185,530, and at Portland 57 trips were landed, amounting to 1,296,346 pounds, valued at $22,001; a total for the three ports of 19,868,541 pounds, valued at $503,763.

The otter-trawl steamers Long Island and East Hampton, which for several months have been fishing out of Portland, Me., have been transferred to Boston.

The figures for the three ports in kinds of fish are:

Kinds of fish, Boston—

	Pounds.	Value.
Cod	2,148,982	$ 71,781
Haddock	4,316,173	69,896
Hake	606,410	14,164
Pollock	671,647	18,398
Cusk	91,705	1,654
Halibut	101,307	11,501
Mackerel	1,343,800	47,571
Miscellaneous	824,559	61,267
Total	10,104,583	$296,232

Kinds of fish, Gloucester—

	Pounds.	Value.
Cod	2,769,142	$ 66,190
Haddock	2,484,212	25,348
Hake	1,125,300	14,038
Pollock	105,185	1,259
Cusk	413,650	5,976
Halibut	280,050	20,777
Mackerel	1,045,453	49,892
Miscellaneous	244,620	2,050
Total	8,467,612	$185,530

Kinds of fish, Portland—

	Pounds.	Value.
Cod	61,596	$ 1,008
Haddock	846,791	10,622
Hake	87,421	1,216
Pollock	3,539	51
Cusk	3,783	91
Halibut	71,921	6,081
Mackerel	7,600	138
Miscellaneous	213,695	2,788
Total	1,296,346	$ 22,001

In the fall of 1913 the Bureau of Fisheries transferred from the Pacific coast to Maine 13,240,000 humpback salmon eggs, and in the fall of 1914 a second shipment of 7,022,000 eggs was forwarded. These eggs were developed at the Green Lake and Craig Brook hatcheries, and the resulting fry were planted in various selected streams where the conditions seemed favorable.

Reports have been received indicating the survival of some of the early plants and the possibility of the establishment of a run. Early in August, 1915, a female humpback salmon 22½ inches long and weighing 4 pounds 3 ounces was taken at Bangor water works in the Penobscot. A little later a male fish of about the same size was taken in this river at Orland Dam.

It is the intention of the bureau to continue the planting of humpback salmon fry and fingerlings in Maine waters, and arrangements have been made to ship about 7,000,000 eggs of that species to the stations above referred to during the fall of 1915.—David H. Lane Co.

DEPARTMENT OF COMMERCE
WASHINGTON

July Exports of Domestic Breadstuffs, Cottonseed Oil, Food Animals, Meat and Dairy Products, Cotton, and Mineral Oils

Washington, D. C., September 7, 1915.

The usual monthly bulletin showing Exports of Domestic Breadstuffs, Cottonseed Oil, Food Animals, Meat and Dairy Products, Cotton, and Mineral Oils from the principal customs districts of the United States was today completed by the Bureau of Foreign and Domestic Commerce, Department of Commerce. It shows exports as follows:

Exports by groups.		July 1914.	July 1915.	7 months ending July 1914.	7 months ending July 1915.
Breadstuffs	Dollars	29,713,469	23,297,088	91,094,146	343,032,094
Cottonseed oil	Pounds	5,839,273	21,045,237	118,495,006	234,866,247
Cottonseed oil	Dollars	462,996	1,481,626	8,472,748	16,612,954
Cattle, hogs, and sheep	Dollars	71,868	1,253,731	629,173	1,806,663
Meat and dairy products	Dollars	8,112,035	19,660,673	71,810,523	155,257,395
Cotton	Bales	126,186	244,474	3,713,234	5,937,361
Cotton	Pounds	64,296,921	126,347,513	1,916,690,093	3,096,920,881
Cotton	Dollars	7,949,338	11,688,439	235,095,813	271,151,317
Mineral oils	Gallons	230,269,485	215,595,691	1,348,173,539	1,286,660,756
Mineral oils	Dollars	14,036,049	12,711,950	86,482,167	78,818,698
Total	Dollars	60,345,755	70,093,507	493,584,570	866,679,121
Exports by principal articles.					
Corn	Bushels	569,465	2,100,892	5,781,102	38,655,636
Corn	Dollars	435,284	1,755,480	4,317,046	31,439,784
Oats	Bushels	61,283	8,764,179	1,229,062	71,658,736
Oats	Dollars	26,776	5,212,715	471,575	44,090,345
Wheat	Bushels	26,158,222	7,819,600	55,814,093	123,202,141
Wheat	Dollars	23,840,241	9,826,542	52,722,789	184,986,031
Flour	Barrels	833,054	830,143	6,056,417	9,396,726
Flour	Dollars	3,815,081	5,265,522	27,889,174	61,232,990
Beef, canned	Pounds	310,422	10,060,222	1,933,013	56,202,876
Beef, canned	Dollars	39,207	1,446,660	253,118	8,738,233
Beef, fresh	Pounds	385,947	21,378,109	3,811,418	163,027,802
Beef, fresh	Dollars	49,025	2,728,293	476,915	20,895,859
Beef, pickled, etc.	Pounds	2,185,689	9,150,121	13,635,988	28,715,492
Beef, pickled, etc.	Dollars	202,467	935,759	1,333,607	3,079,840
Oleo oil	Pounds	8,249,513	8,338,017	59,857,245	55,283,168
Oleo oil	Dollars	829,292	1,036,044	6,086,403	6,716,223
Bacon	Pounds	10,805,814	37,971,504	98,163,200	288,733,039
Bacon	Dollars	1,509,311	5,233,444	13,202,039	38,542,516
Hams and shoulders	Pounds	11,771,491	26,970,771	93,429,919	169,742,880
Hams and shoulders	Dollars	1,685,043	3,820,688	13,311,227	23,644,927
Lard	Pounds	24,235,161	21,021,515	255,530,182	290,671,511
Lard	Dollars	2,632,485	2,195,076	28,448,572	31,927,884
Neutral lard	Pounds	1,014,141	1,191,867	15,606,218	20,017,527
Neutral lard	Dollars	121,291	126,093	1,705,533	2,302,738
Pork, pickled, etc.	Pounds	3,689,074	5,162,420	23,822,314	37,132,032
Pork, pickled, etc.	Dollars	405,747	542,667	2,574,732	3,962,713
Lard compounds	Pounds	5,166,106	5,353,666	33,301,139	40,729,987
Lard compounds	Dollars	470,494	453,266	3,100,429	3,496,486
Crude oil	Gallons	16,610,584	11,327,922	67,548,588	87,897,737
Crude oil	Dollars	657,320	202,323	2,971,219	2,397,014
Illuminating oil	Gallons	110,627,691	79,035,922	651,296,156	495,323,057
Illuminating oil	Dollars	6,685,570	4,538,933	42,172,501	29,492,388
Lubricating oil	Gallons	17,324,959	24,745,533	111,711,335	141,567,144
Lubricating oil	Dollars	2,149,399	3,278,588	15,285,202	18,510,028
Gasoline, naphtha, etc.	Gallons	26,744,657	23,471,978	119,242,636	157,224,259
Gasoline, naphtha, etc.	Dollars	2,981,678	2,545,900	15,474,443	17,705,104
Residuum, fuel oil, etc	Gallons	58,961,594	77,014,336	398,374,824	404,648,559
Residuum, fuel oil, etc	Dollars	1,562,082	2,146,206	10,578,802	10,714,164

Gleanings from the World of Foods

THE California Associated Raisin Company last week is reported to have received an order for 750 tons of muscat raisins from the British government. The shipmen will be forwarded at once by San Francisco and the Panama Canal to British ports. The price paid was $50,000. This is the second sale in two weeks. The first order was for 300 tons.

* * *

¶ Lawndale Wholesale Grocery Company, Chicago; capital, $15,000; incorporators, Josef Bufka, Charles Marek, John Kliment.

* * *

¶ Henry S. Kahn, president of S. Kahn's Sons Grocery Co., Evansville, Ind., died recently from the result of an operation for appendicitis.

* * *

¶ The price of soap at Budapest, Hungary, has risen 130 per cent because the public is now eating fats, greases and suets, normally used in soap manufacture.

* * *

¶ A. B. Jones Company of this city, wholesale grocers, have announced they will open a wholesale branch house at Marked Tree October 1, with J. M. Purvis as manager.

* * *

¶ The Paragould Wholesale Grocery Company has leased two large brick buildings in Kennett, Mo., and will open a branch there. The company recently opened a branch at Piggott. Lloyd Allen will be in charge of the Kennett branch.

* * *

¶ Incorporation papers have been filed of the Crosby Mining Grocery Company, capitalized at $25,000, to do business in Crosby. The incorporators are William G. Young, its first president; Christian Kraus, vice president, and Frederick H. Kraus, secretary and treasurer.

* * *

¶ Alle Tuuk has purchased the interests of his former partner, Harry Sietsema in the big Tuuk & Sietsema wholesale and retail grocery store, of No. 91 South Third street, Muskegon, Mich., and will hereafter conduct the business himself. The Tuuk & Sietsema store is one of the largest enterprises of its kind in the city and has enjoyed a phenomenal growth during the last few years.

* * *

¶ The rapid increase in dry territory in the United States has resulted in a shortage in tea, according to George F. Mitchell, supervising tea inspector of the Treasury Department. Tea stocks in the United States are lower than they have ever been. The price of tea is advancing steadily. Although the war has caused some increase in the price of tea, experts are inclined to believe that its close will not see much reduction. Russia, the greatest tea drinking nation in the world, is expected to consume even more tea as a result of the Czar's order abolishing the sale of intoxicating liquors, particularly vodka, in that empire. Russian soldiers in the trenches are given tea as a part of their rations at the present time.

* * *

¶ William R. Stone, age 88 years, Duluth pioneer wholesale grocer, died at Santa Barbara, Cal., recently. Mr. Stone came to Duluth from Massachusetts in 1882 and started a wholesale grocery establishment which bore the name William R. Stone company. In August of the same year Mr. Stone entered a partnership with A. L. Ordean, who came from Canton, Ohio. As Stone and Ordean, the firm continued until 1896, when the Wells-Stone Mercantile company was absorbed, and the firm name Stone-Ordean-Wells was adopted. At the present time the Stone-Ordean-Wells company is one of the largest wholesale houses in the northwest, with branch offices in Fargo, Grand Forks, and Minot, N. D.; Billings, Great Falls and Missoula, Mont., and Mineapolis. Mr. Stone was born in Shrewsbury, Mass. His wife was with him at the time of his death. There were no children.

¶ The Puryear-Jones Grocery Co., the well known wholesale grocery house of Jonesboro, Ark., has changed its name to the Puryear Company. This is the concern's sixth business year.

* * *

¶ If the confiscation of American meat cargoes ordered in London is upheld on appeal from the British prize court, Chicago packers will lose approximately $15,000,000, at which the shipments were valued. The packers, however, have not yet given up the fight. Attorneys Henry Veeder, C. J. Faulkner, Jr., and M. W. Borders, representing Swift & Co., Armour & Co., and Morris & Co., gave the following joint statement concerning the decision of the British prize court: "England's confiscation of $2,500,000 worth of American meat products, as announced in the brief press dispatches today, is not justified by the facts or any principle of international law. It can only be construed as another step in England's policy to interfere with the trade of American citizens, with the citizens of neutral countries. All these shipments were destined to neutral countries, and the ships' papers, at the time of their seizure, clearly showed such fact. They were not destined to or for the enemy of Great Britain, and upon trial of the case no evidence showing they were destined to such enemy of Great Britain was adduced and none could have been. This makes necessary further presentation of stronger protests to the Department of State for an equitable adjustment of the claims. Prior to the time of the seizure of these shipments every effort was made to comply with every regulation and restriction made by the various Orders-in-Council issued by the Government of Great Britain placed upon such shipments, even though such orders were clearly in violation of the principles of international law, and concerning which orders our State Department notified the Government of Great Britain that this Government would not recognize any prize court decision based upon Orders-in-Council, or upon any rules or regulations other than the recognized principles of international law. Notwithstanding the fact of compliance with every order issued by them, whether reasonable or otherwise, American goods were seized and taken into English ports and held there for many months before opportunity was given to present the claims in the prize courts. From the start those seizures have been arbitrary and unwarranted, and in spite of vigorous protests of our State Department to the representatives of Great Britain. It would appear from the brief dispatches that the court bases its right to seize the shipments on the theory that the amount of products being shipped to Denmark in these neutral ships is in excess of quantities received prior to the declaration of war. These neutral countries received large quantities of these products through German ports prior to the war and through other sources of supply which the war shut off. That these countries want more of our products than before furnished no justification for such seizure. In contradiction of this contention Sir Samuel Evans, who decided this case, stated in another case: 'In the Antares case March 8, 1915 (as reported in Lloyds list) it was pointed out by the judge that the exports of American copper for neutral countries contiguous to Germany had increased for a period during the war corresponding with a similar period of 1913 from about seven millions in 1913 to over thirty-five millions in 1914, but, said the President (Sir Samuel Evans), I am not saying for a moment that this is proof that this copper was intended for Germany.' In referring to the large increase of shipments of coal from England to neutral countries since the beginning of hostilities, Premier Asquith said: 'This increase in the exports of coal from Great Britain to Scandinavian countries was not so much due to, and indeed, was not due at all, to their being ultimately destined to Germany, as to the fact that these countries were deprived for the time being of the supplies that they have been accustomed to receive from the enemy country."

Hawaii and the Pineapple

The Rapid Development of the Pineapple-Canning Industry in the Hawaiian Islands is the Result of the Quick Appreciation by the Consuming Public of a Really Good Product. Modern Canning Science Greatest Agent for Good.

By J. Alexis Shriver

PINEAPPLES were grown in a small way in the Hawaiian Islands about 1890, but no canning was done until 1900. The following table indicates the very rapid growth of the industry since that date:

Years.	Cases.	Years.	Cases.
1901	2,000	1908	410,000
1902	6,000	1909	498,000
1903	9,800	1910	625,000
1904	25,500	1911	751,000
1905	51,300	1912	1,200,000
1906	84,300	1913	1,667,000
1907	186,300	1914	*2,177,000

*Estimated.

This great volume of business is the combined output of 10 separate companies, one of which, on the Island of Hawaii, is operated intermittently. These factories are located as follows on the different islands comprising the group: Island of Oahu, 6 factories; Island of Maui, 2 factories; Island of Kauai, 1 factory; Island of Hawaii, 1 factory (not regularly operated).

The companies operating the above canneries are all regularly incorporated under the laws of the Territory, and are as follows: Island of Oahu—Hawaiian Pineapple Co. (Ltd.); Hawaiian Preserving Co. (Ltd.); Libby, McNeill & Libby, of Honolulu (Ltd.); The Thomas Pineapple Co. (Ltd.); Hawaiian Islands Packing Co. (Ltd.); Pearl City Fruit Co. (Ltd.). Island of Maui—Maui Fruit & Packing Co. (Ltd.); Maui Pineapple Co. (Ltd.). Island of Kauai—Kauai Fruit & Land Co. (Ltd.). Island of Hawaii—Not in operation.



HAWAII "PINE" FIELD.

There is a co-operative association made up of all these companies. It has been formed only a short time and is known as the Hawaiian Pineapple Packers' Association. A fund approximating $65,000 was raised in 1913 for the purpose of advertising the Hawaiian Islands pineapple products. So far the association has no other object. Membership is purely voluntary. No attempt is made to fix uniform prices, and there has been no other co-operation than the fund for the advertising campaign for the general good of the industry.

Pineapple growing and canning are confined principally to the Island of Oahu—nine-tenths of the business being concentrated there. A description of the plantations and canneries on the Island of Oahu will serve to give a fair idea of the whole industry.

Until a few years ago the heart of the pineapple culture on the Island of Oahu was in the Wahiawa district, which is a large plateau occupying the central portion of the island and having an altitude of 500 to 1,200 feet. This is somewhat higher than the land used for the production of sugar cane. Until lately this was practically the only pineapple district, but recently considerable planting has been effected on the windward side of the island and a large factory has been erected in this new district. The direct transportation facilities enjoyed by the Island of Oahu from the Pacific coast and other points and the concentration of business interests in Honolulu, the principal port of the Territory, have, of course, had much influence upon the development of the industry on this island as compared with the others. In fact it was formerly necessary to transship all the finished product from the Island of Kauai to the outside ports at Honolulu after paying the extra freight and handling on the inter-island steamers. Regular calls are now being made, however, by two of the lines of passenger and freight steamers to the isluands of Maui and Kauai, which will help the growth of the industry on these islands.



PINEAPPLE CANNERY.

As the pineapple-canning industry is of recent growth, all the factories and equipment are not only new but are of the most modern construction, with machinery of up-to-date pattern. The size of the original plants in some cases has been doubled and even quadrupled. In these cases great care and thought have been used in the arrangements for handling the immense quantity of fruit, with a view to economy and convenience, as well as to sanitary requirements. The plant of the Hawaiian Pineapple Co. (Ltd.) is now being enlarged and will be, when completed, probably the largest canning establishment in the world with activities confined exclusively to a single variety of fruit.

The lack at the outset of any type of machinery for handling pineapples required concentrated study and experiment, all of which has resulted in the development of remarkably satisfactory apparatus. Several of the newer patented machines will save a large part of the waste that was unavoidable with the earlier types, and recently satisfactory methods have been developed for utilizing the great quantity of juice that heretofore has not only been wasted but has been a source of expense owing to the trouble of removing it. There is still room for machinery or methods that will simplify the disposal of the skins and waste material now burned or thrown into the sea, or, what would be much better, some satisfactory method for using what is not only a waste but an expense.

The first factories were erected in the pineapple district. This was and still is satisfactory to several companies, but the completion of the railroad—a distance of about 22 miles—from the Wahiawa pineapple district to Honolulu in 1907 has made possible the establishment of factories at the shipping port, where labor is more plentiful. As a result three factories have been built at Honolulu since that date, two, formerly in this Wahiawa district, having consolidated and erected a new plant at Honolulu.

The canning of pineapple continues to some extent throughout the year, although the larger portion of the pack is put up between the months of May and September. Throughout the season the pickers in the fields go along the rows cutting only the pineapples that are fully ripe. After cutting off the crowns, which are left at the end of the rows in the fields to be used for replanting, the pineapples are placed in strong wooden boxes holding from 15 to 20 pineapples each, according to the weight or size, the usual weight desired for canning being between 3 and 4 pounds. These boxes have a handhold in each end and are easily piled without injuring the fruit. They are loaded on wagons or open cars and taken directly from the fields to the canning house. Here the boxes are un-

loaded on a platform, usually onto a two-wheeled truck carrying from 6 to 10 boxes at a time, and wheeled to the peeling machines without delay.

There are a number of devices used for peeling the rind and "eyes" from the pineapple. The older types resembled an apple-paring machine and made it necessary to pare too deep to remove all trace of the eye. The presence of a small speck of eye in the edge of a slice is considered a decided fault. The apple-parer type also introduced the human equation to a large extent; the shape of the pineapple after paring depended largely on the operator, the tapering ends of the fruit making the task of shaping the fruit somewhat difficult. The newer machinery has combined this step of removing the rind and eyes with several succeeding steps in the process, so that the latest machine not only pares but removes the core and sizes the pineapple to the proper diameter to fit the can, and, finally, another machine, connected with the first, slices the sized fruit. It is needless to state that this newer machine is rapidly displacing the older types that required handling for each step of preparation. The sizing of the pineapple in order to fit the can is one of the sources of loss in pineapple canning. The market seems to demand a slice with a diameter of approximately 3½ inches, or at least this is the only size the market has known. This may be due either to the established size of the cans or to some settled custom of the sales agents, but the result is that all pineapples are sized to the one diameter no matter what the size of the fruit. This creates a demand for a small pineapple, one weighing from 3 to 4 pounds, and the finer fruit, weighing from 6 to 10 pounds, must be sized accordingly. Formerly the portion pared off was wasted, and with large fruit it was not unusual to lose as much as 40 per cent in this manner. Now, this outer section is run through a machine that macerates the flesh and separates it from the rind and eyes. This is the product known as crushed or grated pineapple. Incidentally the outer portion of the fruit, which has been exposed to the sun, is the very sweetest part and contains the greatest percentage of sugar. This new grated product has therefore saved from waste the choicest part of the pineapple.



TYPICAL PINEAPPLE LAND.

As the pineapple passes through the sizing, paring and slicing machine, the rind and attached flesh drops to a conveyor belt moving toward the macerator. It is fed from this conveyor automatically into the macerator, coming out into large buckets, whence it is carried by men to the cooking vats, the refuse rind and eyes being separated from it in the macerator and carried to the press. These eyes and skins are put through a press for the purpose of extracting as much of the watery juice as possible. The pulp is then carried by another conveyor belt to an incinerator, where it is reduced to ashes.

The main portion of the pineapple passes from the paring, sizing and slicing machine in another direction over a separate set of conveyor belts between lines of women at tables. These women, wearing rubber gloves, select the various grades of slices from the moving belt. The first women pick out the best slices, of which it takes eight to fill a No. 2½ can, while the women further along the belt take the second grades of slices, and the women at the end receive the poorest or broken slices, with which they fill the cans containing the cheapest grades. The flesh of the fruit as put up in Hawaii is so juicy and tender that it is easily broken, so that a large proportion of good and palatable fruit goes into the lower grades.

After the cans have been filled with slices from the belts and placed at the back of the table, they are removed by men to other conveyor belts, which in turn carry the cans to a point where the proper amount of sirup is added. This done, the belt conveys them through the usual steam ox for exhausting, from which they continue to the automatic double-seamer capping machine, all cans used being of the sanitary type. After capping, they are placed in trays and transferred to the open-bath processing tank, where they are allowed to remain about 30 minutes. In some of the factories this tank is a long affair and the tray is suspended by a chain attached to a moving track near the ceiling. This moves at a rate slow enough to allow the tray containing the cans to remain in the processing tank the full 30 minutes. At the end of the tank the carrying track is constructed on an upgrade, thereby lifting the tray and cans bodily out of the tank, after which, by a down grade in the track, the tray is lowered into the cooling tank just beyond. The cans are then tested for leaks in the usual way and sometimes also by pressure and by sound.

It should be noted that in the method described the fruit is practically never touched by the human hand from the time it is peeled, the rubber gloves or the sorters being the nearest approach to it. Some of the packers use cans enameled both inside and outside, while some use cans enameled on the outside only, and there are a number who do not use any enamel on the cans.

Within the last year or two a demand has been created for the cores, which were formerly thrown away. These cores are not unusually stringy or tough in the ripe fruit of the Hawaiian pineapple, and make a much-liked product of the confectionery trade when manufactured into chocolate-coated or glacé pineapple. At one of the factories it was stated that the demand for these cores was greater than the supply and that some attempt had been made to cut the whole pineapple into square strips about the size of the core to correspond with the Singapore chunks. This has not proved altogether successful, however, because the flesh is too tender to hold together after opening the cans and during the process of further manufacture by the confectioners. The cores are usually packed whole, but a few are cut into shorter lengths. They constitute about 5 per cent of the entire pack. One of the larger factories has been unable to dispose of all of the cores produced, and this suggests that a proper campaign among the confectioners using pineapple might result in the substitution of Hawaiian cores for Singapore chunks, in view of the superior flavor and texture.

The greatest waste existing up to the present time in packing was from the loss of juice. The pineapples as brought in

from the fields are fully ripe, and the fruit is permeated with a luscious juice, which is pressed out and wasted at every process of cutting and handling by the various machines. The disposition of this juice had become a source of considerable expense during the busy season, and in some of the larger canneries more than 10,000 gallons were daily pumped into the sea. To avoid this expense, several of the factories have commenced bottling the juice. One of the methods followed in the bottling is as follows: After being caught in vessels or troughs placed under the different machines the juice is placed in a press and strainer to separate it from any particles of fruit that are collected at the same time. It is then pumped through aluminum pipes (which are not affected by the acid of the fruit) to a filter through which it percolates. It is then brought to the boiling point in a silver-lined vat, after which it is bottled, sealed, and processed. Great care is taken not to fill the bottles too full. The juice is not sweetened, as it contains about 7 per cent sugar and can be used as a beverage without sugar or water. It is improved by the addition of crushed ice. As this is only a comparatively new product the quantity so far bottled has not been large. If the market can be developed as rapidly for this product as it has been for the canned pineapple itself, a valuable addition will have been made to the earnings of the various canneries. A promising market for this juice should be found in tropical countries where beverages of various sorts are constantly used, especially in the countries where religious principles have made the inhabitants total abstainers from fermented or strong liquors.

Pineapple juice is put up in the following containers: Gallon cans; quart bottles, 12 to the case; pint bottles, 24 to the case; half-pint bottles, 36 to the case; and quarter-pint bottles, 72 to the case. The output in 1912 was about 50,000 cases of pineapple juice.

Various experiments along different lines have been made during the last few years in an endeavor to find a use for this juice by-product in the manufacture of alcohol, vinegar, or other experimental products, but the great demands already made upon the various companies in keeping pace with the growth of their factories or in the study of machinery fitted to simplify the preparation of fruit for canning have made it impossible to devote much time to such experiments.

What promises to be a satisfactory utilization of the juice, however, has been evolved by a San Francisco firm of chemists who, in March, 1913, began some laboratory experimentation with the idea of developing processes by which pineapple juice might be made to yield a revenue. A systematic research was conducted, with the result that definite processes and products apparently of a satisfactory quality were developed. One of these was the extraction of sugar from the pineapple juice, which could be used as sugar sirup in canning, thus relieving the pineapple companies of the necessity of purchasing sugar for canning purposes. The first step was to interest capital for the commercial operation of these processes. Several of the largest producers of pineapple juice were approached and an option asked for a period of one year on all the waste juice produced. A small commercial experiment was carried out during June, July and August of 1913, and sufficient sugar sirup was produced from the juice to can 60 cases of pineapple. This sirup was submitted to the various canners and thoroughly approved as satisfactory. Test cuts were made of the pineapple canned with this sirup and seemed thoroughly satisfactory during the following fall and winter. Contracts were then made with several of the larger factories to deliver all of their waste juice to the new concern for a period of 10 years from June 1, 1915. The agreement carried with it the repurchase from the new concern of all the sugar sirup produced from the waste juice at the market price for refined sugar on the unit basis. The net profits resulting from the recovery of the waste is to be equally divided between the pineapple companies and the new sugar-producing company. The contracts allow the new company the period of one year in which to erect an experimental plant sufficient in size to produce sirup to pack 10,000 cases of pineapple, and if at the end of this experiment the sirup proves thoroughly satisfactory and the cost of recovering is such that the project will prove a profitable commercial undertaking, the 10-year contract will become effective and the new company will be required to handle all of the waste juice produced by the pineapple companies with whom they have made this agreement.

Buildings and equipment costing in the neighborhood of $80,000 are now being constructed and will be capable of handling 50 tons of waste juice per day. The buildings under construction are three in number—one to be 120 by 60 feet, one story high; one to be 60 by 40 feet, three stories high; and a building for a 100-horsepower plant. This factory will handle 50 tons of waste per day of 10 hours, and is estimated to produce 5 tons of sugar equal to 10 tons of canned sirup. This new plant is located near two of the largest pineapple-canning establishments in Honolulu and the waste will be carried from them to the recovery plant by a pipe line and the sirup returned to the canneries by the same method. If the results obtained from this $80,000 experiment are thoroughly satisfactory to the producers and the new company, the contracts call for an enlargement of the plant to handle 250 tons of waste per day. As a matter of fact, since the ripening of the pineapple can not be controlled, it is planned to enlarge the plant so that it will have a capacity of approximately 500 tons of waste per day. This equipment will cost in the neighborhood of $250,000.

No attempt will be made at first to produce in commercial quantities other products that are recoverable from the juice, but the experiments indicate that the sugar for sirup will not be the only product that will eventually be recovered in the new plant.

The experiments of making fiber from the leaves of pineapple plants that are no longer fit for bearing fruit seem to promise a further utilization of the waste. Experiments carried on in Hawaii at the sisal mills produced a satisfactory fiber.

Owing to the climate of the Hawaiian Islands, and the fact that the temperature does not vary more than 10 degrees the year round, the fruit continues to ripen throughout the year to some extent; as a consequence there is always a small quantity of pineapple being canned. The main portion of the crop, however, ripens between May and October, August being the principal month. This has the effect of requiring more labor during these busy months than can be kept busy in the fields and factories regularly. The fact that this busy season in the pineapple gathering and canning is to some extent the off season in the sugar industry relieves the situation somewhat, but the labor problem in the islands is fast becoming a serious one and much effort has been made to induce immigration of laboring classes from Russia, Portugal, Porto Rico, the Philippine Islands, and other countries. The expense incurred is provided for by a special income tax supplemented by contributions from the sugar and pineapple interests.

The islands comprising the Hawaiian group are of volcanic origin and the soils have been formed largely from the basaltic lava by chemical changes, disintegration, etc. These soils vary largely, depending upon the altitude at which they are found. The islands are divided usually by ranges of hills, mountains, or volcanoes attaining an altitude of 13,675 feet. The trade winds prevail for about 260 days of the year and they have a large influence upon the temperature. The side of the islands exposed to these winds is known as the "windward" side. The backbone of the islands acts as a condenser of the moisture carried by the trade winds, with the result that there is a much greater rainfall on the windward side than on the leeward side. On the island of Oahu, upon which the greater portion of the pineapples are grown, the backbone of mountains divides the island unequally, leaving the greater proportion of tillable land on the leeward side, on which the city of Honolulu, the chief seaport, is located. This tillable land in the lower altitudes is given up almost entirely to sugar-cane culture, but the level plateau, known as the Wehaiwa plateau, with an altitude of 500 to 1,200 feet, has been appropriated exclusively for pineapple production. (To be continued.)

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FAR EASTERN COFFEE SUPPLY.

The announcement made by the bureau of agriculture of the Philippine Islands at Manila that a determined effort is to be made by the government of the territory to rehabilitate the coffee production of the islands is of more than passing importance not only to the Philippines but to other portions of the Far East. The coffee supply of the Far East at present is not satisfactory and there is a ready market at good prices in nearby countries for all the coffee the Philippines are likely to produce for some time. The coffee supply of the various portions of the Far East is somewhat irregular. As a result of special agitation in Brazil and special connections between Japan and Brazil formed as a part of certain undertakings involving the immigration of Japanese laborers to Brazil for work on the coffee plantations and elsewhere, Japan is now securing a considerable portion of its supplies from Brazil and the latter country is carrying on a propaganda in Japan for Brazilian coffee. Both for Japan and some ports in China and the Philippines a considerable quantity of Central American and some South American coffee is imported by way of San Francisco. In and around Hongkong and in ports to the south and west of Hongkong the greater portion of the supply at present comes from Java and Arabia, a portion of the latter supply probably also coming from South America via Suez, being handled as Mocha.

As a rule, the grades of coffee sold in this part of the world are of the poorer sort, the better grades of Java and other East Indian coffees going to the United States or Europe. Prices range higher here than for corresponding grades in the United States, though there is no substantial reason therefor inasmuch as Hongkong, for example, is a free port, and the duty on goods entering China is only 5 per cent ad valorem.

That the Philippines can produce most excellent coffee is well known. At one time the export of coffee was one of the principal items in the list of products sold abroad, and Batangas Province, the center of the industry, was one of the most prosperous Provinces in the archipelago, the city of Yipa especially being known as an important coffee center. The berry produced was in strong demand, comparing very favorably with the Java product. About 1890, however, the coffee trees were attacked by various blights and rusts, and the industry was ruined in the course of a few years. The Philippine government has been experimenting for some time with various varieties of coffee with a view of introducing a blight-resisting variety in this same Province, and after several years of experiment it has found that the "robusto" variety is immune to the ravages of insect and other prevailing pests.

The Bureau of Agriculture has prepared 3,500,000 plants in seed beds which are to be distributed in May. It plans to set out trees covering 10,000 hectares (about 24,710 acres) in five years, with 2,000 coffee trees per hectare (about 810 trees to the acre). It is anticipated that at the end of that period Batangas Province will have at least 20,000,000 coffee trees in bloom. The trees are to be distributed free. They have been grown and experiments have been carried on under the supervision of experts from Java.

Heavy European demand for raisins of all kinds and the heavy demand for Muscatel raisins, due to the educational campaign now being carried on by the California Associated Raisin Company, have so decreased the raisin supply upon the Pacific coast that it has necessitated the withdrawal of 1914 prices. This means that no shipments of Muscats will be made from the coast until the 1915 crop is ready for shipment, and orders are now only taken subject to prior sale. Picking reports show a shrinkage of possibly ten thousand tons from first estimate. This means an increase of only about ten per cent over last year's crop, while an increase from 20 to 25 per cent was expected.

Illinois Correspondence

(From Our Staff Correspondent.)

THE 49th General Assembly amended the Pure Food Law in a number of instances. Where such amendments or portions thereof directly affect the ice cream manufacturers of this state, the same will be quoted and explanatory notes appended thereto.

The Ice Cream Standard, adopted some time ago by the Illinois Food Standard Commission, was written into the Food Law under Section 39, as follows:

"Ice cream is a frozen substance, made from cream, or milk and cream, and sugar, with or without the additions of such other wholesome substances as have customarily been used in making ice cream, and contains not less than eight per cent (8%) milk fat, and manufactured, stored, distributed and dispensed in a sanitary manner. The following other substances have customarily been used in making ice cream: Eggs, flours, starches, butter, gelatin, flavoring, harmless colors, nuts, fruits, pastries and condensed milks."

The Food Standard Commission has interpreted the word "Gelatin," as used in this Standard, to include harmless vegetable gums.

Section 39 provides, further:

"That in all places where foods below standard are sold in bulk or have been removed from the original package, there shall be placed in a prominent position a placard in large letters of not less than one inch in length, which shall clearly indicate such variation so as to be easily read by customers."

The Standard was written into the law to enable the Food Department to more readily secure convictions for violations. The provision regarding the sale of goods below standard is self-explanatory.

Section 17 has been amended to include ice cream cans, and now reads as follows:

"Any person, firm or corporation who receives from any other person, firm or corporation, any milk or cream, or ice cream, in cans, bottles or vessels which have been transported over any railroad or boat line, where such can, bottles or vessels are to be returned, shall cause the said cans, bottles or vessels to be emptied before the said milk or cream, or ice cream, contained therein shall become sour, and shall cause said cans, bottles or vessels to be immediately washed and thoroughly cleansed and aired."

In order that ice cream manufacturers may secure the benefit of this provision, it is suggested that the parchment paper circular tops usually employed should be printed to read as follows:

IMPORTANT NOTICE

Section 17 of the Illinois Food Law requires "that ice cream cans, as soon as emptied, shall be immediately washed and thoroughly cleansed and aired before being returned. Violation of this section is punishable by fine or imprisonment, or both. Ice cream factories are prohibited from receiving any empty cans which have not been thoroughly washed and cleansed as provided by law."

A portion of Section 6 now reads as follows:

"The possession or control of any food which violates any of the provisions of this Act shall be held to be prima facie evidence that such possession or control is or was with intent to sell or use such food in violation of this Act.

"Whoever shall have possession or control of any food which violates any of the provisions of this Act shall be held to have known the true character, quality and name of such food."

Under this provision, a retailer having in his possession an ice cream below standard, would be prosecuted, as well as the manufacturer supplying same.

Section 21, which is self-explanatory, now reads as follows:

"It shall be unlawful for the owner, manager, agent or any employee of a creamery or cheese factory to manipulate, under-read or over-read the Babcock test, or any other contrivance used for determining the quality or value of milk or cream, or to falsify the record thereof, or to pay for such milk or cream on the basis of any measurement except the true measurement as thereby determined."

A portion of Section 9 has been amended so as to provide that an article of food shall be deemed to be misbranded:

"If in package form, the quantity of the contents be not plainly and conspicuously marked on the outside of the package in terms of weight, measure, or numerical count; provided, however, that reasonable variation shall be permitted and tolerances and also exemptions as to small packages shall be established by rules and regulations made in accordance with the provisions of Section 38 of this Act."

Arrangements with the Food Department have been made by this Association to the effect that at our next Convention a Committee be appointed to confer with the Department for the purpose of adopting a method of labeling to comply with this provision.

All Amendments referred to above were incorporated in what was known as House Bill No. 663, and same became effective July 1st, 1915.

This Association was also instrumental in having introduced a bill known as Senate Bill No. 474, which passed the Senate and which reached third and final reading in the House the last day of the Session, and which failed of passage, due to the large number of bills preceding same on the House Calendar. This Bill would have amended the Ice Cream Standard to the extent that fruit, nut or chocolate ice cream should have contained only 6 per cent milk fat.

Officers of this Association, in connection with officials of the Creamery Men's Association and the Breeders' Association were instrumental in having written into the Omnibus Appropriation Bill under the heading of Pure Food Department, the following:

"$20,000.00 Annually for Creamery and Dairy Inspection."

This item was vetoed by the Governor. This is a regrettable circumstance, as it would have enabled the Food Commissioner to send a number of instructors throughout the State to instruct farmers upon modern methods of handling herds in order to increase the yield of milk under proper sanitary conditions.

Should there be any further information you desire regarding the foregoing Amendments, upon communicating with the Secretary, 155 N. Clark St., Chicago, Ill.

Indiana Correspondence

(From Our Staff Correspondent)

INDIANAPOLIS, IND., Sept. 29.—(Special)—Dr. John N. Hurty, in a remarkable document, which has just been issued from the Indiana State Board of Health, and which is entitled "Methods of Sanitary Disposal of Sewage, Without Sewers," takes occasion to point out the woeful waste of food materials in America, that, he says, would be considered criminal in such older countries as France.

The portion of the pamphlet dealing with food disposal follows:

"Eat Your Garbage.

"A famous sanitarian and economist advises all people to 'eat their garbage.' By this he meant don't throw away bones of any kind, but save them for soup, and also never throw away bread crusts, or left-over potatoes or peas or indeed any left-over article which usually goes into the garbage, yet is perfectly good food. A spoonful of left-over peas, or a spoonful of left-over beans or a little left-over corn, or indeed any like left-over article should be saved and used in

soup. It is said, Americans are so wickedly extravagant, that what the ordinary family throws away would keep a French or German family of like size fat. Potato or apple peelings, or melon rinds, and like things, of course, are waste, and constitute true garbage. Boiled bones when they have served for soup, may be burned in the kitchen fire when wood or coal is used and thus reduced to ashes, and at the same time add to the fire. Even potatoes, turnip and apple peelings, celery tops, radish tops, etc., may be drained, dried and then used for fuel. Any person with ordinary ingenuity and of ordinary economical ideas, will be able to save much good food from the garbage-can, and also to make a little good fuel from garbage refuge. Such a person will not stay poor very long. Quite generally, the poor are those who will not deny themselves, and will not practice such economies as are necessary to enable one to get on. Those who will not, or perhaps can not do the right thing, must ever remain poor."

Indiana producers were singularly unfortunate, or singularly fortunate, as the case may be, this year, according to reports from all over the state on the conditions of winter food accumulations and fruit, garden truck and cereal products from Indiana farms. The garden truck season was the most prolific in years and necessarily the prices of many garden commodities fell. But city folk throughout the state had better variety, more quantity and better quality of green stuffs throughout the summer and fall than perhaps for years. The continuous rains did much of it, though these same rains ruined some crops and in southern Indiana damaged the corn and wheat severely, in some instances floods wiping out whole fields of corn.

Sweet corn canners throughout the state experienced a late season, because of the rain, and the ears were short, because of continued moisture. But there apparently was a lack of worms in the sweet corn and the grade of that lower on the cob was splendid. Although the crop was late, the output from the canneries will be relatively large—and of superfine quality.

Tomatoes, as usual, proved an uncertain crop. In some places the factories were able to obtain big supplies of tomatoes. At other places the crop either did not mature or rotted prematurely. In some localities hundreds of bushels of prime tomatoes were garnered from fields adjoining those in which the crop practically was a failture. Continued moisture was responsible, in great measure, for this condition.

I spent parts of two days with Grafton Johnson of Greenwood, millionaire corn packer, early this month. I visited his big plants at Franklin, Whiteland and Shelbyville. Great attention was being paid to the seed for the sweet corn, which the factories distribute to the farmers, who now grow sweet corn in great abundance in those parts of the state where the factories are located. The results from this attention to the seed were remarkable this year, one of Mr. Johnson's managers told me. In practically every instance where the seed corn had been carefully selected it germinated 100 per cent, he said.

The reappearance of foot and mouth disease in Posey county, Indiana, threw the meat dealers into worry again here late in August, but Dr. A. F. Nelson, state veterinarian, now says there is no foot and mouth disease in the state, although he describes a less dangerous cattle disease, which he says has appeared in many places in the state, because of excessive mud in the pastures, due to the continuous rain of the summer. This disease also attacks the feet of the animals, he said.

The Indiana state fair this year, September 6-11, was remarkably free from pure food violations. Dr. H. E. Barnard, state food and drug commissioner, said his inspectors had found a much higher class of food products being sold at the fair and that they had reported in much the same manner from county fairs throughout the state. The campaign of the state board of health to compel vendors of food products at fairs to be sanitary and cleanly is having its effect, the state official believes. He already has started a campaign among those, who will ask for food-vending concessions at next year's fairs, to insure proper protection for food stuffs offered for sale.

For the first time in five years the state's laboratories in September discovered a case of milk adulterated with formaldehyde in Indiana. This case appeared at New Albany, where formaldehyde was placed in milk as a preservative. Previous to the passage of the pure food law in Indiana in 1907 the preservation of milk with formaldehyde was very general, but there have been very few detections of the use of the preservative in such a way since that time and, prior to this September, no case in five years had come to the attention of the state board.

The state board's water chemists have just completed exhaustive investigations of the well water supplies at Logansport and Noblesville. At Logansport there has been much typhoid for years. One-third of the wells there were found to contain deleterious matter. Ten per cent of the wells of Noblesville were affected thus, the chemists reported.

The prices of poultry now are dropping rapidly throughout the state and the egg market—following the moulting season—began to produce lustily again, late in September, although egg prices began to go higher. Toward the latter days of the month in Indianapolis the retail price approached 30 cents.

The inspectors for the state department investigated 880 food-handling establishments during last month, they reported. Of these four were rated "excellent," 626 were "good," 240 were "fair," nine were "poor" and one was "bad." The record was remarkably good for the month.

Summer resorts were practically without patronage throughout this summer, because of the inclement weather, and this added not a little to the general good condition, in a sanitary way, of hotels and restaurants, because the average hotel and restaurant at an Indiana lake or river resort gives trouble to the food inspectors oftentimes.

Only nineteen samples of foods, sent in to the state laboratories for analysis, were pronounced illegal by the chemists out of a total of 106 examined. Twenty condemnations of food handling establishments took place during the month, all of them being condemned because of unsanitary conditions or improper construction. In the list were bakeries, creameries, dairies, groceries, hotels, meat markets, slaughterhouses and restaurants. Groceries and meat markets predominated.

Louisiana Correspondence

(From our Staff Correspondent.)

THE State Board of Health (Dr. Oscar Dowling in the chair) met in regular session Sept. 20, and considerable business was transacted.

The board elected Cassius I. Clay acting analyst, effective Nov. 1.

Much discussion ensued over the embodying in the code of an ordinance making a clean bill of health necessary for all hotel help, and Dr. Ledbetter was instructed to draw up an ordinance to be embodied in the code covering this matter.

Dr. Covington H. Sharp was elected field agent, vice Dr. Nugass, resigned recently.

J. R. Keeney was elected as assistant acting state chemist.

Dr. Dowling made the following report:

"It is with great regret that I place before you the resignation of George B. Taylor, state analyst, to take effect Nov. 1, 1915.

"Mr. Taylor for the past six years has given most excellent service. Through his intelligent, faithful and untiring efforts the standard of the food and drug department has been raised and the scope of the work greatly extended. The results are clearly apparent in improvement in the milk supply of the entire state and in many other features of the department.

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

"We shall feel keenly the loss of Mr. Taylor's efficient service and his generous and helpful co-operation."

The resignation was accepted with regrets. Mr. Taylor leaves to accept a position with the United States Public Health Service.

"As you were advised, we are preparing four exhibits to be sent to the parish fairs, and we hope with these four units to have the work of the State Board of Health represented at nineteen of the fairs. In addition, during the interval of getting on the road the laboratory car, the exhibit cars will be taken to the state fair and to others, where a number of parishes have united in a district organization. Supplementary to the exhibit literature on pertinent topics is being prepared for distribution.

"With your approval this fall we shall have prepared for publication an almanac containing for each month specific instructions concerning transmissible diseases, and with many helpful suggestions. Bids have been asked for regarding this publication.

"It is planned also by the next meeting of the board to have ready for your consideration model ordinances relative to sanitary disposal of garbage and rat-proofing, along with other revisions of the sanitary code.

"Since it became known that it is the intention of the board to inaugurate in some parish an intensive sanitary survey, organizations and citizens of Richland have sent numerous letters offering co-operation, and asking that the work be conducted in their parish.

"In climate, topography and character of residents, Richland is typical of the parishes of the northern belt of Louisiana. Experience in this parish would give a basis for work along the same lines throughout a large section of the state. Without going into detail, that this work may be successful it is necessary that the survey and the records of same should be complete, and as soon as practicable remedial measures begun. The parish should be diverted by means of a road map. Each day the area visited should be marked on a map of the district and a check placed opposite the name of the householder or tenant visited. Should it be impossible, because of lack of good roads, to reach every farm and home in the district selected, it might be well to restrict the area, using artificial boundaries which have railroads, etc., but, whatever the selection, no family should be overlooked.

"When the unit of area has been investigated, the records gone over and the greatest need determined, then some effective remedial work should be done. From records in the office there is no doubt that building and remodeling of closets is practical and most necessary. Therefore, the most important assistant to the field inspector would be a practical carpenter. He should be employed as one of the force and be preferably from the portion of the parish selected for the demonstration, or from the immediate neighborhood where the work is undertaken.

"To do effective work the inspector in charge must be given a sufficient number of assistants; otherwise, the effort will count for nothing.

"I recommend that Richland be selected; that a detailed plan be sent to Dr. J. D. Baucum, and that the board authorize the employment of a sufficient number of assistants to prosecute the work effectively and intelligently."

Dr. Dowling made the following report about the recent sporadic case of plague reported in the American of recent date:

"Sept. 10, 1915, notice of the thirty-first case of human plague was received at this office from Dr. W. H. Robin, acting superintendent of public health, city of New Orleans. Accompanying the letter was a copy of the report of the case of Surgeon R. H. Creel, United States Public Health Service, bearing date of the 10th.

"According to information furnished us this case was reported suspicions to the City Board of Health by Dr. Jos. Danna Aug. 27. As per indorsement on the back of the report from the office of the Public Health Service it was confirmed by microscopical examination following an autopsy on an inoculated guinea pig Sept. 8; reported positive by the Public Health Service to the City Board of Health under date of Sept. 9; received by the city office and sent by Dr. Robin to the State Board of Health on Sept. 10.

"No report of the case as suspicious was transmitted to the State Board of Health by the city board. No report of the status of the case on the 10th, nor of precautions taken, were given until request was made for same.

"Had the newspapers of the afternoon of the 10th carried this report, officers of surrounding states would have had reason to believe that the Louisiana State Board of Health had withheld information, and therefore had not kept faith with them according to the agreement of 1912."

Dr. G. Farrar Patton submitted the following report:

"The following statement, giving the number of certificates filed in the central bureau during the first half of the year 1915, as compared with returns for the corresponding period of 1914, shows an increase of 104½ per cent for births and 126.6 per cent for deaths over the state at large:

"Certificates filed, first half of 1915, births 6,820, deaths 4,193; certificates filed, first half of 1914, births 3,334, deaths 1,850; increase for 1915, births 3,486, deaths 2,343.

"Early in February of 1915 Mr. Samuel G. Dupree, who had been appointed special agent for the Bureau of Vital Statistics, and who had been carefully coached as regards his duties as a field agent, began a series of trips through the parishes with the object of arousing interest among the people, and especially among the physicians of the state.

"The territory thus far covered by his travels embraces the so called Florida parishes, the extreme southern portion of the state and the northeastern parishes, where he is now at work. Notwithstanding the loss of some time due to unavoidable causes, Mr. Dupree has succeeded in bringing about quite an increase in the returns from certain sections that were notably in arrears, but his experience in general emphasizes the fact that the greatest obstacle in the way of complete success in the collection of vital statistics in Louisiana is the indifference of many physicians.

"One very important result of the travels of the special agent is the encouragement which his visits give to local registrars in small places, especially in districts where the physicians have failed to file certificates, even when reminded of their legal obligations.

"The results of the amendment to the sanitary code requiring retail dealers in caskets and coffins to make monthly reports of their sales have been very satisfactory."

The report of Dr. Patton showed the estimated population of New Orleans to June 1, 1915, to be 366,184; of Shreveport to be 34,068; of Baton Rouge 16,809; of Alexandria 14,719; Lake Charles 13,964; Monroe 12,730."

New Jersey Correspondence

(From Our Staff Correspondent.)

SEPTEMBER 29, 1915.—The movement to have things certified is spreading to the potato crop now, according to Dr. M. T. Cook, the plant pathologist of the New Jersey Experiment Station in New Brunswick. Dr. Cook has just returned from a meeting of plant pathologists held in Maine, where plans to "certify" potatoes were discussed. In New Jersey diseased potato crops have been reducing the annual yield for a long time. Many of the diseases are carried on from year to year in the seed.

A circular letter and an advertising circular sent by Mrs. Julian Heath, president of the National Housewives' League, recommending a certain food product is back of the protest of the president of the Montclair branch of the Housewives' League, Mrs. Chauncey H. Marsh, to Mrs. W. F. Osler, president of the New Jersey league. Individual members of the

In Millions of Homes

There's Only One Spread for Daily Bread

JELKE
GOOD LUCK
MARGARINE

is eaten with satisfaction at every meal. Always the same fine flavor—the same delicious taste, the relish and enjoyment there is to a pure, wholesome appetizing food.



Order Your Package Today

Churned by

JOHN F. JELKE CO.
CHICAGO

RUMFORD

The Wholesome

Baking Powder

A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

Dietetically speaking, Rumford is without fault; as a leavening agent it is perfect; as a keeper it has no superior.

DOES NOT CONTAIN ALUM

Its Purity is Unsurpassed.



You will like this kind of bread because it is made with this kind of raisins



The Essence of Co-operation

When a man asks you to co-operate with him it usually means that he wants you to do something for him—in return for which he will *promise* to do something for you. In other words, most offers of co-operation are bogus.

This one is not. We have *already* done big things for you and we have *contracted* to do many more big things.

You have seen the first page of our national advertising campaign in The Saturday Evening Post and The Ladies' Home Journal. These pages should be to you an *earnest* of our intention to create for you the biggest demand for raisins and raisin bread that you ever experienced. And these pages will be followed by continuous, sustained advertising which will *prove* our intention.

Get This Right

But let us not be misunderstood. We do not claim to be business philanthropists. Our ultimate aim is to help ourselves by selling a great many more raisins than we have ever sold before.

When we co-operate with you we do it for our own sake—not for yours—but it is a fact that our co-operation helps you.

Also—when you co-operate with us you do it for your own sake—not for ours—but it is a fact that your co-operation helps us.

This is the very essence of co-operation—some people call it "enlightened selfishness"—*help yourself by helping the other fellow.*

You Will Get Your Share

of the new business which we are creating for raisins and raisin bread if you become identified in your neighborhood as *the* dealer who sells *California* Raisin Bread and Sun-Maid package raisins.

Send us the coupon at once so that you begin to make *extra profits* at once. (82)

CALIFORNIA ASSOCIATED RAISIN CO.
Home Office, Fresno, California
Hearst Bldg., Chicago 113 Hudson St., New York

Please send me complete details of plan by which I can make more money through increased sales of raisin bread and package raisins. (84)

Name

Street

City *State*.....

state league assert that Mrs. Heath is overstepping her authority in lending her official position and the name of the league to advertising. Mrs. Osler, the state president, said that in advertising any certain article among the members of the league, Mrs. Heath is merely passing on to the individual members the finding of the national committee appointed to investigate the quality of manufactured foods.

City Chemist Baldwin of Newark had turned over to him recently samples of bread and a part of a bag of flour for analysis, the bread having, it was believed, made twelve persons who ate of it ill. Mr. Baldwin ate a small piece of the bread and within a few minutes felt so ill that he took an emetic.

In and about Newton the yield of huckleberries is so great that thousands of bushels are going to waste because of the lack of pickers. The potato and corn crops have been badly damaged by grubs in the last few weeks and the Sussex County Farm Bureau advised the farmers to get rid of the pest by spreading poisoned bran over the fields. Because of the big crop and the difficulty of marketing it, peaches sold for 35 cents a half bushel. Last year peaches sold for $2 a basket.

Ninety undergraduates have been enrolled to act as waiters in the Princeton University Commons under the plan adopted by the university authorities. They will serve two meals and eat one with the other students.

The special committee of the Assembly named to investigate the fishing industry of the state will begin its work shortly, when the members will inspect the North Jersey shore, including Raritan Bay.

More than 1,000 farmers in attendance at the annual meeting of the New eJrsey State Agricultural Experiment Station at New Brunswick were at the annual field meet of the New Jersey Poultry Association. One of the features was a demonstration of diagnosing diseases of poultry by Professor H. R. Lewis.

Vernon Burke, 3d, a four-year-old Holstein cow owned by James N. Jarvies of Montclair, has produced 734 pounds of milk in seven days, establishing a new world's record by a four-year-old cow. For thirty days the cow produced at least 100 pounds of milk daily.

New York State Correspondence

(From Our Staff Correspondent)

DISCUSSIONS relating to pure milk are ever in order. There are points of difference that it will take time to determine the right. It will not do to say that any one idea is all there is to be said at present. There is some disagreement as to the effect of pasteurization. For the most part it seems fairly agreed that pasteurized milk is as digestible as any other, and as nutritious. For others, who have a feeling that common milk is not wholesome for infant feeding there is only the use of certified. It seems a choice between certified and pasteurized, unless one is willing to take long chances. Clean milk, or what in New York state is known as "A" milk pasteurized is the sort for most people for infant feeding, both on account of wholesomeness and cost. It is cheaper than certified, and by most people is regarded as perfectly sanitary. It costs the dealers about twenty cents a hundred pounds more than common milk in bottles, and really should not sell for more than a half cent a quart higher. One cent may be pardonable in order to encourage the dealer. If he charges more than that he is taking some advantage. He pays the producer very little more, although he ought to pay well.

The question of bovine tuberculosis comes in closely here. People still differ as to whether the bovine type of tuberculosis can be transmitted to humans, but there is so much evidence in the affirmative that any person is excusable if he regards the danger when procuring milk for an infant. Some years ago it was proposed to test it out on some of the criminals in prisons. Thanks to a humane governor at that time, who felt that such a proposal was inhuman, the proposal was rejected. It did develop however that studies were made in some of the orphan asylums and on other infants, with some very conclusive evidence so far as one series of tests can establish a fact. Of the cases examined it was found that in infants that died from tuberculosis, 30 per cent of the cases were of the bovine type. Of all infants under fifteen months, where examinations were made, both in fatal cases and operative, ten per cent were of the bovine type. In foundling asylums, of all cases, both fatal and operative, 27 per cent were of the bovine type. Under such conditions any person is excusable if he objects to ordinary milk for feeding an infant.

Nor is this all that can be said. Science has, according to some of our scientific men, come to the point where tests of milk can be made that will determine whether milk has tubercular bacilli. Certain tests according to a man of science, showed over ten per cent of the common milk on the market has bacilli of bovine tuberculosis. I have no doubt but that other tests might be made that would show no such contamination, but so long as these facts go uncontradicted people will discriminate in the purchase of milk. Pasteurization is regarded as a sure corrective for any stray bacilli that may be in any milk. Some even go so far as to advocate that certified milk should be pasteurized. There will be no unanimity of opinion for some time yet, but in the mean time, it seems fair to conclude that good sound milk from healthy cows, pasteurized by reliable dealers, who keep records of the pasteurization and are open to inspection, will come as near safety as one knows how to get, and at relatively low cost.

There are dealers who insist that it is better to have the milk bottled in the country, at the station where it is received from the farmer, and to pasteurize it there if that is to be done. This method is more expensive than to bring it to the city in forty quart cans and there pasteurize and bottle. Besides it is well for the local authorities to know just how the milk is handled, and this can only be done where the work is completed in the city. Economy and efficiency indicate that country bottled milk may not be the most desirable. There are tests that will determine if the milk has been pasteurized, and it can be determined what condition the milk is in when it is delivered to the consumer, therefore it is not so important where the bottling is done when considered from that standpoint, but on the whole the above mentioned method has advantages. The work of dealers is what should be looked after most carefully. The work has to be left to employees, and the owners cannot know all that is done so well as the farmer can. The inspection is most needed in the city, and is there most effective.

NEW YORK CITY, Sept. 29, 1915.—Fruit men generally are complaining of the reduced demand for fruit of all kinds in view of the big crops now being gathered. Bananas, it is said, are flooding the market because of the inability of shippers to send them abroad as in former years. California fruit, however, is doing well here, all shipments being disposed of at favorable prices

The war has worked a transformation in the coffee trade by the interruption of old transportation routes and the destruction of accustomed machinery of foreign exchange. New York is now the coffee capital of the world. Not only is the United States the largest consumer of coffee in the world, but its commercial capital has now become the clearing house for coffee for Europe. Two years ago our re-exports of coffee were 3,964,000 pounds; last year 9,574,000, and in 1915, 61,491,000 pounds. The total importations in 1915 were 1,118,690,000 pounds. Brazil sent us 773,400,000 pounds, Colombia 11,077,000, Venezuela 72,463,000, Central America 75,350,000, and Mexico 52,706,000 pounds. This was 30,000,000 pounds more from Brazil, 20,000,000 more from Colombia, 35,000,000 more from Central America, and Venezuela 23,000,000 more than in the previous year. New York is the chief

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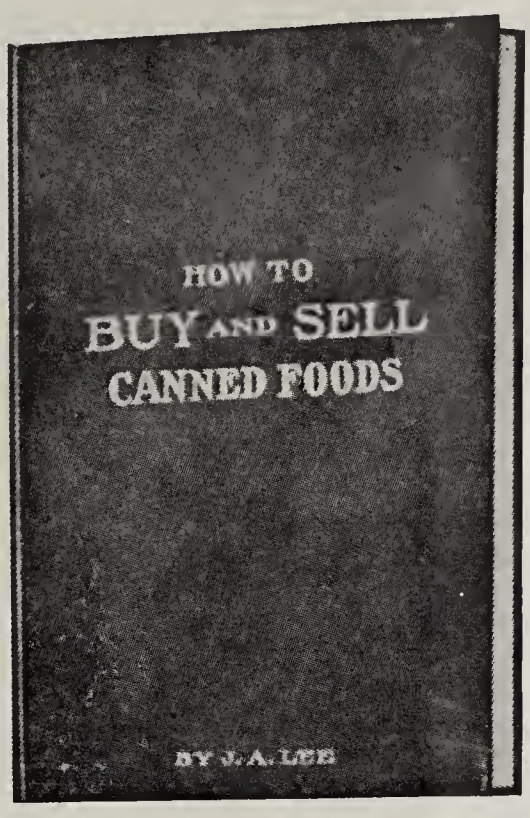
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In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

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port for the receipt and dispatch of coffee cargoes. While the vast increase in coffee shipments from New York in 1914-15 is directly attributable to the European war, there was no evidence of "war prices" in the values assigned to the cargoes. On the contrary, the average value per pound was less last year than in either of the two preceding, being 11.3 cents, as contrasted with 13.3 cents in 1913-14, and 11.6 cents in 1912-13.

Regulations have been adopted by the Board of Health requiring applicants for the registration of proprietary medicines to furnish the department with a sample of the medicine, as well as a list of the ingredients and the labels.

Nathan Straus has completed the twenty-fourth year of his work of distributing milk for the babies of this city and the report eompleted by Miss Annie Nason, superintendent of the Nathan Straus Laboratories, shows that the output of milk from the eighteen Straus stations in the past year amounted to 2,175,208 bottles. Besides this, during the three summer months, 1,441,580 glasses of pasteurized milk were served at the stations in the parks and the recreation piers. The milk was supplied at less than cost, the bottled milk being in nursing bottles, one feeding to a bottle, ready for use upon warming, the size of the bottle and formula used varying according to the ages of the babies. In the twenty-four years that Mr. Straus has maintained this work, besides what he has done on similar lines in other cities in this country and abroad, he has supplied over 39,000,000 bottles of milk for the babies of Manhattan, and during the summer months he has served 21,500,000 glasses of pasteurized milk to the children playing in the parks and on the recreation piers. The work was started in 1892 with 34,000 bottles in the first year. Only certified milk is used at the Straus Laboratories. In the past year, in addition to the ordinary work of the Straus depots, the period of unemployment following the outbreak of the war led Mr. Straus to provide meals at one cent each at those of his stations that were in the districts where unemployment was most seriously felt. In all, 1,135,731 such meals were served.

Commissioner Joseph Hartigan of the Bureau of Weights and Measures has given orders to inspectors in his department to enforce strictly the law requiring the sale of ice by weight. The commissioner said he was starting a campaign to collect $50 fines for violations. "The public is in the habit of buying ice not by weight but by the piece. People usually take a five-cent piece or a ten-cent piece, apparently unconcerned about its weight, so long as the size is satisfaetory and it will fit in the ice-box." The commissioner was enthusiastic over his "Honest Weights Week," recently closed. He said one result was the formation of a weights and measures league, which already has enrolled 61,000 persons. The purpose is to bring together the consumer and the merchant in an effort to establish correct information concerning prices. The league will also try to introduce into the schools a course whereby the pupil will learn "the benefits derived from honest dealing and the advantages of maintaining a standard of sixteen ounces to the pound and three feet to the yard."

Through the arrest a few days ago of four truck drivers local detectives say that they have uncovered a plot whereby $50,000 worth of cocoa has been stolen within the year. The police state that the scheme of the cocoa robbers was to remove a few pounds from each bag of a load and thus make up several new bags. The extra bags were transferred to trucks operated by confederates, and afterward disposed of for the joint benefit of those engaged in the thefts.

In reviewing the changes in wholesale commodities prices for the week ending Sept. 17th, the advances in the foodstuffs markets outnumbered the declines by nearly two to one. All the grades of flour, save winter patent, were higher as a result of the advances in wheat, the increases in flour prices ranging from 10 to 30 cents a barrel. In the provisions market at Chicago there were advances in live beef and live hogs. Mess pork and short ribs were unchanged, but there were declines in the prices asked for live sheep and prime lard. The only decline shown in the dairy products was on the best grade of butter, though none of the other butter prices showed change. Cheese and eggs, however, advanced on all grades. The tone of the vegetable market was a little firmer, but there was no great change either way in the fresh or dried fruit markets. No. 7 Rio coffee was weaker in price, as was fair Formosa tea. Standard granulated sugar fell off 30 cents a barrel during the week, but no change was indicated in the raw sugars. Spices were a bit unsettled, but slightly firmer.

An investigation of produce market conditions made by the New York Sun shows that not in years have vegetables been so plentiful and so cheap as now. Potatoes sell at $1 a barrel wholesale, as against $4.25 a barrel a year ago. At retail they bring from 10 to 12 cents a quart, or at the rate of $3.20 and $4 a bushel and $8 and $10 a barrel. Tomatoes sell at wholesale for from 25 to 75 cents a crate, and to the housewife at the rate of four for 10 cents. Onions have been bringing 25 cents a bushel wholesale, as compared with $3 last year. Commission men blame the retailers for their failure to adjust prices to the advantage of the consumer. Certainly neither the consumer nor the farmer is benefiting from the huge crops and low wholesale prices. Between the 84 cents a barrel received by New Jersey producers for potatoes and the rate of $10 a barrel paid by small consumers lie unusual possibilities of trade graft.

Trade information that has reached this city from Brazil recently indicates that the plan to valorize eoffee and other Brazilian products as may need such protection stands a good chance of going through. According to a well-known coffee roaster, the present plan is based on the need of financing that portion of the coffee erop, amounting to 3,500,000 bags annually, that goes to Germany and Austria in normal times. If it goes through in the present form, shipments from Santos will be restricted to about 6,000,000 bags, the surplus to be carried under the financial arrangements planned.

Ohio Correspondence

(From Our Staff Correspondent)

COLUMBUS, O., Sept. 24.—T. L. Calvert, chief of the department of dairy, drugs, food and weights and measures under the Ohio Agriculture Commission, has now taken up his new duties. He succeeds B. S. Bartlow, who resisted ousting from the job on the grounds that the McDermott civil service law is unconstitutional. The case has been heard in both the county and the circuit courts of the state and is now pending in the Ohio Supreme Court. The final hearing is set for Sept. 28, but it probably will not be decided at that time.

For a time Mr. Bartlow refused to give up his desk in the office of the dairy and food department and Mr. Calvert assumed another desk and began direeting the work of the department. Upon the opinion of Attorney General Edward C. Turner all of the force begun to report to Mr. Calvert. Finally Mr. Bartlow gave up to await the decision of the supreme court on the question of constitutionality.

Three new food inspectors have been appointed by the department. They are W. B. Bay of Cumberland, Guernsey county; Claude Cook of Waverly and H. B. Stewart of Port Jefferson. They assumed their duties Sept. 15.

In a bulletin issued Sept. 24 another food inspector is announced in the person of Harry Kalthoff of Cincinnati succeeding C. A. Corey of the same city. Thomas C. Gault, a food inspector, has been dropped, and his successor will be announced at a later date.

It looks as if Major George Florence of Circleville, an officer in the Fourth Regiment of the Ohio National Guard, will not accept the appointment of chief inspector of weights and measures in Ohio. This position was tendered to him several weeks ago by the board and up to Sept. 24 he has failed to appear to relieve Fred C. Albrecht of Columbus, who has filled the position for two years. Mr. Albrecht is still reporting for duty, believing that he is protected in his



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tenure by the reputed unconstitutionality of the McDermott law. The office pays $1,500 per year with an allowance for traveling expenses.

The Ohio dairy and food department has started a campaign against adulterated vinegar and several prosecutions have been started. It is the intention of the department to clean up alleged adulterations in vinegar. Inspectors have been working at Youngstown and Cleveland.

Another phase of the question being taken up by the Ohio department is the question of sanitation around plants producing or distributing foods. This is especially true of restaurants and hotels. Inspectors have been instructed to make thorough inspections of the premises of hotels and restaurants with the idea of sanitation in view.

The Ohio dairy and food department has made exhibits of dairying, drugs and scales at a number of the fairs held in the Buckeye state. The exhibit at the Ohio State Fair, August 30 to Sept. 4, was very complete in every way. Displays were also made at the county fairs held in Van Wert, Wood, Defiance, Stark and Wayne counties. H. D. Deigel was in charge of the exhibits at several of the fairs.

One of the features of the prosperity parade of the Columbus Fall Festival and Style Show held Sept. 14 and 18 was a float of the Capital City Dairy which was given first prize in the competition. The float was built on one of the trucks of the company and was elaborately decorated. About a dozen girls, dressed in white, rode on the float. One of the features was the profusion of electric lights.

Pennsylvania Correspondence

(From our Staff Correspondent.)

HARRISBURG, Pa., Sept. 30.—Development of a greater food supply by means of agriculture, cattle raising, dairying, fruit culture and kindred branches is to be undertaken by Pennsylvania state officials this winter and a program worked out for submission to the legislature of 1917 so that adequate appropriations can be made. A survey of the amount of food raised in the state, the portion of it exported, the portion reaching factories, canneries and the like, the portion sold to commission merchants and the portion sold locally is now being made by members of the State Commission of Agriculture, while attention is being given to experts to the possibilities of the various soils of the state to greater productivity. The whole plan, which was worked out by Governor Brumbaugh, is so comprehensive that it will take months to arrange the details and it is probable that the aid of manufacturers, commission men, shippers and others will be asked in the way of suggestions. The Department of Agriculture is giving close attention to statistics of production of practically every crop from wheat to guinea hens and a road improvement program in the vicinity of the market towns and shipping points is to be outlined together with a study of the co-operative system in other states.

The State Department of Health has notified the officials of every one of the 900 or more boards of health in the state that they must immediately begin enforcement of the act prohibiting the employment of any person suffering from a communicable disease in any hotel, restaurant or other place where meals are served or where food is prepared. It is the most sweeping order ever issued and will make effective an act passed by the last legislature.

Strict enforcement of the state's vinegar law is under way in the state and the record for August shows two score arrests for the sale of vinegar that was not as it was made. In some cases it was found that chemicals were used and in others water. Dairy and Food Commissioner James Foust says that the number of prosecutions will be large, but that the sale of vinegar does not measure up and the sale of bleached flour are two things which the state will stop if it can.

All but five of the counties of the state have appointed sealers of weights and measures for local inspections and the question of terms and other details arising from the recent state convention in Philadelphia, where sealers from every section of the state gathered, will be decided soon by the attorney general. The chief of the bureau, James Sweeney, says that the enforcement of the tolerance has been going ahead very satisfactorily and with co-operation of manufacturers and merchants.

Bologna, an important product in some portions of Pennsylvania, is being subjected to close inspection these days and the reopening of the sausage season is to be followed by rigid inspection of home products. Agents of the dairy and food division have been gathering information as to sales and warning against adulteration.

Practically every slaughter house and meat market in Pennsylvania has been brought under state inspection within the last ten weeks, the State Live Stock Sanitary Board having taken advantage of the new act which greatly increases its powers. The most important feature will be to prevent contamination and the handling of meats is now a punishable offence.

Cold storage law revision has been lying dormant over the summer, but it is the intention of the governor to arrange for a conference of cold storage men, state officials and representatives of the trade and consumers in the next two months to prepare an outline of a cold storage act that can be submitted to the legislature with fair chances of everyone agreeing on it. This is the course outlined by the governor in his veto of the bill passed last spring and assurances have been received that he will have co-operation of cold storage interests and commission men.

Very few arrests have followed the inspection of stores to ascertain the manner in which breakfast foods and similar goods are maintained. The repeated warnings of the dairy and food commissioner against overloading shelves with goods hard to move has had its effect and a small number of packages were found infested with vermin.

Utah Correspondence

(From our Staff Correspondent.)

SALT LAKE, Sept. 29.—Utah food officials have been chiefly concerned with the enforcement of the new weights and measures law during the past month. At the last session of the Utah legislature an act was passed making it unlawful to sell products, not liquids, in any way other than by weight, measures of length or numerical count.

Many of the larger dealers in food products immediately began to conform to the new law. Difficulty, however, was experienced in inducing small dealers, especially fruit and vegetable vendors, to meet the provisions of the new law.

Small producers of fruits and vegetables in the outlying districts gather at a market place in Salt Lake daily to sell their produce in retail as well as wholesale quantities. These growers were loath to forsake the peck measures and bushel baskets which had formed the basis of their business for years.

Under the new Utah law, the state dairy and food commissioner is also state superintendent of weights and measures. The law gives him the power to make arrests when violations come to his attention.

For the first time in the history of the state, the police power was used by weights and measures officials this month, when twelve growers were arrested at the market place by Heber C. Smith, state superintendent of weights and

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Full details of the new plans will be mailed to jobbers and retailers throughout the country. In the meantime the already increasing inflows of orders are being filled promptly from our New York warehouse.

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measures, and R. L. Irvine, city sealer of weights and measures, and their assistants.

Bright and early in the morning of a busy market day, the officials moved on the market place. They bought peaches, apples, potatoes and tomatoes, by the peck, by the bushel, by the sack, by the box and by the crate. In fact, the officials bought fruit and vegetables in nearly every way but those expressly provided in the statutes.

Under the Utah law there is no such thing as a peck or bushel. No standards have ever been adopted in the state for these measures and they have no legal standing in the state. Twelve men were caught in the first raid of the weights and measures officials.

The others had learned the provisions of the new law and were observing them before the officials could reach them. According to Superintendent Smith the violations were general among the sixty growers at the market place.

But as soon as the arrests were started the presence of the officials was whispered from booth to booth. The result was that only twelve would sell to the officials contrary to the law.

When the cases were called in court, officials and growers alike discovered that the Utah law contemplated no leniency for first offenders. Because it was the first arrest under the new law, officials were disposed to be lenient with the offenders.

They asked the county attorney to recommend suspended sentences when the men consented to plead guilty, if it were stipulated that they be given another opportunity before being compelled to pay the penalty provided in the new law.

The presiding judge after reading the new law doubted if he had the power to suspend the sentences. So the men pleaded guilty, retaining permission to withdraw the pleas if it developed that sentence could not be suspended.

Under the provisions of the law it is mandatory on the court to impose a fine of not less than $20 nor more than $200 or imprisonment for a period not to exceed three months upon the first conviction. The judge held that he had no legal power to impose a sentence and then suspend it.

Accordingly the defendants were permitted to withdraw their pleas of guilty. With this accomplished it was announced that the cases would be continued without date, having the same effect as a reprimand and a suspended sentence. Under this arrangement the cases are still pending against the producers and will be pressed if additional violations are reported.

For second and subsequent convictions of violations of the weights and measures law the offender is punished by a fine of not less than $50 nor more than $500 or by imprisonment for not more than one year or both.

Many scales have been confiscated by the department since the adoption of the new law. So many scales have been seized that the department is now without means of storing them. Relief from this condition will come early next month when the department will move into new and larger quarters in the Utah state capital, now ready for occupancy.

In the new quarters provisions have been made for a morgue for scales confiscated by the state. Under the old laws the officials had the power to condemn scales but no power of seizure. Condemnation notices would be posted and months later the scales would still be doing business with the condemnation notice still clinging to the scales.

Under the new law, however, short weight scales may be confiscated by the department.

Since the adoption of the new weight law in Utah the old butter controversy between butter packers and dairy and food officials seems to have come to an end. A year ago butter packages below the marked weight were the general rule. Now it is rarely that the weekly weighings of the department officials reveal short weight packages. A year ago the farmers' weights were over while the creamery weights were under. According to Heber C. Smith, state dairy and food commissioner, more short weights are found on the farmers' end now than at the creameries.

Interest of the Utah dairymen is centered in the milk and cream competitions to be held in conjunction with the Utah State fair, beginning September 27. Six months ago the dairy and food officials inaugurated milk competitions in the various cities of the state.

Mr. Smith declares that the results have been wonderful. He believes that there is a 100 per cent improvement in the milk and cream market since the competitions were started. Ogden has equipped itself with a laboratory, with the view of making these inspections a permanent feature.

Now the dairymen are to come together in a competition at the state fair. Rivalry is keen between the dairymen of Salt Lake and Ogden, the two leading cities of the state for first place. The scoring of the samples submitted will be done at the University of Utah under the direction of three judges.

The judges will include a representative of the state dairy and food department, the dairy division of the bureau of animal industry of the United States department of agriculture and the Utah Agricultural College.

The milk and cream competitions are to be divided into five classes with substantial prizes offered to the winners in each class. One of the divisions is exclusively for the boys and girls of the state. The contest is open to all boys and girls under the age of 17 years. It is expressly provided that the samples entered be milked and prepared by the boys and girls themselves. A silver trophy and eight smaller prizes are offered to the winning contestants.

The other divisions are: The market milk producers' class, the pasteurized milk class, the milk patrons' class and the cream patrons' class. Substantial prizes are offered in each class.

SOURCE AND SUPPLY OF MEDICINES.

THE European war has demonstrated as no other combination of circumstances possibly could the degree to which we in this country are dependent on Europe for the ordinary supplies of our drugs and medicines. This dependence has been particularly emphasized by the unprecedented increase in the price of some of the more widely used drugs and the practical exhaustion for the time being of some few of the more important articles of materia medica that are made or controlled in the European countries now at war.

Probably the chief reason for the rapid rise in values was the fact that the available stocks of many of the staple articles during the summer months are usually at a rather low level and that practically all of the great drug markets of the world are in the war zone, so that stocks on hand in these ports are not available for export, either because of blockade or because the local government has interdicted the exporting of drugs.

It is not generally known that by far the greater number of drugs sold in the different countries of the world are marketed through London, Hamburg or Trieste. A few drugs, like the products of the Dutch colonies, are marketed through Amsterdam, and some of the drugs produced in Turkey and western Asia come to us directly from Constantinople or Smyrna. The bulk of the drugs used, however, even those of American origin, is distributed from the great drug markets of the world in the cities mentioned above.

The greatest uncertainty in the American supply of drugs is in connection with what are commonly known as botanicals. During the summer months the available stocks of these drugs are usually at an exceptionally low level because of the fact that many vegetable drugs deteriorate more or less on keeping, and, of some at least, supplies are not kept over from year to year, the new crop of drugs being available for distribution late in the summer or early in the fall, just about the period in which the war had its origin. A few of these drugs, like digitalis, stramonium, dandelion and burdock root, have become acclimated in different sections of this country and would be available in large quantities for the gathering. Up to the present time, however, the price at which the foreign drug could be purchased was such that the margin of profit was not sufficiently great to warrant their collection.

Farmers' Bulletin No. 188, entitled "Weeds Used in Medicine," contains illustrations of a number of drug plants and the necessary directions for gathering and curing many of the now scarce drugs. This pamphlet is sold by the Superintendent of Documents, Government Printing Office, Washington, D. C., for 5 cents, and the directions given therein

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are sufficiently explicit to identify the plants and insure marketable products.

The greatest difficulty in securing supplies of drugs during the coming year will no doubt be encountered in connection with the so-called "synthetics," articles made directly or indirectly from coal-tar. Practically from its beginning this business has been monopolized by European manufacturers, largely because of the better equipment of their manufacturing establishments, and also because of the marked difference in the cost of labor. Even the simplest products, like benzol, aniline oil, carbolic acid, salicylic acid and benzoic acid, are made almost exclusively in Europe, and the prices at which these several products are being held at the present time in this country are entirely out of keeping with their cost of production, were American manufacturers equipped with the necessary apparatus to make them. Benzoic acid, for instance, is being quoted at ten times the price at which it could be purchased two months ago, while salicylic acid commands five times the price and phenol ten times the price asked for them before the outbreak of the war. These inordinately high prices must be paid despite the fact that we in this country have unlimited amounts of the raw material and produce probably more coke than any other country in the world. Unfortunately but a comparatively small amount of this coke is now made in by-product plants because of the limited market for the coal tar produced. Heretofore much of the domestic coal tar was sent to Europe to be manufactured there into phenol, aniline oil, benzol, toluol and the thousand and one products made from them which in turn were sent back to us to buy at very much enhanced values. During the fiscal year ending June 30, 1913, the coal-tar products entered for consumption in the United States aggregated a total declared value at the port of entry of more than $15,000,000.

An important branch of the drug and spice industry which has as yet not been developed to any appreciable extent in this country is the production of volatile oils, perfumes and related products which in 1913 were imported to the value of nearly $7,000,000. The prices asked for some of these products, even for the few oils made in this country, have advanced materially and it will be some months before normal conditions can again be brought about. Many of these oils could or should be produced in this country from materials imported direct from the East or West Indies and other tropical or subtropical countries not involved in the present war.

An interesting illustration of the need for establishing an independent source for products of this type is to be found in thymol. This article less than three months ago was quoted at the then rather high price of approximately $2 per pound, while at the present time the price quoted is $15 a pound, with the available stock on hand practically exhausted. In a commercial way this substance is obtained principally from ajowan oil, the volatile product obtained from the seed of an umbelliferous plant in India. Thymol also occurs in the oils of horse mint, dittany, thyme and wild thyme. Horse mint, *Monarda punctata*, is an American labiate that could be gathered in large quantities or cultivated, like peppermint or spearmint, for the economic production of thymol. For the immediate future, however, there is no good reason why ajowan seed should not be imported into this country directly from India and other countries where it is grown and thymol produced economically in sufficiently large quantities to supply the demand.

A few drugs and chemicals, notably the alkaloids, such as cocaine, morphine and quinine, will of necessity be very widely used in the countries now at war, in the treatment of the sick and wounded, and this greater demand for these commodities will probably tend to prevent any decrease of their price to the normal in the near future.

The scarcity and accompanying increase in the price of drugs is, of course, only one of the many burdens that have been or will be imposed on us by the interruption of normal trade conditions, but this burden may have a redeeming feature in that it will teach us to exercise greater care in the use of these commodities, will tend to encourage their production in this country and should suggest the practicability of establishing for ourselves and for the American continent generally a distributing center for the drug products of the world that will be independent of the now existing drug markets in European ports.

The esthetic sense should be cultivated for pure food and drink; but it should not be cultivated for fraud and deceit by making the genuine or imitation article appear better than it really is.

MARKETING BUTTER AND CREAM IN SOUTH.

MOST of the surplus butter from the farm cow in the South is exchanged for groceries at the country store. On account of poor quality, unattractive packages and irregular supply, the prices received for this butter are very low. Bulletins explaining how the housewife can make good butter and how to put it up in attractive packages may be obtained without cost by applying to the Department of Agriculture, Washington, D. C.

Purchasers of butter like to buy from persons who can furnish it the year round. Usually the market for farm butter is oversupplied during the summer season. This is because cows generally freshen in the spring and thus furnish a greater supply of butter throughout the summer, when grass and green feed are abundant, than at any other time of the year. For this reason the price of butter is lowest in summer and highest in winter. To take advantage of these conditions farmers should have their cows freshen in the fall; this would tend to equalize the supply of butter throughout the year.

In many cases no great effort is made to find a good market for the farm butter. Too often near-by grocery stores are regarded as the only market possibility. Boarding houses, women's clubs, hotels and restaurants, and private families, not only in the home towns but in surrounding towns, should be canvassed and a sample of the butter exhibited. In this way a good market for farm butter may be secured if the butter is of good quality and can be supplied regularly.

The frequency of delivery will depend upon the demand of the trade. Often the farmer or some member of his family can without inconvenience deliver the butter to the purchasers. When those who have butter to sell can not deliver it to distant purchasers, they should investigate the opportunities offered by the Parcel Post Service.

Cream obtained by running the warm whole milk through a cream separator is a very convenient form in which to market the product of cows. Less equipment and labor are required for this method than if butter is made.

For handling cream it is necessary to have a separator, shipping cans, some appliances for heating water to wash utensils, and some means for cooling the cream.

Cream if not properly cared for is easily spoiled. Directions for taking the proper care of milk and cream are described in another circular which is sent free by the Department of Agriculture.

Since the fat is its most valuable part, cream is unusually sold according to the pounds of fat it contains. For determining the percentage of fat in cream, the Babcock test, which is a simple process, is used. Small samples of cream are tested and the percentage of fat shown is multiplied by the weight of the cream from which the sample is taken. For example, if a sample of cream from a can containing 40 pounds is found to test 25 per cent, the pounds of butterfat are found by multiplying 40 by 0.25, which is 10 pounds. The persons buying the cream generally do the sampling and testing.

Hotels, restaurants, railroad eating houses, soda fountains and ice-cream manufactories offer markets for fresh, sweet cream. Such markets require a high-class product of uniform quality and a dependable supply delivered at regular intervals. This makes it necessary for farmers who supply such markets to have good transportation facilities.

The market for cream within reach of the largest number of farmers is the creamery. This furnishes a constant demand for cream, whether in large or small quantities. There are three ways of getting cream to the creamery or shipping point:

1. Each farmer may haul his own cream.
2. Farmers in a community may take turns in hauling their cream.
3. A man may be employed to haul all the cream regularly and each farmer may pay for this service according to the amount of cream he sells.

The third method is on the same principle as the rural free delivery of mail matter. Under this system the hauler at regular intervals comes to the farmer's door, gets the cream and takes it to the creamery or shipping point. The cream is weighed, sampled, and poured into a can in the wagon. The samples and records of weights are sent to the creamery. Routes may be established close to the creamery, and the cream delivered direct, or they may be established at distant points and the cream delivered to a central station for shipping to the creamery. Subroutes may radiate from points on the main route and thus cream can be collected from a wide area.

In communities in which interest in selling cream is just being aroused and where there is not cream enough pro-

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duced to pay for having it collected each day, the cream can be kept from day to day and collected twice a week in the winter and three times in summer. Where this is practiced the farmers must either use ice to keep the cream as cold as possible, or place the cans in cold water from the spring or well. Unless extra care is taken to produce the cream in the most cleanly manner, and unless it is kept thoroughly cold at all times, this method is not advisable.

The shipping of cream compels the farmer to have a separator. The cost of the separator is often discouraging to the man who has only two or three cows, and who, but for this expense, could sell a small amount of cream. This, however, need not prevent the purchase of a separator, as some companies sell their machines for a small cash payment, the remainder to be paid in monthly or bi-monthly installments. This enables the farmer to let the cows pay for the separator.

Again, in the case of several farmers living near one another, one separator, centrally located, can be used by all. The central separator offers a splendid opportunity for landowners to encourage their tenants to keep cows. Even if the tenants have only small quantities of milk, it will bring more money in the form of cream than if the milk were churned and the butter sold. Carrying the milk to the separator is also less trouble than making the butter.

In sections where cream can be marketed, routes operated in some such way as described are to be commended, provided the cream is produced and handled properly, as they enable the farmer to procure a steady cash income from his cows by providing a market at his door.

This circular is intended for distribution in sections of the South where special efforts are being made to encourage dairying in the cotton-growing sections, therefore some of the practices recommended here may not be advisable for sections where dairying is an established industry.

McGLASSON BEFORE COMMISSION.

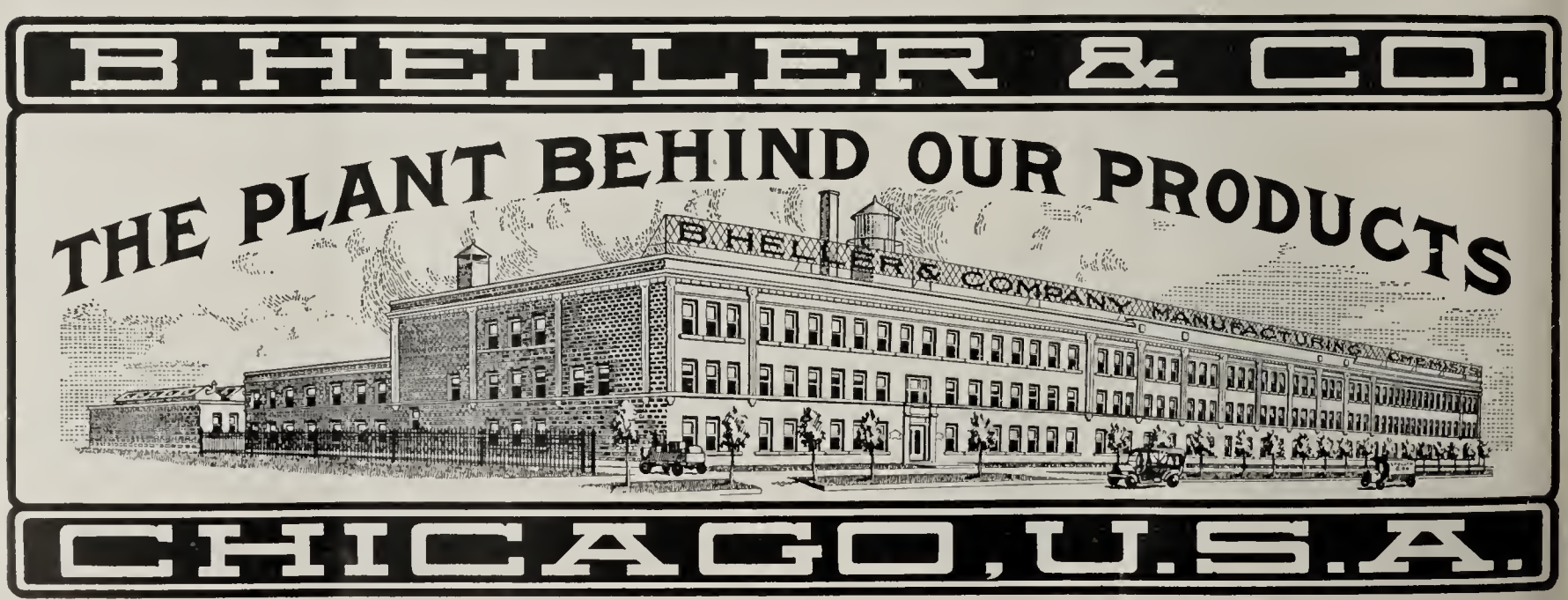
Oscar B. McGlasson, Ex-President of the National Wholesale Grocers' Association, appeared recently before the Federal Trade Commission in Chicago, accompanied by Messrs. F. C. Letts, president of the National Grocery Co., Samuel B. Steele, of Steele-Wedeles & Co., and Oscar Beemner, director of Sprague-Warner & Company. The committees were given a very attentive hearing on the part of the Commission. Mr. McGlasson spoke about three-quarters of an hour, outlining the activities of the National, from its organization in Buffalo, down to the last meeting at San Francisco, showing the earnest desire of grocery jobbers to work with the Government officials helping establish food standards; explaining how the first act of the Association was that of wiring President Roosevelt and Speaker of the House Cannon, urging the passing of the present Pure Food Law, and how active the Association has been in securing the adoption of this law in forty odd states. Also the interest taken, as an Association, in securing the amendment to that law requiring net weight and measure on package foods, and of the work in getting states to pass the amendment; also activities in an educational way, calling attention of the Commission to the little booklets on the Proper Care of Perishable Foods, explaining how many thousands of these booklets were distributed among retailers. Chairman Davies remarked that it was certainly good work, and asked that the booklet be left as part of the records of the hearing. The publication of the Bulletin and the sending of information helpful generally to all jobbers was emphasized by Mr. McGlasson.

The Crissey articles run in the Saturday Evening Post entitled, "Team Work in Trade Building," were presented to each one of the Commission, bound in suede. Mr. Crissey has put a great deal of time on these articles, in securing information, and the Commission no doubt will find them of great value.

Mr. McGlasson clearly showed the economic necessity of the jobber in the scientific gathering and distribution of foods. Claiming that the jobbers were wholesale food merchants in every sense of the word; that it was their business to send out a dragnet to the four quarters of the world and buy and store foods for the human family, so that they could be delivered in convenient quantities to the retailer, and by him in smaller portions, to the consumer. Mr. McGlasson read into the records the resolution passed at San Francisco, favoring, on the part of the Association, co-operation with the Commission. Also read extracts from his address on the Federal Trade Commission delivered in New Orleans last November. Also dwelt on the good that results from the Economy Conference Committee consisting of men from the National Canners, American Specialty and National Retail Grocers' Associations, showing what such work meant to the consumer; that it all tended to the creating of the highest efficiency, and doing away with waste in manufacturing, assembling and distributing foods.

Mr. McGlasson assured the Commission that there would be certain concrete subjects that the wholesale grocers would like to discuss with the Commission; questions of large proportion and of almost vital interest to the jobbing trade, and that a time would be asked for such a hearing. Mr. McGlasson, no doubt, had in mind such subjects as the manufacturers putting out selling conditions requiring price maintenance, and also the unfair conditions resulting from manufacturers' agents and brokers selling the jobbers' customers, and making it possible for certain large retailers to own goods much cheaper than others. It seems the Trade Commission is going at things in the right way, and it is quite evident they want to be of real help to the business of the country.

A large increase in the exports of breadstuffs, cottonseed oil, food animals, meat and dairy products and cotton and mineral oils during June, in comparison with the corresponding months of the preceding year, is reported by the Bureau of Foreign and Domestic Commerce. The total value of these exports during June amounted to $86,690,000, whereas during June, 1914, they amounted to $55,000,000. The total value of these exports during the past twelve months amounted to $1,289,000,000, an increase over the previous year of $223,000,000



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There is no higher art than that which tends toward the improvement of human food.—*Beecher.*

Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.

Entered as second-class matter March 15, 1910, at the Postoffice at Chicago. Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year
Canada, $1.25 per year
Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

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Vol. X. NOVEMBER, 1915. Number 11.

Impending Storm in the Butter World

IT WILL behoove certain of our friends engaged in the administration of food control in a number of states to give serious thought to the gathering war cloud in the butter and dairy world.

Truth is, men in all the various pursuits of life frequently become so engrossed with the object of their quest or endeavors that a film comes before their sight and dims or obscures their vision to such a degree that they fail to perceive the surrounding influences, momentus and prophetic as they may be.

It is no doubt well known to all the readers of this journal that the National Dairy Union is an organization composed of creamery men, dairy men and a number of food officials throughout the country. It is also well known that the ostensible purpose of this association is to promote interest in dairying and to increase the consumption of dairy products, butter more notably.

There is another reason, however, for the existence of the National Dairy Union and that is to attack by gradual and well-timed blows, oleomargarine, the great competitor of butter, with the hope of ultimately eliminating it from the field.

This last objective is not mentioned, of course, in the by-laws of the organization.

The Haugen bill (Mr. Haugen is a Congressman from Iowa), introduced in the last session of Congress is a bill to prohibit the use of butter in the manufacture of oleomargarine. This bill, as drawn up, further establishes a standard of whiteness for oleomargarine which the manufacturer of this product cannot reach. This standard was arrived at by the Bureau of Standards at Washington.

If this standard were adopted there would be but one outcome—the annihilation of the oleomargarine industry.

The oleomargarine people and also the cotton seed oil people find themselves with their backs to the wall. They find themselves in the critical position of him who must fight for his very existence. That they are not going to lay down their arms and die as peaceful martyrs, is evidenced by the fact that considerable activity may be noted among them. The clouds are gathering. The clans are assembling for concerted action. Chief among these are the cotton seed crushers' associations, which at the present time enjoy particularly strong backing in Congress.

It is not commonly known among consumers that the great bulk of butter is colored in imitation of the June product; in fact, colored in such varying shades as the June product varies in the different particular markets where butters sell.

If our friends the Commissioners were to follow in this instance all the general and many of the specific rulings given out by them from time to time on the subject of other foods and products, the coloring matter thus used in deceiving the consumer of butter must positively and unalterably be declared a fraud.

The butter thus painted up sells for considerable over its true value, while, if uncolored, it would mean a saving of millions of dollars to the consumer, money which at the present time is being spent in the innocent support of a fradulent practice.

The National Dairy Union, not without a keen sense of humor, states in its literature that it asks no more than that oleomargarine be sold for what it is and announces itself as being quite willing to permit the housewife to color it if she chooses to do so.

Magnanimous!

But, it is to be noted that this option is not afforded the housewife by these same butter champions. She must take her butter already colored.

Now, then, if butter is sold artificially colored, why is it not made obligatory by the commissioners to state

this fact upon the label? The food commissioner is aware of these existing conditions. The consumer is not. In ruling on all other products, food commissioners insist upon them being marked artificially colored or else prohibit their sale and distribution. And yet, they wink at the coloring of butter. It is far from clear why butter has for so long enjoyed immunity from law and regulation.

Other frauds that are perpetrated besides the coloring of butter will most assuredly be exposed if this issue comes up for publicity in the next Congress.

There are practically three grades of cream used. First, sweet cream from which is manufactured the highest quality of butter known on the market as "whole milk" butter, which is produced only in the smaller creameries of the Northern States which draw their supply of butter fat from within a radius of a few miles. Second, what is known in centralized creameries as No. 1 cream, which is of fair flavor and which will respond to the use of chemicals or what is known as "neutralizer." This neutralizer is a form of soda or lime or other chemical which might technically bring the resultant butter under the Adulterated Butter Act as well as under the various food laws. When this cream is churned it makes a commercial grade of butter of passably good quality, which is in fact the standard creamery butter of the country. Third, stale cream or cream that foams or that has contracted some foreign flavor, such as coal oil, due to age or poor handling, graded commercially as No. 2.

The use of neutralizer is to the thinking man certainly in the same class as the use of certain preservatives which have been rightly tabooed for years.

Deodorizers are also used and the cream is aerated.

Another point on which fraud is perpetrated in the butter industry is moisture.

The law says 16 per cent. The butter maker or foreman holds his position solely on his ability to keep the water contents within hair-line distance of the legal maximum, that is to say about 15 90/100 per cent. But very often this is legalized fraud.

The Chicago Dairy Produce now recommends a 25 per cent overrun, but admits that in years gone by this would have been considered an adulteration.

The American Food Journal has no interest in the controversy between the manufacturers of butter and oleomargarine other than that of friendship and fair play for both factions and it is in this same spirit that we wish once more to warn those responsible for the contemplated anti-oleomargarine activity to think well before they act. They are surely sowing the wind which will bring forth a whirlwind of destruction unto themselves.

PASTEURIZATION AND BUTTER.

THE fourth annual meeting of the International Association of Dairy and Milk Inspectors, held in Washington on October 27th, 28th and 29th, 1915, brought out considerable with reference to milk-born diseases in the human race.

Dr. Wiley showed the difficulty he encountered in his efforts to secure cows of a standard fit to use in his new dairy at Washington, and told of his having to go to the mountains of Virginia and Kentucky and there secure inferior cows in order that he might get animals free from tuberculosis, and Doctors Alsberg and Melvin and Schroeder of the Bureau of Animal Industry, the latter the most eminent authority on communicable diseases in the country, all had much to say on the various diseases passed so commonly to the human from the cow through milk, butter and cheese. Yet, this same association showed that it was ready to confront this disease situation and passed, though after a hard fight, a resolution declaring for pasteurization of the entire milk supply.

Will the butter people do as much?

Reports show that 15% of tuberculosis is of bovine origin and also that far less than 50% of the cream used for butter manufacture is pasteurized.

There have been five congressional hearings on oleomargarine, and from each of these oleomargarine has emerged unscathed. From the activity of the National Dairy Union, it would appear that an attempt is being made to bring about yet another oleomargarine hearing at the coming Congress, but from the signs of the times it would seem that if started, this hearing may more than likely result in an exhaustive investigation of butter, milk and cheese, and the outcome be a Federal Inspector in all dairies, creameries and cheese factories doing an interstate business, and the control of the label with the declaration showing color, and also the control of the moisture, salt, curd and fat content as well as the rejection of much fat now used on account of inferior quality, deterioration, age and on account of same being a bearer of disease germs.

The officers of the Association elected for the ensuing year are: President, C. F. Bossie, Omaha; vice presidents, A. W. Lombard, Boston; H. L. Haggerty, Atlanta, and H. W. Steele, Detroit. Prof. Ivan C. Weld, Washington, was re-elected secretary-treasurer.

CONSTRUCTIVENESS IN FOOD CONTROL.

HE WHO has followed the long and arduous career of food legislation through the executive and administrative channels of the federal and various state departments must agree that the great desideratum—the thing devoutly to be wished, the quality still sadly lacking, is uniformity.

To no less an authority than Professor E. F. Ladd of North Dakota is the food world indebted for the following able diagnosis of conditions now prevailing in the domain of food control:

> "Scarcely any two states have food laws in common, and but few of the State Food Laws agree in all the essential features with the Federal Food Law.
>
> Uniformity of Food Law among the States can hardly be looked for at the present time since the conditions differ so widely in the several states.
>
> Under the term "food legislation," as usually considered, are to be included not only food laws proper but drug laws, sanitary laws, false advertising laws, weight and measure laws, and various statutes which are intended for the prevention of deception, adulteration, and unsanitary conditions in the manufacture, sale, distribution or handling of food products.
>
> Few states have adequate drug laws at the present time and many of these are not enforced.
>
> The need for Sanitary Laws is fully as great as that for food laws, for some of the worst conditions are those surrounding the manufacture and distribution of food products where filthy, decomposed material is used, where unsanitary surroundings are permitted, or where persons are employed in the manufacturing and handling of food products who are afflicted with infectious or contagious diseases.
>
> False advertising laws are essential before we can prevent deception and misrepresentations now com-

mon not only upon the containers themselves but in the advertising columns of the daily papers as well as in circulars and booklets that are generally distributed.

Not a State has secured the enactment of a law to control the manufacture and sale of patent medicines, one of the worst evils thrust upon the American people at the present time.

The first essential for uniformity is in the establishment of definitions and food standards, and when these have been established and generally adopted throughout the country the lack of uniformity in food laws will be less noticeable for with uniformity in practice many of the apparent conflicts in food laws will have disappeared.

The way will then be paved for uniformity in legislation for general food laws as well as those other laws regulating the sale and manufacture of drugs, beverages, patent medicines and for sanitary laws which are of the first essential in protecting the people from evils not at all considered by a number of the States."

A man like Professor Ladd who, having devoted the best and ripest years of his life to so worthy a cause as the betterment of conditions in the food industry, is well qualified to point out the guideposts to a broader and more ideal vista of accomplishment.

The words of the professor should be read and weighed with appreciative care by all those concerned in the manufacture, distribution or control of articles intended for human consumption.

It is needless to comment on the remarks quoted above; an amplification on our part would be superfluous. Suffice it to say that THE AMERICAN FOOD JOURNAL agrees in toto with the views and explanations of Professor Ladd, as quoted above.

Uniformity is a crying necessity. And only by the establishment of definitions and food standards can we expect to arrive at uniformity, the goal of all intelligent members of the food industry.

STANDARD PRICE NOW NATIONAL ISSUE.

DECLARING that "the question of retail price regulation on standard articles, to eliminate unfair competition and dishonesty in merchandising has now become the leading commercial question of the day," Edmond A. Whittier, secretary-treasurer of the American Fair Trade League, has given out a statement with reference to the campaign which the price cutters' organization and certain trade writers are making in opposition to the Stevens Standard Price Bill.

Sounding a warning regarding the inaccurate and misleading character of a large portion of the press copy which is being specially and gratuitously supplied to trade papers, as a part of the price cutter's propaganda, Mr. Whittier sad:

"In view of the present public knowledge concerning the Stevens Bill, and of the selfish interests which are seeking to prevent its enactment at the coming session of Congress, it is believed that the price cutters' campaign will entirely fail.

"For instance, it is scarcely possible that many retailers take seriously discussions of the Stevens Bill which occasionally appear in trade papers under the name of Elton J. Buckley, whose championship of the arguments of predatory price cutters have long ago indicated his lack of sympathy with the present effort to restore honest merchandising methods and fair competitive conditions in retailing; his article in one or two current issues of commercial publications, entitled 'A Point about the Stevens Bill of Great Importance to Every Merchant,' is a fairly good example of the kind of methods that are being employed by the price cutters' representatives to confuse the situation and breed dissension among the friends and supporters of the Stevens Bill.

"The practically solid support which the legitimate business interests of the country are now giving to the measure has rendered open, above-board, opposition impracticable and futile, so resort is now had to subterfuge and stealth; the details of the bill having been under constant fire of discussion for more than a year and a half without disclosing a vulnerable point, the price cutters are now setting up men of straw and proceeding, with much ado, to demolish them.

"With astonishing disregard of the facts the article referred to states that 'The Stevens Bill as now written would unquestionably prevent a merchant from cutting the prices of these odds and ends of stock, or from cutting the price of any stock which he found would not sell, and which he therefore wished to get rid of, if such stock were not damaged. The American Fair Trade League says the bill would not prevent this, but the league is wrong.' With equal audacity the article adopts with full approval one of the objections to the Stevens Bill recently put forth by the price cutters' advocates and quotes as a subject for attack, the league's printed comment, both follow:

"It is entirely beside the point—and more dust throwing—to proceed to argue, as this Stevens Bill critic does, that the word 'deteriorated' does not cover 'seasonable' goods—goods which by reason of change of fashion or season have depreciated in selling value.

"In the first place, the league has never presumed to predict the legal interpretation of the word 'deteriorated.' The two statements which comprise the league's comment, quoted above, are entirely separable and only their brevity makes it possible for raising a question of the league's meaning. In other words, the first statement is that 'maintained prices as legalized in the Stevens Bill will not prevent important seasonable reductions in prices, upon which most housewives depend.' This is literally true because it is not anticipated that the Stevens Bill will ever be used in connection with goods of transient fashion or vogue.

"No intelligent and sincere person has ever imagined—and only the price cutters' spokesmen have ever suggested—that any manufacturers would attempt to market, under the Stevens Bill, articles subject to quick depreciation without providing for disposal sales at appropriate times by filing new schedules of prices under the terms of the act, nor has it, so far as I know, ever been imagined or suggested before that, if any manufacturers attempted to do so, intelligent retailers could be persuaded to take the chance of buying goods of changing fashion under the restriction of a standard price system.

"The Stevens Bill, as everybody knows, and all candid men admit, is intended solely to deprive predatory price cutters of the power to *use standard articles of established worth and stable values as 'bait'* to lure and deceive the public and to injure and destroy smaller competitors.

"The promise of victory for the Stevens Bill at the next session of Congress will not be weakened by mischief making."

Ozone, Nature's Preventive of Decay

A Great Field for Ozone Ventilation is Open in the Food Industry, Especially in the Cold Storage Chambers of Abattoirs, and Egg Storage Plants—It Has Been but Recently that Apparatus Has Been Devised for Generating Ozone in Commercial Quantities—Superfluous Theories Disclaimed—Interesting data.

A LETTER from a learned English gentleman to a Chicago friend was recently shown THE AMERICAN FOOD JOURNAL and the following paragraph is worth quoting:

"The subject of ozone and its various applications requires an amount of scientific knowledge superior to that which is used in any other branch of technical work, and I am not far wrong in saying that those who have hitherto handled, or attempted to deal with questions (in America) involving the use of ozone have been utterly incompetent; they have taken up the subject in the most light hearted manner, and treated it in the same way a person treats a patent pill proposition. The people of your country, contrary to their usual practice, have not had sense enough to blame the persons responsible for this state of affairs, but put the blame on the principle of using ozone."

The reflection on our "sense," while a little severe, has some color of truth, for the outstanding fact is that for many years ozonized air has been extensively utilized in Europe, and with most impressive results, while in the United States this invaluable aid in deodorization, food preservation, bleaching and sterilizing, has been neglected.

THE AMERICAN FOOD JOURNAL has taken pains to gather some authoritative data on the subject: Metallurgical and Chemical Engineering (April, 1914) prints a lecture delivered in Cologne in 1913 by Prof. Czaplewski, who says:

"A great field for ozone ventilation is open in the food industry, especially in the cold storage chambers of abattoirs. Ozone has caused direct saving in such plants, since the meat remains fresh and good for a longer time. In egg cold storage the ozone has given excellent results in that the disagreeable straw and box odor disappears, fewer eggs decay and the eggs last longer." The manager of the Cologne abattoir says: "Meat that had gone over into partial decay was to a certain degree recovered when the ozonator worked, and the mould coating disappeared."

Konrich reports on an ozonator plant in the Berlin abattoir, in the entrail cleaning room: "In this plant they were proud to state that the complaints of the neighborhood as to the stench from this part of the plant had disappeared. The same plant is also meant by Erlwein in his favorable report on an abattoir. Ventilation, as also an attempt to remove the odor by means of coke filter beds, were failures. The remedy was found when the gases rising through the chimneys were first passed through a duct with concentrated ozone. There is no trace of the former intensive odors. The expensive ventilation was removed and the plant was reported to be in perfect shape by the inspection department."

"I might add to this that in the local city (Cologne), there is an abattoir with such a department and that one-half of the same works with ozonator, the other half without. A visit to both sides will easily permit the proper conclusions to be drawn. Konrich reports an ozonator plant in a herring packing establishment, where the success lay in the prevention of mould formation in the store room."

Mr. V. D. Greene, writing for The Engineering Magazine (July, 1915), says: "The chief offensive trades are slaughterhouses, skin warehouses, tanneries, soap and manure factories, bone mills, works in which fat-boiling, gut-scraping and offal are treated, and sewage disposal plants. In all of these ozone is of great value. It can also be used in many factories as an integral part of the processes carried on. In the manufacture of edible fats, margarine, nut-butter, etc., the fact that these articles are for internal consumption precludes the use of nearly all the usual chemical bleaching agents, for not only is there a natural objection to the use of anything of a poisonous nature for the purpose, but also many processes involving the use of mineral acids tend to spoil the flavor of the oil. Ozone has not these objections and it is said to even improve the flavor by the removal of impurities. Another of its uses is in the bleaching and refining of such substances as tallow, lard, palm oil, cocoanut and palm kernel oils, and stearines, cocoa butter and other so-called chocolate fats like Borneo tallow, Illipe fat, Dike fat, etc. It also considerably deodorizes cocoanut oils, as might be expected. Salad, olive and arachis oils are very satisfactorily bleached and refined by ozone, and it is also used in the soapmaking industry. In this case there is not the objection to mineral acids to the extent there is in the bleaching of edible commodities, and ozone is used only because it is cheaper, quicker, and more effective than other means. The better qualities of palm-oil, for example, can be bleached perfectly at a cost of about sixty cents per ton, and even the so-called unbleachable palm-oils like Congo and Salt Pond are decidedly improved in color.

"Bone fats and greases are readily deodorized as well as bleached by the process. On account of the large amount of unsaturated bodies contained in oils of the linseed class they combine with ozone so readily that they are not only bleached by the oxidation of the coloring matter but are themselves actually oxidized. Although this renders them unsuitable for soapmaking it is of assistance in making up the oil for quick-drying paints and varnishes. Waxes, such as beeswax, carnuba and Chinese and Japanese waxes, can be bleached more rapidly by ozone than by the ordinary air method."

"In the working of cold storage houses and other places where foods of any description are stored or handled there is a tendency for disagreeable odors to be produced on account of particles of food becoming lodged in the interstices of the walls and putrefying as soon as the temperature and hygrometric degree of the air is not maintained, even if only for a few minutes. The same effect is often produced when food is removed for a short time and then replaced in the cold room. Condensation will also assist in the work of decomposition. It is, of course, impracticable to change the air frequently on account of the extra running expense, while the use of chemical disinfectants would produce an unpleasant taste in the food stored in its proximity. To overcome this difficulty an ozone plant may be installed with advantage, and its sterilizing action preserves the contents of the cold rooms, in addition to deodorizing them, although, of course, ice should not be dispensed with altogether. An interesting test of the power of ozone to arrest decomposition and neutralize its unpleasant smell was once carried out at the request of a large meat packing firm. Fifteen pounds of meat, already in a state of partial decomposition, were placed in a room at a temperature of twenty degrees centigrade and exposed to a stream of ozonized air for about a fortnight. At the end of that time all nauseating odors had completely disappeared and all decomposition was arrested. A similar experiment was carried out, but in somewhat greater detail, at the request of the Ministry of Commerce and Industry at Moscow. A chicken was divided into three parts. One of them was placed in a cold storage room, the second was exposed to a stream of ozonized air at a temperature of twenty degrees centigrade, and the third was placed in a room also at twenty degrees centigrade but unprovided with ozonized air. A fortnight later the ozonized portion was found to be perfectly fresh; the one which had been in cold storage had acquired a somewhat musty smell, and the third piece was, of course, completely decomposed. For preserving such articles as butter, cream and eggs the ozone process is especially

applicable, because they so very readily absorb the flavor of anything with which they come in contact."

The literature on ozone is enormous and much of it is worthless, but for over eighty years the powerful bleaching, sterilizing and deodorizing properties of ozone have been established; but only recently, however, has apparatus been devised suitable for generating ozone in commercial quantities, and the results observed by Czaplewski and Greene thus made possible.

The former prejudice that existed against the use of ozone is traceable back for fifty years and directly to experimentors employing ozone concentrations fifty to five hundred times greater than any practical problem calls for; an absurd conclusion from just such a preposterous experiment was published in Chicago not very long ago.

Earlwein states, referring to the ozone plant which sterilizes the river water used in Petrograd, "That for more than ten years, where the working force is constantly moving in an atmosphere which is many time more strongly mixed with ozone than is ever found in actual ozone installations, there has never been a case where these persons have been on sick leave due to high ozone concentrations," and the editor will add that the same thing may be said of the workmen in ozone plants in Berlin, Paris, Nice, Dijon, Lyons, Paderborn, Weisbaden and the many towns of Belgium and Holland where the sterilization of water by ozone is an imperative necessity.

Ozonized air purifies and stimulates yeast, and many breweries in England, France and Germany are using it, with uniformly good results.

There is no delusion more firmly held than the one fixed in the minds of persons engaged in malodorous trades, viz., that their particular bad odor is "healthy." Is it? The 65th annual report of the Registrar General (Great Britain) gives the comparative mortality from phthisis among workers in the following trades:

Railway engineers and firemen	63
Agriculturists	79
Fishermen	96
Printers	290
Hide and fur dealers	314
Hucksters	516
Hotel servants	533

By which it may be at least suspected that persons handling foods and "by-products" are not benefited by the odors they inhale, also it has been observed that workers continuously breathing foul smelling air are somewhat addicted to drink.

Proper ventilation of the plants and offices of food industries is most important directly affecting as it does the efficiency of employes. As an adjunct to ventilating apparatus the value of ozone is no longer questioned by observers. Many claims have been made by ozone proponents and many denials entered by their antagonists, while the plain, obvious and demonstrated truths appear to be that in weak concentrations, barely perceptible to the olfactories:

Ozone prevents the formation of moulds.
Ozone destroys organic and "crowd" odors.
Ozone "freshens" the air.
Ozone inhibits bacterial activity and arrests decay.
Ozone corrects abnormal humidity to an appreciable degree.

And all of these properties together render the air of rooms safe and comfortable to breathe; also it is indisputable that breathing ozonized air relieves asthmatic sufferers.

A great deal that is written of and claimed for ozone is superfluous and somewhat silly. It may or may not have great therapeutic values; with this matter THE AMERICAN FOOD JOURNAL does not feel itself directly concerned; we aim to draw the particular attention of operators of food establishments to the fact that America has not kept pace with Europe on the matter of a highly desirable and economical agent in the handling of food products, and for ameliorating the odors inseparable from the conduct of the business.

National Canners' Bulletin

IN BULLETIN NO. 31, of July 24th last, reference was made to the rate of express charges in effect on samples of canned foods in such way as to leave the impression that the special rate which became effective October 20, 1912, was still in force. The statement in this shape was not correct. As a matter of fact, the new rates prescribed by the Interstate Commerce Commission and made effective February 1, 1914, are materially different from those enforced prior to that date. By these rates all articles of food and drink, which of course include canned foods, are subject to second class rates.

The difference between first and second class rates on articles such as canned food samples is a variable quantity. On shipments of from one to five pounds the first class and second class rates vary but slightly over any distance. On shipments of more than five pounds in weight there is an advantage to the shipper of second class matter amounting at times to as much as 25 per cent, depending upon the length of the shipment and the weight of the package. If the package exceeds 100 pounds in weight the second class rate is 75 per cent of the first class rate over all distances.

The rules covering these shipments provide that in order to entitle the shipper to second class rates, the package must either be so packed as to clearly disclose their nature, or the nature of the shipment must be clearly designated. It is well, therefore, in making shipments of samples by express, to mark them as "Canned Foods" or "Canned Food Samples," or in some way that will definitely mark and designate the nature of the article.

The rules also provide that two or more packages of second class matter from the same shipper at the same time and to the same consignee will be aggregated and charged for upon the aggregate weight. It is possible that at times packers may be making separate shipments of samples to the same consignee which would aggregate 100 pounds or more in weight. If this is the case the packer would then get the benefit of the second class rates so far as they are applicable to shipments of 100 pounds or over. It is not conceivable, however, that this would frequently occur. However, there is some advantage to which packers are entitled as between the first and second class rates on food samples, and the packer should take advantage of this by carefully marking the package so as to show it to be second class matter, and call the agent's attention to that fact.

The recommendation of the Tomato Section in reference to the compilation of daily market reports has received the indorsement of packers of approximately five million cases of tomatoes, and at a recent meeting of the Special Committee it was decided to put this effort into effect at once.

The tomato canners have received circulars which fully explain the proposition, which is briefly as follows:

The extra expense of this work is financed by a special pledge, in which the canner also agrees to support the movement by contributing the necessary information as to his sales from day to day, on blanks especially prepared for this purpose. These reports are signed by number instead of name, the number having previously been assigned by the Association to the individual packer. The signature by number guarantees that the packer is reporting all of his sales, giving the price f. o. b. factory, except when otherwise noted.

These reports will be compiled daily by the National Canners' Association and the compilation mailed to each subscriber. The information will also be offered to such newspapers or other publications that will accept the same.

The report will not in any way attempt to make suggestions as to market conditions, it being understood that only the facts will be given and each person interested will form his own conclusions from these facts.

It will not be necessary for a canner to give reports on the days that he makes no sales, but the general report will be mailed to him daily just the same.

It is intended in this report to cover all future and spot sales.

It will add materially to the success of this effort if the proposition has the general support of all the tomato canners of the United States, and those canners who have not yet signified their intention to help the effort are earnestly urged to do so.

Canners engaged in export trade and who are preparing for the same, especially with Great Britain, are being requested to omit from the labeling the statement of the weight contents, because this is objectionable to the trade.

The following communication from the Bureau of Chemistry on that subject is self-explanatory:

National Canners' Association, 1739 H St., N. W.,
Washington, D. C.

Gentlemen: Receipt is acknowledged of your letter dated July 30, 1915, stating that a serious situation has arisen because of the necessity of marking canned products shipped from the United States to Great Britain with statements of the weights as required by the Amendment of March 3, 1913, to the Food and Drugs Act, and that a number of letters in protest have been received from the Federation of Grocers of Great Britain.

Information is desired as to whether or not it would be legal for the canner to omit the weight on the labels of foods which are intended to be used for this purpose.

You are advised that this Department has no authority to set aside or nullify any provision of the law, but that the Federation of Grocers may be informed of the proviso contained in Section 2 of the Federal Food and Drugs Act, reading as follows:

"No article shall be deemed misbranded or adulterated within the provisions of this Act when intended for export to any foreign country and prepared and packed according to the specifications or directions of the foreign purchaser when no substance is used in the preparation or packing thereof in conflict with the laws of the foreign country to which said article is intended to be shipped; but if said article shall be in fact sold or offered for sale for domestic use or consumption, then this proviso shall not exempt said article from the operation of any of the other provisions of this Act."

and advised that goods intended for export to Great Britain may be exempted from marking as to the quantity of the contents if prepared or packed according to the specifications or directions of the foreign purchaser under the conditions which are defined in the Act."

In order to take advantage of this the canner must have specifications or directions from the foreign purchaser requesting that the weight be omitted from the label, and that the omission of this weight is not contrary to the laws of Great Britain. If the canner does not have these specifications or directions, the above section of the law is not applicable to the goods and they will be liable to seizure for misbranding.

At the urgent suggestion of many business men, the Federal Trade Commission has decided to make thorough study of foreign trade conditions, with a view to reporting to Congress on the advisability of combination or co-operative association, solely for the export trade, among American manufacturers. In addition to the hearings now being held in the principal cities of the country, a circular letter is to be sent to a very large number of manufacturers interested in export trade, including all the members of the National Canners Association and the Machinery and Supplies Association. This letter will ask manufacturers whether, in general, they favor such combination or not, and will invite them to co-operate with the Commission by giving their views and constructive suggestions in more detail, together with such information as they can offer on the subject of trade conditions abroad. To those willing to co-operate in this way, a brief schedule of questions will be sent that will serve to record, on a uniform basis, the ideas and information they wish to present. The Commission states that co-operation in this is to be purely voluntary and that replies will be kept confidential if desired.

This movement is a very important one, and we urge all the members of the Associations to fill up promptly and return the schedule of questions, giving as full information as possible from every point. A general and hearty support of this measure will result in action which cannot fail to benefit the packing industry as a whole.

We have the following opinions from the Bureau of Chemistry, which are of general interest to the trade:

USE OF THE TERM "STRINGLESS" BEANS.

Dear Sir: Reference is again made to your letter of April 29, with further inquiry on the use of the term "stringless" when applied to beans.

This matter has been carefully considered in conjunction with the Bureau of Plant Industry. It does not appear that there is need for any modification of opinions regarding the use of the term "stringless beans" published in Service and Regulatory Announcements, Chemistry 3 and 6. The description of Burpee's Stringless Green Pod enclosed in your letter is taken from Bureau of Plant Industry Bulletin 109. In this bulletin eleven varieties are described as "absolutely stringless." The descriptions of varieties given in Bulletin 109 were based on a study of these varieties made at a stage of development when the product of the plant was in its ideal condition from an edible standpoint. All of the plants, the products of which were described, were grown under the best possible cultural conditions.

It is reasonable to state that all of the 40 types of beans described as stringless or absolutely stringless were so for a fairly long period of time, but it is also equally certain that strings developed in all of these varieties after they had passed the stage of edible maturity.

As is stated in the Service Announcements, the condition of stringless varies widely according to variety as well as to cultural and climatic conditions. Under unfavorable conditions, those varieties which are remarkably stringless for a considerable period of time are sure to be stringy.

It does not appear, therefore, that there is any discrepancy between the statements made in Bureau of Plant Industry Bulletin 109 and the statements in the two Service and Regulatory Announcements referred to above. The fact is that there are ten other kinds besides Burpee's Stringless Green Pod to which Bulletin 109 ascribes the quality of absolute stringlessness. It is evident from this use of the term that this quality is not considered a basis for a varietal description, but rather as a character more or less common to a number of varieties.

Respectfully,

C. L. ALSBERG, Chief.

LABELING OF SUCCOTASH:

Dear Sir: Receipt is acknowledged of your letter of May 14, in which you make inquiry regarding the labeling of succotash.

In reply you are advised that the attitude of the Bureau as expressed in Food Inspection Decision 71 and Service and Regulatory Announcements, Chemistry 3, Letter 18, has not been changed. The opinion given in the Service and Regulatory Announcements applies particularly to the labeling of soaked peas, but is equally applicable to the labeling of soaked beans and succotash containing such beans.

Respectfully,

R. L. EMERSON, Asst. Chief.

F. I. D. 71, referred to in the above opinion, provides that the word "succotash," if used without qualification is understood to imply that the product designated is composed of green sweet corn and green beans. If soaked beans or soaked corn (i. e. dried beans or corn softened in water) are employed, the same should be accompanied by declaration of that fact, such declaration to be in type no smaller than eight point (brevier) capitals.

The Service and Regulatory Announcement therein referred to is as follows:

18. The Labeling of "Soaked Peas."

The Bureau has received a number of inquiries regarding the form of label which should be used on the product heretofore designated as "soaked peas." This question was fully answered by the Board of Food and Drug Inspection

Food Commissioners and Makers of Foods

Interesting Address Delivered by James Foust, Dairy and Food Commissioner of Pennsylvania, Before the Annual Convention of the Association of Ice Cream Manufacturers of That State, at Pittsburgh, September 28, 1915.

THE managers of your program have asked me to talk to you, but have left the choice of a subject to me. You have so often honored me on like occasions, that I have in former years spoken about most of the special problems of legislation in which your Association and the Dairy and Food Commissioner are mutually interested.

If it were appropriate, I could well use the brief time which I should consume, in expressing my appreciation of the character of your late Secretary, the genial, alert and untiring Edward G. Eckert, of his value to your Association, and of the loss we all have suffered by his death.

Nobody who had the fortune to meet this busy but always bright and cheerful man will ever forget him or cease to feel the helpful influence of his life. While he was dominated by a central purpose and impressed everybody with the singular power of his will, he likewise displayed a constant optimism which made him an ideal companion for the depressed, the despairing and the faint-hearted. He was a human ray of sunshine, blessing all with whom he came in contact.

You are to be congratulated upon the happy privilege of association with this powerful influence which spent too little a time among us and then sought other and more commanding fields of endeavor. All who knew him were the better for his magnetism and we will carry with us into the unknown future the happy impressions which he made upon our lives. Such elevating companionships are all too few in this world and when we have the good luck to share one even a little while it becomes a permanent possession.

I must, however, speak for the living, for those to whom you and I still owe our duties, and I have thought it fitting to talk briefly to you upon the subject, The Relation Between Food Manufacturers and Food Commissioners—about which many things are still not clearly understood.

The responsibility of the food manufacturer is as large as his power of service to the people. Under the law, he is free to make any food he can, only so that it is wholesome and is sold for what it is and in the amount declared. He has also the greatest opportunity to act as adulterator, and he knows best what the label must contain to be true. But all know that an honest brand doesn't insure an honest sale and that, if the manufacturer himself is deceived in his raw materials, his wares may suffer without bad intent on his part. What is not so well understood is the fact that the public itself has too long allowed loose ideas of "commercial right" to spread unhindered, or has merely shrugged its shoulders. Under the rule of such ideas, competition had pure honesty by the throat. Now it is hard for some insurance men, brokers and railroad directors, let us say, to understand why they should be suddenly frowned upon. Though they may have worked great harm, the blame is not all theirs.

That your Association realizes its responsibilities and the force of present public opinion, your own spokesmen have made so clear that I have no need to preach to you from that text. You have yourselves lifted up a fair banner in the cause of business morality.

The other party to the relationship named in my subject is the Food Commissioner. About him I know even more than I do about the manufacturer. I have heard that the food manufacturer sometimes has trouble with the food laws. So does the Commissioner. As his name suggests, he holds a commission, but it is not a "roving" one. He is bounded on the one part of the circle by the law and on the other by his oath to enforce it as it stands. He doesn't make the law, though he is sometimes asked for suggestions while it is a-making. But you all know that free advice is mostly received, but not taken; a harvest fifty per cent true to seed is a very good crop from the sowing. Just one little word, well placed, may do as much work as a whole repealing paragraph; or it may make a blunderbus of the legal gun so that the bystander is hit just as often as the enemy for whom the shot was intended; but the Commissioner is under oath to shoot with that gun and to keep at it until he is given a better one.

But I am told that the Commissioner should certainly have some executive discretion. Possibly; but under the present setting of the screws of public opinion and judicial decision, that spring doesn't have much chance to work. Too much ought not to be expected of it, under the circumstances. I have known men to commit official suicide in the trying to use it—they were called traitors; gave away their power to influence public judgment and gained nothing for any one. Where more latitude is allowed, of course, the power should be so used as best to serve the public good.

The Commissioner has, it is true, the first responsibility for interpreting the law. If its wording leaves a doubt, he can give either the public or the vendor the benefit of that doubt. But even in such case, where the meaning is brought into question in its bearing upon a matter of importance, his duty is to give that benefit to the public. Otherwise, with laws and the organization of the public business as they now stand, the people's side cannot get before the court.

But, it is urged, the Commissioner ought to be constructive, not purely destructive, in his attitude. That depends upon what is before him. His attitude ought, as every one's ought, to be helpful for the betterment of the conditions with which his office deals. I said "attitude"; I didn't say "acts." He may not use public agencies, nor public funds for purposes not covered by his laws. It may, for some purposes, be wise to broaden the scope of the law, so that public agencies may aid the food maker to get out of some of the manufacturing difficulties which new public demands have gotten him into. I shall not go farther into this interesting subject, but may I hint that, even from the manufacturer's point of view, there are arguments against as well as for the giving of such public aid.

If in this brief sketch of the Food Commissioner's field of action, I have seemed to make of him a merely mechanical device in the machinery of the public service, that is not my desire. I could only sketch, not fill in, my part of the picture; and many heavy lines have been drawn in the other part.

I have spoken of the manufacturer and of the Commissioner. It is high time to say something directly about the relation. Will you pardon me if I put the Commissioner's business in homely words? It is his privilege to encourage the food manufacturers and dealers to behave, and within the limits of his authority to help them behave; but it is his duty to see whether or not they are behaving, and if he finds that some are not to take these to the courts for judgment and the application of the remedies prescribed.

This matter of behaving or not behaving is very largely a question of fact, sometimes of many facts. The Commissioner's door ought to be wide open to the manufacturers who come with facts; in view, however, of his public responsibility, he should not be thought impolite if he keeps the door wide open while they are with him. It is hard enough to be always fair; it is even harder to seem always fair. But when you want to bring me facts, bring them yourselves; don't send a lawyer, eloquent and forceful though he may be, but who knows even less about the important facts than I do.

I fear I am consuming more than my share of your time. Allow me, in closing, to say how greatly I appreciate this opportunity of meeting you, of getting into touch with your methods of co-operation, and of addressing you upon some of the many matters in which we are all interested.

Foods, Adulterants and the Law

In this Splendid Article on Food and Drug Control Dr. S. J. Crumbine, One of the Foremost Authorities in the Land, Discusses the Object of the Laws, Their Practical Application and the General Principles of Food and Drug Inspection.

THE preacher in the book of Ecclesiastes gave abundant proof that he was a seer of no mean ability when he gave expression to the following: "And there is no new thing under the sun; is there anything whereof it may be said, see, this is new? It hath been already of old time which was before us." This truism applies not only to religious thought and philosophy, but in a broad sense to almost every phase of human activity. To those who have had no occasion to make a study of the question, it is generally supposed that food and drug adulteration is of rather modern date, and that the passage of the laws prohibiting such adulteration is of very recent years. This is not the case, for we find by again referring to the inspired book that the prophet Amos, many hundred years before the Christian era, uttered a solemn warning to the children of Israel to cease their adulteration of wheat and to refrain from falsifying their balances and measures, as the following from Amos viii:4, 5, 6 will show: "Hear this, O ye that swallow up the needy, even to make the poor of the land to fail, saying, when will the new moon be gone, that we may sell corn? And the Sabbath that we may set forth wheat, making the ephah small and the shekel great, and falsifying the balances by deceit? That we may buy the poor for silver, and the needy for a pair of shoes; yea, and *sell the refuse of the wheat*"?

It seems quite apparent, therefore, that from the very earliest history of the race whenever primeval man raised more of any one commodity than was necessary to support himself and family and the idea of exchange of commodities and of buying and selling therefore arose, his innate selfishness and greed prompted him to defraud and cheat his neighbor and, in the case of food and food products, to practice such deceptions by methods which we now define as "adulteration." The great and wise Solomon declared: "A false balance is an abomination to the Lord, but a just weight is his delight."

A survey of Greek and Roman history discloses the fact that bakers and wine merchants became so fraudulent in their dealings with the trade and so brazenly open in their adulteration of bread and wine that several hundred years before Christ, stringent laws were passed prohibiting the adulteration of bread and wine under penalty of the most severe punishment.

In the fourteenth century, England passed laws to prevent the adulteration of bread and wine and also meat products. We read that in 1387 several London bakers were discovered who had made holes in their molding boards, and thus they retained for their own uses the amount of dough these holes would hold from the amount of dough brought to them by their customers to be baked. The Lord Mayor had these thieving bakers placed in the pillory for six hours with the stolen dough tied about their necks. On another occasion, a butcher was discovered who had washed some decomposed meat with a solution of saltpeter so that it might be sold without detection of its pollution. He was tied to the stake and the spoiled meat was burned under his nose. It appears that in these early days, the punishment was made to somewhat suit the nature of the crime.

In 1392, a London saleswoman thickened the bottom of the quart measure she used with a heavy layer of pitch so as to give short measure. The records recite the fact that she was tied up in the public square and the quart measure, cut in halves, was hung about her neck so that the public might see the nature of her crime.

We find, also, that Germany very early passed laws to prevent adulteration, and a certain grim humor seems to be connected with the punishment meted out to adulterators those days in Germany as well as in England. The court records in Mayence, Germany, recite the fact that in 1428 one Theobald Werner, was found guilty of selling grossly adulterated wine; he was sentenced to a fine in cash, his entire supply of wine, with the exception of one gallon, was confiscated and emptied into the Rhine, and he was sentenced to drink at one sitting in the Court House the one gallon that was retained. The historian adds the curious comment, that "Werner died quietly two hours after drinking the gallon."

Thus, we see that the criminal practice of food adulteration is not a modern crime, nor is the enactment of food and drug laws a modern invention, although, like many of the arts and sciences, these laws seem to have been lost during the march of the centuries, to be rediscovered or re-enacted when modern conditions had become intolerable.

The first food laws enacted in this country were those enacted in the states of New York and New Jersey in 1881 and in Massachusetts in 1882. The passage of these laws seemed to be the result of a general awakening and a widespread interest in the subject of food adulteration following the passage of the English Adulteration Act of 1875. In October, 1880, the report of a committee consisting of Dr. John S. Billings, U. S. A., Chancellor Williamson of New York, A. H. Hardy of Boston and Charles F. Chandler of New York framed a law which was submitted to the legislatures of several states with the above mentioned result. This model law, or a law similar thereto, was later enacted in the states of Connecticut, California, Indiana, Illinois, Kansas, Kentucky, Michigan, Mississippi, North Carolina, Oregon, Ohio, Pennsylvania, Tennessee and Wisconsin. It should be noted, however, that in none of these latter states was there an organization created or funds appropriated to make the law effective at the time of passage.

The present national food and drug act, passed June 30, 1906, was preceded by some seventeen or eighteen years of constant agitation, by the analyses of foods and drugs and publication of the results of such analyses by the Bureau of Chemistry of the United States Department of Agriculture and by excellent work done along the same line by the state of Massachuetts. In almost every session of Congress for seventeen years preceding the final date of enactment bills were presented calculated to control interstate traffic in adulterated or misbranded foods and drugs, but owing to the interest of certain powerful manufacturers such legislation was defeated. It was only after years of education that the demand of the people became so strong and insistent that, finally, on the closing day of the Fifty-ninth Congress of 1906, the bill was passed and became a law.

Since the passage of the national act, food and drug control laws have been enacted and are in more or less successful operation in every state in the union except in West Virginia and New Mexico. These laws, in a general way, conform more or less closely to the provisions of the national act. West Virginia has had a food law for several years past, but up to the present time (1913) the legislature has failed to make appropriation by which the act may be made effective.

The National Food and Drugs Act.—The national food and drugs act was amended in 1913 by what are known as the Gould and Sherley amendments.

It should be noted that Section 3 of the Act provides that the Secretary of the Treasury, the Secretary of Agriculture and the Secretary of Commerce and Labor are authorized and empowered to make uniform rules and regulations for carrying out the provisions of the act. Accordingly, rules and regulations were adopted, which have become more or less models for the various states in carrying out the provisions of the respective state food and drug acts. It is seen, therefore, that a general movement toward uniformity of food and drug

control laws has been started, and this movement has been accelerated and intensified the past few years by the committee on co-operation, appointed by the Association of American Dairy, Food and Drug Control officials, whose duty it is to bring about uniformity of laws, rules and regulations, as well as to establish an effective plan of co-operation between the states and the federal government, and between the states themselves, in the enforcement of the national food and drug act and the various state food and drug laws.

Adulteration of Foods Defined.—The object of food and drug control laws is to prevent adulteration and misbranding. Section 7 of the act defines adulteration as applied to foods as follows: "First, if any substance has been mixed and packed with it so as to reduce or lower, or injuriously affect its quality or strength." An illustration of such adulteration is that of the use of inert condimental materials, such as hulls, grains or olive pits added to ground spices, or the addition of water to milk. Previous to the passage of the national act and the effective enforcement of the various state laws it would seem from the result of a large number of analyses of spices upon the market that most of the ground spices were thus adulterated. It was found, also, that not only milk was freely watered, but that little regard was given to the character and quality of the water that was added. Oysters were adulterated by the addition of ice for refrigeration purposes, the ice melting and thereby adding to the resultant water to the oysters, to be sold as "oyster liquor." Ground coffees were largely adulterated with chicory, and teas with leaves of plants that did not belong to the tea family.

Adulteration is also defined, "Second, if any substance has been substituted, wholly or in part for the article." An example of this kind of adulteration in foods, which formerly was quite universally practiced, was that of substituting cane sugar syrup for maple syrup, retaining only enough of the maple syrup to impart the maple flavor to the finished product, or by adding an artificial flavor made from the juice of the walnut tree or extracted from corn-cobs.

Another definition is, "Third, if any valuable constituent of the article has been wholly or in part abstracted." An illustration of this form of adulteration is that of the abstraction of the volatile principle or oils of spices, such as the partial abstraction of the oil of cloves, or the use of abstracted tea leaves, which were dried and sold as tea, or the skimming of cream from milk in the whole or in part. This form of adulteration seemed to be widespread.

Adulteration is further defined as, "Fourth, if it is mixed, colored, powdered, coated or stained in a manner whereby damage or inferiority is concealed." This form of adulteration was practiced on many articles of food, such as the coating of inferior grades of coffee whereby the damaged or worthless grains were made to appear of the same color as the valuable grains. Nuts were, also, coated and polished in order that spoiled or windfall nuts might not be detected. Damaged grains were mixed with grains of superior grade in just such quantities as to pass inspection. Canned fruits or vegetables were often times colored to make them appear better than they really were and to cover inferiority; relishes and pickles were highly colored for the same purpose, and an infinite number of otherwise wholesome articles were thus basely adulterated with inferior and often with unwholesome articles of food, the presence of which was concealed by various forms of manipulation, as laid down in this form of adulteration.

Another definition of adulteration is, "Fifth, if it contains any added poisonous or other added deleterious ingredient which may render such article injurious to health." I think it may, in all fairness, be said that it rarely happened that poisonous substances were premeditatedly added to food products by manufacturers who knew or believed such things to be poisonous. A certain class of preservatives that have been added to food products for the purpose of preserving or of hiding damage or inferiority have been determined, upon investigation, to be capable of injuring the health if taken continuously in quantities used in the food products. Generally speaking, however, there are few illustrations in which this form of wilful adulteration might be said to exist.

The sixth definition for adulteration is, "Sixth, if it consist in whole or in part of a filthy, decomposed or putrid animal or vegcable substance, or any portion of an animal unfit for food, whether manufactured or not, or if it is the product of a diseased animal or one that has died otherwise than by slaughter."

Decomposition defined.—An illustration of this form of definition is the sale of diseased animals for food purposes, or of perishable food products that have become unfit for use, such as decayed fruit or rotten eggs, or so-called "swelled" canned goods.

These definitions seem to be sufficiently definite for the purpose of effective enforcement of the act, with the single exception of the last one. The question of what constitutes decomposition, within the meaning of the act, is one upon which neither the manufacturers, the food officials nor the scientists have as yet been able fully to agree. Scientifically, decomposition is constantly going on in all organized life, but at the same time the process of repair is likewise simultaneously proceeding. When life ceases, the process of decomposition is ordinarily hastened without the possibility of repair, and thus, scientists declare that decomposition is everywhere present in organized tissue, in both the animal and vegetable kingdoms. It is quite evident that Congress did not have in mind technical decomposition in framing the law and the question naturally arises—what, then, is decomposition within the meaning of the act? It would seem at this time, from the consensus of opinion of the best authorities, that the proper definition for decomposition should be that of "unwholesomeness." That is, to say, that foods or food products should be sufficiently fresh to be neither repulsive, disgusting nor unhealthful to the consumer. It seems altogether probable that a repulsive or disgusting article of food, either by offensive odor or taste, might be unhealthful, although it might not actually produce disease. Repulsiveness and disgustingness are conditions such as involve an instinctive rejection of food, and would, unquestionably, interfere with normal alimentation or digestion.

Wholesomeness, therefore, includes the term "healthfulness," but is a stronger and broader definition to apply to foods. This term has the advantage which the words "unhealthfulness" or "decomposition" do not possess. Moreover, it seems to come closer to the popular meaning of what is a proper or an improper food. The unwholesome standard, then, for the term "decomposition," while acceptable to the public, would be infinitely easier of application in food control, as the means of the special senses, together with the application of common sense, would be brought to apply rather than the more or less doubtful bacterial or chemical standard which has been suggested, but which should be used only as a presumptive or confirmatory test. The impossibility of applying a bacterial standard to measure decomposition might be suggested by the fact that cultures from a fresh cut of meat, such as is ordinarily received from the hands of a retail butcher, gives large colonies of various forms of microorganisms, even those which are found in advanced stages of decomposition. This rule applies to every food product handled in the ordinary routine of supplying the daily needs of the consuming public.

It has been definitely proven that freshly laid eggs may contain bacteria, and often eggs but a few days old, while seeming to be perfectly fresh so far as taste, odor or natural consistency of the yolk and white are concerned, are found to be very high in bacteria, even to the extent of large numbers of the colon bacillus group being present. It cannot be said that such eggs are decomposed and unfit for food, within the meaning of the law. The difficulties encountered in determining the question of unwholesome decomposition has made some dealers bold in placing upon the market food products in which a rather advanced or unwholesome stage of decomposition has taken place, but which have been sterilized in order to kill bacterial growth and, therefore, to prevent further decomposition; or preservatives have been added in such quantities as to inhibit further bacterial growth.

Food and drug control officials and laboratory workers are keenly aware of the fact that much scientific work must yet

be done before a just and equitable standard for decomposition can be brought about for universal adoption. Producers, as well as consumers, are becoming more and more alive to the importance of an abundant food supply during these days of the so-called "high cost of living." It is, therefore, increasingly important that foods that are entirely wholesome should be conserved and sold for precisely what they are without any effort at concealing inferiority.

Adulteration of Drugs Defined.—The national act provides that drugs shall be deemed to be adulterated: "First, if when a drug is sold under or by a name recognized in the United States Pharmacopœia or National Formulary, it differs from the standard of strength, quality or purity, as determined by the test laid down in the United States Pharmacopœia or National Formulary official at the time of investigation; provided, that no drug defined in the United States Pharmacopœia or National Formulary shall be deemed to be adulterated under this provision, if the standard of strength, quality or purity be plainly stated upon the bottle, box or other container thereof, although the standard may differ from that determined by the test laid down in the United States Pharmacopœia or National Formulary."

It seems to be quite evident, on the face of this definition, that it was a compromise measure, and it is believed that this definition of the adulteration of drugs is the weakest point in the law effecting real drug control. It is a most anomalous condition which, presumably, is intended to control the adulteration of drugs, in that definite standards of quality, strength and purity should be maintained, while the proviso contained in the law makes it possible for drugs that do not conform to such standards to be sold in interstate commerce, provided only that a statement of the deviation from such standards of strength, quality and purity be plainly stated upon the label. A law that presumes to standardize an article to be sold under an official name, but which permits another drug which does not comply with that official standard to be sold under the same name, is not only confusing in the extreme, but calculated to mislead and deceive the purchaser. Moreover, most of the official preparations are sold by retail druggists in broken packages or dispensed on physicians' prescriptions. In neither instance is the ultimate purchaser advised of the variation in standard from that stated on the label of the original package where sub-standard drugs are used in retailing or dispensing. Thus, the principal object of the law is defeated, and what is tremendously more important, the dispensing phyisician is made to rely for therapeutic effect upon preparations of the sub-standard qualities of which he is unaware and therefore the desired physiological effects of such medicines are not produced.

Moreover, the determination of strength, quality and purity as laid down in this definition is required to be made "by the test laid down in the United States Pharmacopœia or National Formulary," but for many of these official preparations no tests are given in these official documents, and hence drug control officials are confronted with their inability to comply with what seems to be the legal procedure necessary for determining such strength, quality or purity.

The Association of American Dairy, Food and Drug Control Officials at its last meeting (1913) appointed a committee to memorialize the President and Congress for a repeal of the proviso permitting the sale of sub-standard official drugs and medicinal preparations. It must be quite evident that real drug control will never be brought about until definite and certain standards are fixed and definitions and tests are so clearly stated as to leave no doubt of the legal procedure necessary to determine the strength, quality and purity of such drugs.

Another definition of the adulteration of a drug is, "Second, if its strength or purity shall fall below the prescribed standard or quality under which it is sold." All drugs and medicinal preparations that do not come under the preceding clause of official drugs and medicinal preparations are classed under this second definition. This includes not only non-official drugs and medicinal preparations, but so-called "proprietary" and "patent" medicines.

The Kansas State Board of Health has adopted a rule for standardizing proprietary medicines which seems to be a simple but effective method of control. The regulation reads as follows: "Proprietary, medicinal preparations and similar medicinal products are required to conform in composition to the freshly prepared, non-deteriorated article, and to conform to the claims made for the preparation as to therapeutic properties, quality and strength." This regulation recognizes the fact that proprietary medicinal substances deteriorate, as well as the official products, and also recognizes that the standard of therapeutic efficiency to which every product is held is that claimed for the preparation by the manufacturer thereof.

Cosmetic and Toilet Articles.—Cosmetic and other toilet preparations making no claims to therapeutic effect, or when recommended for no bodily disease or ailment, are not considered to come within the scope of food and drug law control.

Included in the definition of adulteration for foods and drugs comes the large class of beverages, including alcoholic liquors, medicinal waters and so-called "soft drinks." Those articles that are used entirely or exclusively as beverages or drinks are classed as "foods;" those that are used or recommended for the cure or mitigation of disease, either in man or animal, are classed as "drugs."

Confectionery.—Confectionery is treated in a separate paragraph, apparently being classed as neither food nor drug. The definition of adulteration in the case of confectionery is: "If it contain terra alba, barytes, talc, chrome yellow or other mineral substance, or poisonous color or flavor, or other ingredient deleterious or detrimental to health, or any vinous, malt, or spiritous liquor, or compound or narcotic drug."

Formerly, cheap candies contained considerable quantities of mineral substances in the shape of white earth, talc, etc. Conditions as to the quality or kind of material used in the manufacture of confectionery have been greatly improved since the passage of the national and state food and drug laws, although there is yet much to be accomplished in the matter of sanitation and healthfulness of employes handling such products.

Misbranding Defined.—Section 8 of the national act deals with the question of misbranding, and declares that an article of food or drug shall be deemed to be misbranded, "The package or label of which shall bear any statement, design or device regarding such article, or the ingredients or substances contained therein which shall be false or misleading in any particular, and to any food or drug product which is falsely branded as to the state, territory or country in which it is manufactured or produced."

Probably the greatest fraud has been perpetrated in the sale of foods and drugs through representations upon the label or package which were entirely false or misleading, either by statement, design or device. An illustration of misbranding under this section of the law, and one which was quite common before the enactment of the law, was the label upon so-called maple syrup, which was not composed of maple, and oftentimes was not composed even in part of maple syrup, although labeled as such and bearing the picture of a maple grove to further mislead the purchaser. The same thing was true of flavoring extracts, which bore the pictures of luscious fruits, although made entirely from synthetic flavors, artificially colored. Many food and drug products also bore the name of some foreign country, leading the purchaser to believe that the article was imported and, therefore, of superior quality.

Misbranding of Drugs.—In the case of drugs, misbranding is further defined, "First, if it be an imitation of or offered for sale under the name of another article."

This definition strikes at once to the all too prevalent practice of substitution, of which so many druggists are guilty. "Just as good" is rarely good, and never just, although the practice of substitution has been prevalent for so many years, often among pharmacists who in other respects conduct a most legitimate business. Substitution in any particular without due notice to the purchaser is thus construed to be misbranding.

Misbranding of products is further defined, "Second, if the contents of the package as originally put up shall have been removed in whole or part, and other contents shall have been

placed in such package, or if the package fail to bear a statement on the label of the quantity or proportion of any alcohol, morphine, opium, cocaine, heroine, alpha or beta eucain, chloroform, cannabis indica, chloral hydrate or acetanilid, or any derivative or preparation of any such substances contained therein," and "Third, if its package or label shall bear or contain any statement, design or device regarding the curative or therapeutic effect of such article or any of the ingredients or substances contained therein which is false and fraudulent." (Sherley Amendment.)

It is the evident intent of the law to prevent or, at least, to curtail the use of habit-forming drugs, in that due notice is to be printed upon the label of all preparations containing so-called habit-forming drugs. In practical experience, it has been found that, in some instances at least, the statement of the habit-producing drugs simply lends to the further continuance of such habit by people who are already addicted to their use, as they are enabled to purchase proprietary medicines containing the drug to which they are addicted and thus defeat the various state laws requiring that such drugs be sold only upon a physician's prescription. A considerable number of such cases are on record and have been well authenticated.

Probably the greatest fraud has been practiced in the sale of imitation articles. For illustration, so-called "medicinal waters" which have been artificially made, charged with carbon dioxide gas and sold as genuine mineral springs water.

In the effort of the government and the states to prevent false and misleading statements as to the therapeutic value of so-called patent medicines, they found progress was stopped in this direction by a decision of the Supreme Court of the United States in what is known as the "Johnson Cancer Case," in which it was decided that under the terms of the act as passed June 30, 1906, any false statement upon the package was regarded as applying only to the ingredients or substances contained therein. The Sherley amendment, passed in 1913, was for the purpose of remedying this defect in the law which now applies to any statements concerning the curative or therapeutic effect of such medicines.

The prohibition of the law concerning the removal of the contents of the package, in whole or in part, and other ingredients substituted therefor, also strikes at a practice that has been all too prevalent in both the food and drug trade of the country. Certain popular and well-known products have been imitated in physical appearance, odor and flavor, in the case of both drugs and foods, so that when the imitation was placed in the container of a well-known and largely advertised article, it became easy to deceive the purchaser. Such practice is not only fraudulent, but in the case of the imitation of drug products may be attended with serious consequences. It is, therefore, a most wise provision of the law which prohibits such practice under penalty.

Misbranding of Foods.—The provisions covering the misbranding of foods are, in principle, essentially those covering the misbranding of drugs, but in addition thereto provision is made that all packages of food shall have a statement of the net weight thereon, and further provides that "compounds," "imitations" or "blends" shall be plainly branded as being such. The section also contains a proviso that in the case of "mixtures" or "compounds," which may now or from time to time hereafter be known as articles of food under their own distinctive names, and not an imitation of, or offered for sale under the distinctive name of another article, may be sold without further statement upon the label, if the name be accompanied with a statement of the place where such article has been manufactured or produced. This proviso has, in practice, been found to be the weakest place in food control, as it affords opportunity for articles to be sold under fanciful names which, through false or misleading statements in the advertising, are calculated to mislead or deceive the public as to their true character and value. Additional legislation, defining in clearer terms the meaning of a "distinctive name" and restricting in a more effective way, such compound food or drug product that may be unwholesome or detrimental to the public welfare, regardless of whether such ingredient was an "added" one, is imperative.

Wood Alcohol.—The use of wood or methyl alcohol is prohibited in all food and drug products in most states, although there are a number of products on the market containing wood alcohol which are still being permitted to be used as medicinal preparations for treating diseases of animals and as cosmetic preparations for use in barber shops. It seems to be the consensus of opinion that the use of methyl alcohol is dangerous in the extreme, not only because it is intensely toxic to the nerves of vision, but because many lives have been lost by people drinking extracts or toilet preparations under the presumption that they were made with ethyl or grain alcohol.

(To be continued.)

Patents and Copyrights

The following patents of interest to readers of this journal recently were issued from the United States Patent Office. Copies thereof can be obtained from R. E. Burnham, patent and trade-mark attorney, 882 Bond Building, Washington, D. C., at the rate of 20 cents each. State number of patent and name of inventor when ordering.

1,154,059. Food Product. Claude A. O. Rosell, New York, N. Y., assignor to Turco-Halvah Co., same place.

1,154,363. Process of preparing olives and product thereof. Fred G. Beresford, Corning, Cal., assignor to Maywood Packing Co., same place.

1,154,501. Food Inspecting Device. Hugh M. Foster, New York, N. Y.

1,154,721. Food Product and method of making the same. Van Cleave Albert Parrott, Sumter, S. C.

1,154,805. Egg Substitute and method of making it. Blanche Ray, Citronelle, Ala.

1,155,055. Process of manufacturing churned products from milk and cream. Chester Earl Gray, Eureka, Cal.

1,155,093. Cereal Food Product. Isaac Pieser and Charles C. Livingston, Chicago, Ill.

1,155,139. Tool for curing, spicing and seasoning meats. William S. Felker, Mancos, Colo.

1,155,393. Apparatus for cleaning sausage-skins. Herman C. Ziprick, Spokane, Wash.

1,155,555. Process of pickling cantaloups. August O. Edwards, Lindsay, Cal.

1,155,743. Condensed molluscous food preparation and process of making same. George P. Lehritter, Freehold, N. J.

1,155,749. Food Grinder. Nannie P. Lucas, Washington, D. C.

1,155,965. Slicing Machine. Edward F. Smith, Rochester, N. Y., assignor to Josiah Anstice, same place.

1,155,977. Method of treating flour and product thereof. Thomas T. Vernon, Chester, England.

1,156,181. Food and Confectionery Compound. Huber H. Root and Llewellyn W. Boyden, Medina, Ohio.

1,156,407. Apparatus for dividing more or less thick liquid or pasty materials—for example, chocolate and the like. Friedrich W. Kettner, Altona, Germany, assignor to the firm of Hermann Bauermeister Maschinenfabrik u. Mohlenbauanstalt G. M. B. H., Altona-Ottensen, Germany.

1,156,510 Meat Holder. Edwin F. Welz, Denver, Colo.

1,156,822. Rind Cutting Machine. George J. Sayer, Chicago, Ill.

1,156,905. Apparatus for treating fats and oils. Paul G. Kaiser and Balthasar E. Reuter, Chicago, Ill.

1,157,016. Process for preparing foods. Frederick W. Lotz, Philadelphia, Pa.

1,157,199. Nut sheller and separator. Dick B. Williams, New Orleans, La., assignor to Louisiana Nut & Produce Co., same place.

1,157,527. Fish-canning machine. Thomas Gowen, Seattle, Wash.

1,157,556. Artificial Sausage Skin. Carl Lange, Friedland, Germany.

Design 48,001. Biscuit. John L. Kellogg, Battle Creek, Mich. Term of patent 14 years.

Consular Trade Notes and Brevities

AT THE present price of cottonseed oil the opportunity would seem to present itself for the introduction into Spain of the laundry soaps of which it is the base. Most of the soap consumed locally is of Spanish manufacture, made from the refuse of the olive presings, and this, while comparatively cheap, is very soft and therefore wasteful. Some English laundry soap is brought in and is far more economical, although the price is higher. It is believed that a good grade of American laundry soap could be sold here at a lower price than the English product. White laundry soaps would also, it is believed, prove popular. In this section of Spain the water is very hard and a good hard-water soap would probably meet with a ready sale. There is direct steamer connection from New York, New Orleans, and Galveston to Spanish ports.

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¶ The total value of the catch of British Columbia for the six months ended June 30, 1915, was $1,219,729, as compared with $1,068,477 during the first half of the preceding year, an increase of $151,252. The value of the catch for the whole Dominion during the same periods was $6,125,922 and $6,208,125, a decrease of $82,203. The principal items of the British Columbia catch were salmon, cod, herring, and halibut, amounting in 1915 to $303,095, $83,620, $257,182 and $536,340 respectively, against corresponding values of $253,303, $81,590, $219,101, and $456,489 in January-June, 1914. The most important items as compared with the Dominion catch were salmon and halibut, the value of the former being over 54 per cent and of the latter approximately 60 per cent of the whole Canadian production in 1915, and more than 34 per cent of the former and nearly 55 per cent of the latter in 1914.

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¶ Jamaica's most important product is the banana. However, since the war began sales of this fruit have been somewhat unsatisfactory. This led to careful experiments that converted the fruit into flour. In one case 537 pounds were so converted into 138 pounds. It cost $0.96 per hundred pounds to make the flour. The wholesale price of the flour was put at $0.04 a pound. This is said to yield a profit so fair that the making of banana flour may soon be a regular enterprise in the flour and banana world. Nine hundred and fifteen pounds of fruit on the stem gave in flour a value of $5.60, a return regarded here as rather good. This banana meal, mixed with wheat flour, is being used to make bread and cakes by a baker. Both the cakes and the bread are liked by the people, who thus get a larger, and certainly a no less nutritious, loaf. Housewives are urged to try banana meal with wheat flour. A little experimenting will give the maximum proportion of banana meal that may be used for bread making; from three parts of banana meal to five of wheat flour up to half and half are said to make a good loaf. Banana meal makes excellent ginger cakes and ginger-bread. A simple plain cake or scone can be made of 8 ounces of banana meal to 1 teaspoonful of baking powder, the banana meal to be used instead of wheat flour and the usual ingredients for a cake to be added.

* * *

¶ It appears from reports reaching the Patras consulate that American importers of Greek currants were not in every case satisfied with the quality of the fruit they received during the past season, not a little rain-damaged and otherwise low-grade fruit having found its way to the United States. It is not improbable that the fault lies partly with the American importers, who in the past have placed orders mostly for the lower grades of currants. Perhaps three-fourths of the currants shipped to the United States are of the lowest 5 grades out of a total of 18 grades of currants offered on the local market. So long as this practice continues it is almost inevitable that a fair percentage of the fruit received will be more or less unsatisfactory. It should be said, however, as offsetting the above, that there is a growing tendency on the part of some American importers to place orders for the better grades of fruit. During the past season some fairly large shipments of "Patras," "Gulf," and "Vostizza" grades were made to the United States. The coming season, which thus far promises a good harvest, may offer American firms an unusual opportunity to secure stocks of the better kinds. The United Kingdom, which in normal times takes the bulk of these grades, and Holland and Germany, which claim their share, may not in the coming season present such active markets. There are many responsible expert firms in Patras that will no doubt be in position to furnish shipments of the better grades of currants, provided orders are placed before such stocks are exhausted.

* * *

¶ There is a steady sale of macaroni, spaghetti and noodles in the Montevideo district. There is a large Italian and German population, but these products are very popular also among the native citizens. The articles are comprehended under the general name of "fideos," of which 26,105 pounds were imported in 1909, valued officially at $1,959, and 46,129 pounds in 1910, valued at $3,465. It is said that the imports have continued to increase largely, but later statistics are not yet published. Italian macaroni is wrapped in blue packages containing ½ and 1 kilo each (kilo=2.2046 pounds), which are made up into a larger package of 10, and 5 of these larger packages are then tied into a bundle, which therefore contains 50 small packages. The bundle is slightly crated with very thin wood. Boxes or cases are never used, for the customs duty is levied on the gross weight. The wholesale price of 1-kilo packets is $3.72 per 10 kilos; of ½-kilo packets, $2.07 per dozen. The specific duty is 8.27 cents a kilo. To this must be added additional duties and charges amounting to about 10 per cent assessed on a fixed customs valuation of 16.54 cents per kilo. Exporters should, however, quote prices c. i. f. steamer Montevideo or f. o. b. American port, as importers have facilities for getting goods landed and through the customhouse that the shipper can not avail himself of. There are 10 or more establishments making macaroni in Montevideo. Medicinal vermicelli is manufactured here, selling at 21 cents per kilo package wholesale and 26 cents retail. It contains the local natural mineral water "Salus."

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¶ Cucumbers are an important feature of diet in Russia throughout the year, both in fresh and in pickled form. The method of making pickles from cucumbers is about the same as in the United States, but there is a unique method of putting up cucumbers for winter use by a process that partly preserves the natural fresh taste of the cucumbers. A barrel such as is used in pickling cucumbers is properly cleaned and a layer of cucumbers is closely packed on the bottom, to be followed by a layer of leaves of black-currant, laurel, cherry and oak trees in equal proportions, of sufficient quantity to cover the cucumbers; then red peppers, parsley and fennel are placed upon the leaves in sufficient quantity to season the cucumbers to the desired taste. After the cucumbers, leaves and spices have been placed in alternate layers, filling the barrel to the top, a brine is poured over the contents, made by adding ordinary salt in the proportion of 6 glasses to 3 gallons of water. One spoonful of saltpeter and 2 pints of vodka may be added to this brine. The barrel must be well packed with cucumbers to the very top, and care must be taken that the layers of leaves art not too dense to prevent the filtration of the solution to the bottom of the barrel. The top of the barrel should be covered, but not made entirely air-tight, and the barrel should stand unlisturbed for at least one month. For winter use the late fall crop of cucumbers is considered best, as such cucumbers can be easily preserved until early spring. Sometimes cucumbers preserved in this manner are put up in watermelons previously gored out, the flavor being improved in this way, according to some Russian tastes.

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¶ Although the present European war broke out before the beginning of the 1914 currant and fig seasons, conditions for the exportation of these fruits were more favorable last year than they are expected to be this year, and both growers and shippers are greatly discouraged. Italy's entrance into the

war has closed important markets for Greek fruit, and it is anticipated that only a small part of the new crop will be exported and at low prices. Several local firms have recently decided to form an association, in order to co-operate for the improvement of the quality and packing of Kalamata exports, to find new markets, therefore, and to further the intersts of the trade generally. Twenty-two exporters have now signed the constitution and by-laws of this association, but as yet they have elected neither president nor directors. The currant crop for the coming year (beginning September 1) is expected to be about 35,000,000 pounds, against 50,000,000 pounds last year, a falling off of about 30 per cent. This decrease is due to unfavorable weather conditions and to the development of injurious insect pests, chiefly the Peronosporos. It is expected here that the average market price of this fruit will not exceed 1.9 cents per pound. Weather conditions were rather favorable for figs, and indications are that the fig crop for this year will be of excellent quality and will amount to 27,000,000 pounds, against 21,000,000 pounds for 1914, an increase of nearly 29 per cent. The average market price, however, may not exceed 2 cents per pound, because of the closing of important markets, as already noted. Although it is stated in a reliable quarter here that large quantities of good edible figs will be shipped this year to Great Britain, exporters are looking to the United States as the only market of consumption and have inquired at this office concerning the possibility of being put in direct touch with American importers of this fruit.

* * *

¶ Imports of meat and dairy products into the United States in the 10 months preceding May 1 last were three times the value of those for a like period two years ago and seven times those of the entire fiscal year 1905. This movement first assumed large proportions in the fiscal year 1914, following the transfer of meats to the free list. Very recent months, however, have reversed the upward trend, since February, March and April show much smaller imports than in those months of last year or when compared with earlier months of the current fiscal year. In the 10 months ending with April imports of meat and dairy products aggregated 38 million dollars in value, meats representing two-thirds of the total. In 1913-14 the same months gave a total of 28 million, and in 1912-13 12 million dollars. Prior to 1910 the total never reached 10 million dollars, having been 5¼ million in 1905 and 2 million in 1895. Our imports of meats are mainly supplied by Argentina. Ten months of the current fiscal year brought 112 million pounds of fresh beef and veal from Argentina, and from 10 million to 15 million pounds each from Canada, Uruguay, Australia and the United Kingdom. The United States still exports far more meats than it imports, for although there have been record-breaking arrivals in the last two years, exports have been even larger. Returns for 10 months indicate that the value of meat and dairy products exported this year will once more attain the 200 million dollar level that marked the decade prior to 1909. A study of the official figures shows that while the imports have consisted chiefly of beef and mutton in the primary stages of preparation, the exports have included considerable quantities of bacon, hams, lard, canned and preserved meats, and other meat products in a more or less advanced state. In fresh beef there is now a large movement both into and out of the country. The large outward movement, however, is a development of recent months. Over 25 million pounds of fresh beef were exported in April and more than 100 million pounds in the period from August 1, 1914, when the European war began, to the end of April, 1915, while the aggregate for the three-year period ending June 30, 1914, was only 29 million pounds. It is also apparent that the United States pays less for the meats which it buys than it receives for those it sells. In April we imported 8½ million pounds of fresh beef, valued at 9¾ cents per pound f. o. b. countries of origin. In the same month we exported 25½ million pounds, valued at 14 cents per pound at the domestic ports of shipments. For the 10 months ending with April, 1915, the imports and exports were 165 million and 102 million pounds, respectively.

OHIO'S NEW COMMISSIONER.

Ohio's new Dairy and Food Commissioner, T. L. Calvert, is not a stranger to public service, nor is he a novice in the matter of dealing with fraudlent adulterations. Back in 1906-9, while secretary of the State Board of Agriculture, he led the fight against fertilizer frauds, a contest which attracted wide attention over the country. Proof against either the blandishments or the threats of these powerful interests, with their political backing, he cleaned up the situation. The influence of the fertilizer people in an illegitimate sense was ended for good, with the result that hundreds of thousands of dollars has been saved Ohio consumers.

In all Mr. Calvert served ten years with the board, part of the time as one of its members, in this connection acting as treasurer. This was the formative period of the State Agricultural Exhibition, which was developed from relatively small beginnings to a great educational factor. He brought to



T. L. CALVERT.

this work long experience gained as a farmer and breeder. For many years he has made his home at Selma, Clarke county, where he owns a fine farm. Most of his life has been given to practical agriculture.

Mr. Calvert is a native of Maryland, although he considers himself more of a Pennsylvanian in the matter of geographical origin. His parents removed to the latter state very soon after his birth. He is of Quaker antecedents, his education having been acquired at New Town Square school, in Delaware county, a seat of learning for this sect. When a very young man he and his brother came to Ohio and settled at Selma. For some years they conducted a general store there. Mr. Calvert felt the call of the soil and yielded to it. His brother, R. G. Calvert, is still a business man of Selma and also its postmaster. The new commissioner is still in the prime of life, with an impulse to do things, a quality which will make itself felt in the work of the department. He is married and has a daughter and two sons, the latter young men in school.

Food Preservatives—A Dissenting Opinion

By H. L. Harris

IN the October, 1915, issue of the American Food Journal there is an article by H. Louis Jackson, State Chemist of Idaho, with the caption, "Canning Compounds Deleterious."

Dr. Jackson says in part:

"It is always a mystery why mothers of families will put a widely advertised powder into their canned fruits, vegetables, pickles, catsup, etc., without the slightest knowledge of the nature of the drug they are thereby feeding to their children, just because some one, far away and unknown to them, makes great claims for its preserving power."

In reference to the above, I do not know of any one using anything but sugar, heat and the exclusion of air to preserve canned fruits: as for vegetables—very few mothers can make vegetables, and heat, salt and exclusion of air are all that are necessary to keep them. Pickles are preserved with salt, vinegar and possibly a little alum is added. Dietitians claim that the exclusion of pickles, catsup, etc., from the youth's as well as the adult's diet is beneficial, as there is comparatively no food value in these articles and they are recognized as being difficult to digest.

Dr. Jackson also says:

"The facts then are that the various canning compounds offered to a gullible public are composed chiefly of boracic acid. At various times they have contained, in addition, small proportions of benzoic acid, or salicylic acid or borax, and their composition has been variable from time to time in various states."

In reference to the above quotation, I have never heard of any one adding benzoic acid to boric or salicylic acid for food preservative purposes. I do not see why Dr. Jackson objects to the use of benzoic acid when he knows the scientific investigations conducted by the Remsen Board proved scientifically that benzoic acid was not deleterious, and he should know that the Government permits its use.

The Doctor also says:

"A few years ago certain experiments were carried out in the United States Department of Agriculture to see what effect borax and boracic acid would have on the human system. * * * After a time one of the groups was given the preservatives in its food without knowledge on the part of the subjects. The amount of preservative was increased until its effect was unmistakable."

In reference to the above quotation, it is a fact that the most expensive and extensive experiments conducted to determine the effect of Boron compounds on the human system were conducted by the Bureau of Chemistry under the supervision of Dr. Harvey W. Wiley. Dr. Wiley says in Bulletin No. 84, Part I, on page 16:

"During the first part of the experiments here described the borax or boric acid was mixed with butter. In later periods of the study it was deemed advisable for many reasons to administer the preservatives in capsules. When it was realized that a certain article of food contained the preservative, a natural distaste for this article was developed, due largely, perhaps, to mental attitude."

Dr. Jackson says:

According to Dr. Wiley's book it says that the boric acid was added to the butter during the first part of the experiments.

Dr. Wiley says:

"One of the chief characteristics of the modern chemical preservative is that it is often almost without taste or odor, and for this reason its presence in food products, unless specifically proclaimed, would not be noticed by the consumer."

Therefore, as borax and boric acid are comparatively odorless, tasteless substances, it was the mental attitude that affected the nervous system of the members of the experimental squad and not the preservatives administered.

On page 29 of his book, Dr. Wiley says:

"While it is true that in many instances during the progress of the investigation the members of the table were made temporarily ill by the *quantities* of the preservative administered, it is nevertheless an interesting fact to note that at the end of the year, after the final "after period" had been passed, they appeared to be, and declared themselves to be, in better physical condition than when they entered upon the experimental work seven months before."

The above does not indicate that feeding borax or boric acid in capsules to the members of the experimental squad was injurious to their health. You will note, according to the above quotation, "The members were made temporarily ill by the *quantities* of the preservative administered." If one-half of 1 per cent of borax or boric acid is all that is required to preserve sausage and other meats, butter and cheese, why were not experiments conducted with this amount instead of with larger quantities? There is no scientific evidence to prove that Boron compounds are injurious to the human organization when used in the quantity necessary to preserve food.

Dr. Jackson says:

"As stated above, they consist almost wholly of boracic acid which can be purchased at retail for 50 cents a pound, but which retails in canning compounds at $1.60 a pound. This does not reveal the whole profit as the companies who pack boracic acid into envelopes buy it at wholesale at 20 cents a pound."

The market on boric acid in barrel lots is 10c per pound, and in hundred pound lots 10½c per pound. According to Dr. Jackson's statement, it is evident that he is not familiar with the market on boric acid.

Boric acid is the mildest acid extant; its action on the cuticle is cooling, soothing and sedative, and it is used largely in eye washes. Would one think of using acetic acid for such purposes, or mustard or pepper or creosote or pyroligneous acid? I do not know of any experiments having been conducted with the so-called ancient condimental food preservatives to determine their effect on the human system. If scientific experiments were conducted with mustard, pepper, horseradish, etc., and fed to the members of the experimental squad in capsules, I doubt very much whether they would have "appeared or declared themselves to be in better physical condition than they were when the experiment started."

Borax and boric acid are comparatively modern food preservatives and are considered superior to ancient methods of preserving food, otherwise England would not order her meats mildly cured by the aid of borax, and her butter lightly salted, preserved with one-half of 1 per cent of boric acid instead of 4 or 5 per cent of salt.

England consumed over 229,000,000 pounds of borated meat during the year 1914. She has consumed borated food for thirty years and there is no evidence of the Englishman's health being impaired.

Salt, which has been used from time immemorial, is dehydrating; when it is used on meat it withdraws the meat juices and hardens the muscle fibres. Some investigators claim that its action on live tissue is the same as on dead tissue. According to scientific investigations, the daily average consumption of salt is 300 grains per person, 15 of which are utilized by the system. The remaining 285 grains must be eliminated through the tear ducts, sweat glands or kidneys, and there is no question but what the elimination of 285 grains of a mineral substance greatly overtaxes the kidneys.

In the Journal of American Medical Association of November 6, 1912, C. Heman Barlow says, in part:

"Throughout Chekiang Province, and probably in other provinces of China, the drinking of saturated solution of salt is a common mode of committing suicide, and there is none more difficult to treat. In only one case did I succeed in securing recovery. Salt is taken for suicidal purposes sometimes in a common saturated solution made with water as the solvent, and sometimes in the brine from salted kraut."

In the Agr. Gaz. of N. S. Wales, Vol. 25, P. 663-4 (1914), there is the following:

"The death of poultry and pigs has been traced to an excessive amount of NaCl in the food. In a fowl which had died suddenly, the contents of the crop weighed 50 g. and contained 2.42 g. salt. In one case of poisoning of pigs the food supplied was a mixture of pollard, barley meal, and 11.66 per cent salt. The toxic effect of the salt appears to be due to its action on the muscles so that the animal becomes unable to walk and finally to stand. Death is caused by asphyxia, due to loss of power in the respiratory muscles."

A reduction of the salt intake or a salt-free diet is now recommended for almost all diseases that mankind is heir to.

A bird-fancier informed me that he fed his birds borax to improve their plumage.

A blacksmith wrote in an agricultural paper that his chickens were feather eaters. He had a box of borax in his shop and when the chickens found it and ate the borax they were cured of feather eating. If this had been salt they had eaten, the chickens would have promptly died.

The farmer is permitted to use Paris green, London purple, lead arsenate or any powerful poisons that will prevent insects from destroying his crops. There have been a number of cases of death reported due to consuming cabbage, lettuce, celery, etc., that had been sprayed with arsenic preparations. How inconsistent it is to permit a farmer to use any poisonous preparation that will kill insects, and prevent a pork packer from using borax to dust the flesh side of his hams to prevent skipper flies from polluting them, or to the addition of one-half of 1 per cent of boric acid to prevent putrefactive bacteria from propagating in sausage, etc. Such food products when not properly preserved frequently are the cause of ptomaine poisoning.

If there were any scientific evidence to demonstrate that Boron compounds were injurious substances when used in the quantity necessary to preserve food, I would not be guilty of writing one word in their defense.

Food, Exercise and the Art of Living

By Arthur M. Corwin, A. M., M. D., Chicago

THE average person has little idea of the nutritive value of the things he eats. He does not know how his food should be combined in quantity or element, or how it should be varied to give him the best return. He just stumbles along in the dark, eating and drinking according to the custom of his countrymen, blindly following his appetite, which is often an unsafe guide because improperly trained.

During the active growing period of a healthy childhood and young adult years, and in older people who follow an energetic physical and mental life of work and play, a good constitution somehow survives the rough abuses to which the ordinary individual subjects it in feeding.

Middle life is safely reached and passed. Old age comes shuffling on with more deliberate step and silvered crown. "And when those robbers, Time and Death, athwart the path, conspiring, stand," their prospective victim is—a watch run down, a bullet spent, a blossom born to bloom and drop its petals in decay.

Men say, "He filled full his allotted time and died at a ripe old age." This is the result which the average man would like to have for himself.

But what of the people handicapped from birth by faulty digestive and eliminating organs? How about those who inherit fine appetites but are cursed with occupations which steal their chance for normal exercise? How about a dozen other kinds of folks, who, to live out their three score and ten, must have a better system in dining?

What is a "balanced ration"? There are no hard and fast lines for dictating a uniform diet for all people. "What is one man's food is another man's poison" is true in fact as well as in epigram. As to how many heat units or "calories" there are in a piece of apple pie, that is another story. Food is merely so much fuel to be burned by the body for heat and nutrition.

Protein, so called, is the essence of meats, fish, eggs and milk products. It is also found in vegetables. It is the characteristic solid stuff of muscles. It is, therefore, an essential element of food. In addition, fats, sugars, starches and certain salts are needed in the building and repair of the body.

Living tissue is constantly being broken down and replaced by food elements. Protein, for instance, during complete digestion is separated into seventeen different fragments of chemical combination. These are absorbed into the blood to form liver protein, muscle protein, brain protein and the like in all the hungry tissues.

Some vegetables are peculiarly rich in protein. Upon this fact rests the saying that "the railroads of the country have been built upon beans."

"The danger in America is not from scanty eating of protein, but eating of meats is too often overdone by those who habitually take too little exercise."

When we speak of sugars and starches together we learnedly say "carbohydrates." Cane and grape sugar, and starches contained in such things as corn, potatoes, rice, macaroni and wheat products are all cheap forms of fuel. They contain some protein.

Sugars and starches are both converted into sugar used directly by the tissues or stored in the liver as glycogen. The liver is a great reserve storehouse for these valuable products to be called upon as the body needs them. It is like the camel's hump, which supplies that animal with a reserve of fat for heat and energy. When not immediately used or stored in the liver, starches and sugars go to make fat tissue.

When carbohydrates are finally burned in the body, little waste or ashes is left. Protein, on the contrary, while rich in energy, contains much waste which must be eliminated by the kidneys and other excretory organs. Therefore, an excessive diet of carbohydrates, if digested, will run to excessive fat about the heart, as well as elsewhere, and burden the heart in nourishing it. It is prone also to disturb digestion. It is bad for dyspeptics. Those with stomach trouble will often benefit by resorting to a judicious meat diet.

On the other hand, an excessive meat (protein) diet overworks the eliminating organs and brings on degeneration of the heart, blood vessels and kidneys, with high blood pressure. This, in a broad way, means Bright's disease and premature old age.

Look at the many individuals in the class of "forty, stout." Their prominent abdomens are burdens of useless fat. Bulky, paunchy, flabby people, short of breath and long on appetite —they are overfed and underworked.

A pig has appetite plus, and little brain. A man is little more than a porker if he runs to banquets and neglects his biceps.

Forty inches about the waist in a man five feet eight inches tall, whether twenty years old or fifty, is a porcine proportion. If he is not lazy, his energy runs to pushing a pen, eating enough for two and "sitting tight." He rides to and from his office, behind a chauffeur, if he has one.

Ten to one he has to consult a doctor suddenly, some day, for gall stones, kidney stones, Bright's disease or other serious trouble. He spends the last ten years of his life trying to escape premature decay.

Added to these pudgy people, pampered on sweets, and the sedentary people who make their meals on meat, there is a third class. These habitually suffer from faulty elimination. They are constipated, bad-breathed, and coated of tongue. The motions of their eliminating tracts are sluggish, and there is sand in the gearing of their gray matter.

Chronic absorption from their thirty feet of sewer poisons their brains and vital organs.

Notes from Field of Food Control

NOTICE is hereby given that the annual meeting of the American Society of Milling and Baking Technology will be held in Washington, D. C., at the Raleigh Hotel on November 17, this being the last day of the meeting of the Association of Official Agricultural Chemists. It is planned to hold the first meeting in the forenoon of that day. It is recommended that all those who are collaborating with the referees make every effort to send in their reports as soon as practicable, so as to give the referees plenty of time to prepare a suitable resume of the results and to make suggestions for future work. It is expected that, as a result of the large amount of work which is being done by the various members collaborating with the referees very interesting reports will be presented. These reports will no doubt be valuable and suggestive as well as interesting. It is hoped that there will be a large attendance of the members, and particularly of those who have done collaborative work, in order that a great deal of valuable data may be brought out in the discussion. Among other questions, the society will have under consideration that of increasing the membership and likewise the annual dues.—J. A. LeClerc, Secretary-Treasurer.

* * *

¶ Ten-cent sodas universally in Ohio may be the result of the state board of health's latest ruling that all glasses, spoons and dishes used at a soda fountain must be sterilized in boiling water, or live steam. Complaints have begun to pour into the board's offices over the ruling. Several confectioners and soda fountain proprietors declared they could not continue to sell "sodas" and similar frozen dainties for 5 cents if they were compelled to install elaborate sterilizing equipment.

* * *

¶ Charge that there is a butter trust in Portland, Ore., has been made by J. D. Mickle, state dairy and food commissioner. "I am firmly convinced there is a butter trust in the city of Portland," he said. "It controls the price paid for butter fat. It controls the price paid to country creameries for whatever butter they try to market in Portland. These interests are the sole judges as to the quality of butter produced by country creameries, and instead of returns being made upon the actual quality, returns are made upon the standards established by the trust. On account of lack of organization on the part of county creameries, they are wholly at the mercy of the trust."

* * *

¶ Acting under instructions from Governor Morehead of Nebraska, the fees collected by the state food and oil department will be used to pay the expenses and none will go into the state treasury. This is because the state treasurer will not let them go out again for any purpose, because the legislature did not appropriate them. Commissioner Harman announced some time ago that he would close the offices, but now sees another method of getting the money for himself and his office force. Treasurer Hall thinks it was an effort to bluff him. He suggested to the governor that he (Hall) would not take any responsibility, but the governor might do so. The governor says he is willing to accept any responsibility. The point in dispute is now before the supreme court, and the fees will be used to pay expenses until the court settles the matter.

* * *

¶ As to labels. The season is near at hand when packers will be placing their label orders. It is necessary to exercise considerable care in the makeup of these labels in order to comply with present laws and regulations. The following suggestions should be noted: The use of all labels bearing the serial number is prohibited after May 1, 1916. Another point to be remembered is, that in making statement of weights of contents, this should be done in type of such size and in such position on the label as to be plain and conspicuous. It will not do to in any way obscure this statement, or to have it in type of such size as to be overshadowed by other matter on the label. It should not be difficult in any case to comply with the law on this subject. What is required is a "plain and conspicuous statement," and nothing else will meet the requirement. Where the food package contains more than one label, as in the case of bottled goods, the statement of weight must appear *plainly and conspicuously* on the principal label. There need be no trouble in determining which is the principal label in cases where more than one label appears on the package. It is reasonable to suppose, in view of the short pack in certain lines of goods, that there will be considerable buying among packers to fill future orders. Goods purchased by a packer cannot go out under his own label unless actually packed by him, and where he desires to have the same go out under his own label, it must appear that he is the distributor, and not the packer of those goods; that is, his own name on the label should be accompanied by the word "Distributor" or the words "Distributed by:" otherwise he cannot use his own label without misbranding the goods.

* * *

¶ Complying with numerous requests from the growers' councils, chambers of commerce, growers' and shippers' organizations in the states of Washington, Oregon, Idaha and Montana, the Office of Markets and Rural Organization of the United States Department of Agriculture has made plans to establish temporary headquarters in the Northwest for the study of the distribution of the 1915 boxed apple crop. The plan as outlined is based upon assurance that the Office of Markets and Rural Organization will receive the co-operation of all those interested in the apple industry, for without this co-operation the efforts of the Office would not produce valuable results. It is probable that the field headquarters for this work will be in Spokane, because of the accessibility of that point to the apple territory in the northwestern states. The work which the Office will do is not that of a telegraphic market news service, but rather contemplates the collection by mail and the compilation of data and issuance of weekly bulletins concerning the shipments and destination of the northwestern boxed apples. In this connection similar work will be carried on to a certain extent in the apple sections of Colorado, Utah and California.

* * *

¶ In response to repeated requests from many growers and shippers of grapefruit and Florida oranges, the Bureau of Chemistry in its next service and regulatory announcements will define the terms "immature" and "maturity" as applied to these products. This definition is made because it is believed that it will give shippers a more exact means of determining for themselves whether their fruit has reached the proper stage for marketing—a matter about which at present there is much uncertainty. The definition is as follows: "With the information now available the Bureau of Chemistry considers all grapefruit to be immature if the juice does not contain soluble solids equal to, or in excess of, 7 parts to each part of acid contained in the juice, the acidity of the juice to be calculated as citric acid without water of crystallization. The Bureau also considers Florida oranges to be immature if the juice does not contain soluble solids equal to, or in excess of, 8 parts to every part of acid contained in the juice, the acidity to be calculated as citric acid without water of crystallization. Owing to the fact that the investigations of the Bureau have not been completed, the ratios set for all grapefruit and for Florida oranges are lower than those which are believed to be the lowest for properly matured fruit. It may therefore be expected that the requirements will be made more strict after data from several crops are available."

Meat Packers Convene at St. Louis

THE Tenth Annual Convention of the American Meat Packers' Association was held at the Planters' Hotel, St. Louis, Mo., on Monday, Tuesday and Wednesday, October 11-13.

A record attendance honored the event, much good was accomplished and a fine time enjoyed in the leisure hours. The officers elected for the ensuing year are:

President—Fred Krey, Krey Packing Company, St. Louis, Mo.

Vice President—Albert T. Rohe, Rohe & Brother, New York, N. Y.

Secretary—George L. McCarthy, The National Provisioner, New York, N. Y.

Treasurer—Max N. Agger, J. C. Roth Packing Company, Cincinnati, O.

Executive Committee—Fred R. Burrows, G. H. Hammond Company, Chicago, Ill., chairman; Howard R. Smith, Jones & Lamb Company, Baltimore, Md.; George Heil, Heil Packing Company, St. Louis, Mo.; Wm. G. Agar, Dunlevy Packing Company, Pittsburgh, Pa.; Oscar G. Mayer, O. F. Mayer & Bro., Chicago, Ill.; Frank J. Sullivan, Sullivan Packing Company, Detroit, Mich.; John Theurer, Theurer-Norton Provision Company, Cleveland, O.; John M. Danahy, Danahy Packing Company, Buffalo, N. Y.; K. Frederick Pfund, G. F. Pfund & Sons, Philadelphia, Pa.

The following resolutions were presented by the committee on resolutions and adopted by the convention:

Whereas, Congress, on June 30, 1906, passed a law known as the Meat Inspection Law, for the protection of citizens of this country, and which law is rigidly enforced to that end; and

Whereas, the Federal Government does not require that the meat food products which it purchases for its own use shall have passed this inspection; and as the same precaution should apply to the welfare of our soldiers, sailors and civilian employes of the Government, who are dependent upon it for their food supply; be it

Resolved, that the attention of the Federal departments be called to this fact, and that they be urged to take the same precautions in purchasing meat food supplies by having them U. S. inspected and passed as Congress recommends to our citizens.

Whereas, tuberculosis, hog cholera, and other animal diseases are greatly on the increase, and these diseases are not only causing a preventable economic loss of upwards of two hundred and fifty million dollars per year and are causing the loss of thousands of human lives annually; and

Whereas, no definite action is being taken by the Government to eradicate these diseases, except hog cholera, nor to compel the cleaning up of diseased herds and sanitary raising conditions; and

Whereas, the careful and conscientious farmer, as well as human beings, suffer from these diseases, and are paying the price of the carelessness of others: be it

Resolved, that the attention of the press of the country be called to these conditions in the hope that an agitation will result which will save future economic losses and human lives.

Whereas, the Federal Government made a very liberal appropriation for payment of claims arising from the condemnation and destruction of animals suffering from the so-called "hoof-and-mouth" disease, and that this appropriation was made only for the purpose of protecting the live stock of the country and the public health; and the intent of Congress as very clear that all animals, regardless of ownership and wherever found, should be paid for; and

Whereas, all farmers' claims arising under this act have been allowed, and packers' claims have been rejected, on the ground that the animals were condemned under the Meat Inspection Law and not under the appropriation for "hoof-and-mouth" disease, although packers in every case quickly and cheerfully complied with the mandatory requirements of the Government that such animals should be destroyed, because of "hoof-and-mouth" disease and for no other reason; be it

Resolved, that we earnestly protest against this unjust and unjustifiable decision between two classes of owners, both American citizens, both subject to the mandate of the same government, and one receiving favored treatment and the other no consideration whatever.

Whereas, the practical closing of European neutral ports to our production results in serious losses to us, to the live-stock industry and to the country at large; and

Whereas, it is our belief that this practical closing is in violation of clearly understood principles of international law, and is, therefore, a violation of our rights; and

Whereas, we insist that we have every privilege to trade with other nations of the world, with none of whom we are at war, and that this principle is embodied in international agreements made in times of peace and signed by the great powers of the world; be it

Resolved, that it is the sense of this meeting that our national administration should insist upon a full compliance with the terms of international laws relating to trade with neutral countries in times of war, and that this insistence should be speedily made to prevent further great losses and disturbances and permit friendly and regular trade with other nations.

Whereas, the railroads have demanded a very great increase in rates on live-stock and packing-house products, though they have but recently received a very material increase in such rates; and

Whereas, such increases, if allowed by the Interstate Commerce Commission, would be unjust, unnecessary and an added cost of production of the principal foodstuff of our people; be it

Resolved, that we earnestly protest against the allowance of such proposed increases in the eastern territory, and that we petition the Interstate Commerce Commission to disallow these proposed increases in the eastern cases, as they have in the western cases.

Whereas, we are deeply indebted to our St. Louis members for the magnificent entertainment which they have provided for us, both at the expense of time and money; and

Whereas, we appreciate that this has been done in a spirit of fraternal friendship of a most magnanimous character; be it

Resolved, that we extend a hearty vote of thanks to our St. Louis members and the members of all entertainment committees for the pleasure they have afforded us and which is in prospect during our visit here.

Whereas, the management of the Planters Hotel and the Jefferson Hotel have been most assiduous in their efforts to contribute to our comfort and have so splendidly contributed thereto; be it

Resolved, that a vote of thanks be extended to the respective managers of these hotetls.

Whereas, our retiring officers have devoted their time and energy to the general welfare of the association and the industry at large during the past year, and have so ably represented us as a whole; be it

Resolved, that a hearty vote of thanks be extended to them.

Whereas, the authors of the technical papers and other speakers at our business sessions have afforded us both pleasure and profit from their researches and contributions upon the various subjects they have treated; be it

Resolved, that a vote of thanks be tendered them, and that they be so notified by the secretary.

(Signed) FRED R. BURROWS,
GUSTAV BISCHOFF,
T. W. TALIAFERRO,
Committee on Resolutions.

Corn in Commerce, in Reference to Repeal of Tax on Mixed Flour—Some Interesting Data on a Subject of Vital Interest

ADDRESS BY CONGRESSMAN HENRY T. RAINEY

ACROSS the seas today the sun looks down upon many new-made graves. In this happy land of ours the sun is shining upon fifty million acres from which the wheat has just been harvested.

If, as is possible, the planet Mars is inhabited, and if with telescopes no stronger than ours the inhabitants during the past few weeks had looked in this direction they could have seen the color come and go in the wheat fields of Illinois, Kansas, Nebraska and Oklahoma. In unfortunate Belgium, in bleeding Servia, in northern France and in Poland smoke rises today from thousands and thousands of ruined homes and villages. In this land of peace smoke rises from the tall chimneys of two hundred and sixteen thousand factories where seven million men labor six days out of every week, producing manufactured goods which find their way to every quarter of the globe. A trained army is this—an industrial army—an army to which we point with pride in these troublous times. Over there, fathoms deep under the seas, lie palatial ocean liners and great merchant ships—victims of submarines. Across the historic Dardanelles Europe belches fire at Asia and Asia responds in kind. In the great corn belt of this country one hundred million acres of golden corn rises to meet the sun and ripens in the breezes of autumn, and on these hundred million acres seven million five hundred thousand farmers are producing corn and wheat for us and for half the world besides. To this army we can point also with pride. A trained industrial army—the greatest army of farmers the world has ever seen.

In our own state of Illinois two hundred thousand farmers produce annually enough foodstuffs to supply the entire country. From this magnificent exhibition here, it is evident that we will never be out of anything we really need.

I propose to discuss at this time the subject of corn and the part it plays in the commercial world.

When the hardy mariners came across the seas with Columbus on his several voyages, they found growing on the islands off our eastern coast a tall, stately plant, almost tropical in appearance, and which the Indians cultivated for human food. The Spanish explorers who followed Columbus found the same plant growing in Florida, in Mexico, in Central America and in the interior of the United States. The Dutch found it in New York; the English found it in New England and in Virginia. Soon after the scttlement of the country commenced its food value was recognized and corn was cultivated by hardy pioneers from New England to Florida. It was exported and planted in all parts of the world, and today every nation produces corn. Corn, or maize, originated on this continent. It was not known in the old world until after the discoveries of Columbus. As this continent was settled up it was found in cultivation all the way from New England to Chile. Varieties of corn not now in cultivation have been found in the tombs of the Incas. Corn is eaten by a greater number of human beings than is any other grain except, perhaps, rice. In some tropical countries it is the principal food of the population. We produce in the United States, annually, three billion bushels of corn. In all Europe they produce but six hundred and fifty-four million bushels. The Argentine Republic is regarded sometimes as our principal competitor in the production of corn, but they produce down there the hard, flinty varieties we have never produced in this country, except in the rocky soil of New England; and we have five counties in Illinois which produce annually more corn—each producing more than sixteen million bushels a year—than the Argentine Republic will ever be able to export.

This year we expect to produce a bumper crop of corn. The statistics just issued by the Agricultural Department indicate that Illinois will produce 359,000,000 bushels of corn this year—more corn than any state ever produced before in the history of the nation. If the corn crop of Illinois this year were loaded in wagons forty bushels to the wagon, and fifty feet of space were allowed for each wagon and team, and if we were to start the wagons when loaded, traveling east from some central point in Illinois, this procession of wagons would extend around the world and back into Illinois again to the point of starting. From this point the procession would continue on its way and extend around the world to the point of starting in Illinois again; and the procession would still continue around the world again and into Illinois. In other words, if it were possible to load the corn crop of Illinois this year into wagons, each wagon holding forty bushels, and allowing fifty feet of space for each wagon, the procession of wagons thus formed would extend from Illinois around the world three times and into Illinois again before the last load of corn left the corn fields of Illinois. This is what an Illinois corn crop means to Illinois and to the rest of the world.

The corn industry of the United States, in this land of great industries, is our greatest industry. We get the impression here in this section of Illinois, where we produce so much of it, that corn is simply adapted as feed for animals. But corn is used for other things here in Illinois and in the United States—for many things other than food for animals.

Until a very recent period the value of this great cereal never was fully recognized. At present the commercial products of corn are many and varied. From the germ is produced corn oil, corn oil cake and corn oil meal; from the body of the corn kernel is produced corn starch and corn sugar. Out of corn oil is produced glycerin, fatty acids and refined corn oil. Corn oil is also used in the manufacture of soap, oil cloth, leather, rubber substitutes and paints and varnishes. Corn oil cake, in ground form, is used for cattle feed; mixed with phosphate it is used as hog meal. The various starches produced from corn are used for foods, jellies, baking powders, candies, in brewing beer, for laundry purposes, and for numerous other purposes. Corn syrups are mixed with cane syrups and molasses and used in the preparation of mixed syrups. They are used in the manufacture of chewing tobacco; in the canning of meats; in the tanning of leather. We use every year, in manufacturing the various products of corn, more than fifty-six million bushels of corn.

The corn growers of this country, however, are just beginning to realize that this magnificent food product is being discriminated against by the government of the United States, and that expansion of its use as food for human beings is practically prevented by a discriminatory tax fixed by Congress in 1898.

In the early nineties a new industry had sprung up in this country: the business of mixing corn flour with wheat flour. It had been ascertained that a mixture of twenty parts of corn flour or corn starch, or even a little more than that, with eighty parts of wheat flour or a little less than that, made an excellent flour from which could be produced better bread than that baked from straight wheat flour.

The realization that corn could be used in the manufacture of a flour for leavened bread brought consternation to the hearts of the wheat millers of the Northwest—where they are greatly interested in wheat but not at all interested in corn.

The supremacy of the great flouring mills of the Northwest was threatened. When suddenly a hand of steel reached out, from some direction—no man knew just whence it came—and throttled this great new industry of mixing corn with wheat flour. It was possible to do this because the wheat millers of the country were organized. They knew what they wanted.

The business of milling wheat was, moreover, in the hands of men of large means. It was so concentrated that it was carried on chiefly in great mills located in our larger cities.

The smaller mills had all been crowded out. Small mills in small towns had disappeared. Water driven mills along our streams were a thing of the past.

At that time the corn producers of the United States were not organized and mills which made corn flour were few and far between. They were conducted principally by men of small capital.

The corn flour millers were absolutely without organization and without influence.

Now, then, all of you are familiar with corn and its uses, and the fact that corn bread is not unwholesome—and it is not unwholesome. Yet this great government of ours classes corn flour with "moonshine" whiskey and with phosphorous matches. You don't find any more phosphorus matches in the United States today. You can't go to your stores now and buy phosphorous matches, and yet under the Constitution of the United States any man has the right to make phosphorous matches and he can't be prevented from so doing. But it was ascertained a few years ago that the manufacturing of phosphorous matches brought about the awful disease known as "phossyjaw." In Washington, before a great committee to which I belong—the Ways and Means Committee—they produced a number of victims of "phossyjaw," and Congress decided it ought to stop the manufacture of phosphorous matches because those who made phosphorous matches were afflicted with this awful disease. We did so by using the taxing power of the government—by imposing a tax—a tax so great as to render it commercially impossible to manufacture such matches. In this one state alone we last year closed half a dozen factories engaged in the business of manufacturing phosphorous matches. Now you think that is all right, and it is considered all right. This is what is called "taxing a business out of existence." It was this use of the taxing power that the wheat millers of the Northwest called to their aid when they saw their supremacy threatened by the rapidly growing industry of the manufacture of mixed flour.

In 1898, when the Spanish War Tax Bill was being considered, those millers came down to Washington and demanded that a tax of four cents a barrel be placed upon this flour. They insisted that substances other than corn flour were being mixed with wheat flour. This was before the days of the pure food act and adulterated foodstuffs were common. They insisted that mixed flour was being exported and sold abroad as wheat flour and that the product so exported contained various materials ground with it to increase its weight.

The charges made by the wheat flour millers were made just as the Spanish War Tax Bill was passing through Congress. That bill went through the House without any Mixed Flour Tax; the tax was added to the bill while in the Senate. It was at that time that these representations were made. The case was never heard on its merits. No defense at all to the case made by the wheat flour millers was attempted by the corn flour millers or the flour mixers.

In the latter part of February of this year I heard the proponents of this tax brazenly admit that the tax was imposed for the purpose of preventing the mixing of corn flour and wheat flour and that by taking advantage of the taxing power of this government they expected to destroy this industry and to discriminate against this use of corn. The tax imposed was four cents a barrel upon the milled product of wheat mixed with the milled product of corn or any other grain, provided the milled product of wheat predominates in the mixture. In order to make bread rise it must be made of flour the greater proportion of which is wheat flour. Prior to the imposition of this tax mixed flours were beginning to be extensively used for bread making purposes. This tax, however, killed the business, and from that day to this it has served as a barrier, keeping wholesome products of corn from the bread stuffs of the country.

Every barrel of flour is taxed four cents. Now, that is not large, but in all ordinary years, when the price difference between wheat and corn is not as great as it was last year, four cents a barrel tax on flour is enough to crush out this important business. It has so operated in the United States. The profit on a barrel of flour is hardly ever over ten cents, and usually is less than that. Last year, when the price difference was so great between wheat and corn, it might, if it were not for other burdensome restrictions, have been possible to manufacture and market a mixed flour composed of wheat and corn. This was actually done last year to a larger extent than has been the case for a great many years.

The really burdensome features of the whole thing are the keeping of separate accounts, the stamping requirements and the labeling of packages. Each package must be labeled "mixed flour" and must have a Government stamp on the outside of it; there must be a cancellation of stamps and the containers cannot be used again. In other words, they impose on this great industry for the manufacture of important food stuffs the same sort of restrictions that they impose upon the manufacture of snuff, tobacco, cigars and cigarettes, and upon the manufacture and sale of whiskies and of wines and beers.

Now a war measure does not last long. We quickly recover from such things in this prosperous country of ours. The Spanish War Tax didn't last long. In 1902 it was repealed, all of it except this tax on mixed flour; this discrimination against the corn farmers of Illinois is still there, and whenever we try to get rid of it, there come from the northwestern section of this country trained lobbyists, presenting the arguments of the Food Trust of the Northwest. The same old arguments they used away back in 1898. They say: "If you take off this tax some millers will call this mixture 'flour' and it will be tested in Germany and in England and wherever else our flour goes, and they will find it is not made entirely of wheat and they will discriminate against American flour, and therefore we want this tax retained and we want it retained because when millers are adding corn flour they will put in adulterants. Back in the nineties they put in ground white earth." You must not repeal this tax because it will be destructive of our flour industry because some millers will grind up white earth and put it in with the flour." Why, there is not a word of truth in that! In 1906 we stopped this sort of thing by passing the Pure Food Law, and now every state in the Union has a Pure Food Law in addition to our own National law. Every package of food stuffs must be pure and the unscrupulous manufacturer can't adulterate food now. The labeling that is required by the Pure Food Law would eliminate every objection—every possible objection that will be made after this meeting by the great Food Trust of the Northwest—the Northwestern millers. They will soon be again making those same old arguments in favor of pure foods that they made back in 1898 when they crushed this great industry of such tremendous value to every man, woman and child who lives here in the Corn Belt of Illinois.

I introduced at the last session of Congress a bill to repeal this tax. Can you think of any reason why it ought to stand? I would like to have you ask me any questions on this subject and I will do the very best I can to answer. Can you think of any reason why corn flour should not be made? Can you think of any reason why it should not be mixed with wheat flour? That is all we are asking permission to do.

The bill I introduced in Congress came before the Ways and Means Committee. We had hearings on the subject; chemists were consulted; they said the product was perfectly wholesome—in fact, mixed flours are called "health flours" because of the extraordinary quality of corn flour and wheat flour when mixed together. None of us could think of any reason nor find any reason why it should not be repealed. but just at the psychological moment when the committee were in secret session, a former prominent member of Congress, representing that section of Minnesota where the principal flour mills are located, made his appearance at the door and asked to be admitted. He came in and was surprised to find that we were talking about a repeal of this tax, something that would give corn its proper place in the world as a food product. He used the same old arguments and demanded hearings and said, "Why, you can't ever get it through the Senate." This occurred during the closing days of that session of Congress and there was not enough time to have any further hearings.

(To be continued.)

Fishing Industry of the United States

In the Fisheries of This Country Each Year Shows an Increased Aggregate Output with Increased Income to the Fishermen Dependent on Various Factors—Knowledge of Fish Resources Essential to all Americans

By H. M. Smith, Commissioner of Fisheries

(Continued from previous issue.)

ON Lake Superior the collecting of lake-trout eggs extended from September 21 to December 3, and 18,590,000 eggs of good quality were obtained and transferred to the Duluth hatchery. The stock of this hatchery was later supplemented by the transfer of 3,684,000 eggs from one of the fields in Lake Michigan. The season's work with the lake trout at Duluth resulted in an output of 1,050,000 eyed eggs, which were shipped on assignment to various State fish commissions and stations of the Bureau, and 16,225,000 fry and fingerling fish. Owing to the late spring the hatching period was delayed somewhat beyond the usual time, but both fry and fingerling fish were of uniformly fine quality, and the distributions, which extended from March 23 to June 14, were accomplished without mishap. While favorable weather on Lake Superior during the egg-collecting period is partly responsible for the success of the work, it may also be attributed in no small measure to the enforcement of the recently enacted fishery legislation.

Incidental to the lake-trout work, 2,205,000 very fine whitefish eggs were collected in one of the Lake Superior fields and hatched at the Duluth station in connection with a consignment of 25,000,000 of the same species shipped from Put-in-Bay, Ohio. The latter consignment appeared to be of poor quality when received, but the unusually favorable water temperatures to which it was subjected during incubation made possible a yield from the combined stock of 15,750,000 healthy, vigorous fry, which were liberated late in April at suitable points in Lake Superior. Additional work accomplished at this station with the commercial fishes consisted in the hatching of 20,000,000 pike-perch eggs derived from the Detroit hatchery, and the distribution of the fry to applicants in Minnesota and Wisconsin.

The weather conditions in the lake-trout fields operated from the Michigan stations were favorable for the collection of eggs, with the exception of a severe storm on November 9, at the height of the spawning season, which caused a practical suspension of the work for nearly a week and materially reduced the season's collections. Six field stations for the collection and care of eggs received from the commercial fishermen were opened on Lake Michigan and two on Lake Huron, the more important ones being placed under the supervision of regular employes of the Bureau, while trained temporary men were hired to take charge of the minor stations. With the view of insuring a good quality of eggs, experienced spawn takers were also placed on the large steam tugs operating in the most productive fields, in order to instruct the fishermen in taking the eggs. Fishermen operating gasoline boats took the spawn without such assistance. Of the 52,910,380 eggs resulting from the season's collections, 19,192,000 were used to fill applications from State fish commissions and for stocking the Great Lakes hatcheries of the Bureau in other States. The remaining stock sufficed to fill the Sault Ste. Marie and Charlevoix hatcheries, and the fry hatched therefrom were returned to the spawning grounds in the immediate vicinity.

While the lake-trout work was in progress arrangements were made for the penning of brood whitefish near the important fisheries in the Detroit River and at Charity Island, in Saginaw Bay. At the latter point 5,393 fish had been collected and were being held in pens to ripen when the great storm of November 9 swept down on the station, carrying away most of the crates and with them 4,329 fish, valued at $1,500. Some of the damaged crates were recovered later, but the few fish remaining in them were dead. As the storm had totally destroyed the pound nets in the bay, thus putting a stop to the operations of the fishermen, the Bureau's work came to an abrupt end, with very inconsiderable results to compensate for the time and money expended. In the Detroit River, where the effects of the storm were not so severe, 103,280,000 eggs of medium quality were secured. In an effort to partially make up for the shortage of eggs caused by the failure of the work at Charity Island, three collecting stations were opened in December in the vicinity of relatively small fisheries in upper Lake Michigan, and here approximately 25,000,000 eggs were obtained. The stock was further supplemented by transfer from the Lake Erie fields of 41,400,000 green eggs, for the purpose of relieving the congested condition of the Put-in-Bay hatchery. The eggs were placed in the Detroit and Sault Ste. Marie hatcheries, and in the process of eyeing very heavy losses resulted. Eyed eggs to the number of 5,600,000 were utilized in filling applications, and 101,100,000 fry were returned to the waters of the Great Lakes.

The whitefish fisheries of the Detroit River have been undergoing a steady decline for years, resulting in corresponding decreases in egg collections at Grassy Island and Belle Isle in that river. A deep ship canal is now in course of construction which will cut through a portion of Grassy Island, completely destroying the fishing grounds now operated by the Bureau in that river. The majority of the whitefish eggs now taken in Michigan waters are derived from the field station on Charity Island, in Saginaw Bay, established in 1910, and from several points in upper Lake Michigan. All the eggs thus taken are first shipped to the Detroit hatchery, and after reaching the eyed stage part of them are transferred and hatched at the auxiliary stations in northern Michigan, the resulting fry being deposited on the spawning grounds in the vicinity. This method, entailing the expense of double transportation of eggs for partial development and in order to facilitate the distribution of the fry on the spawning grounds, is hardly justifiable, and should be abandoned as soon as practicable.

The Bureau is now paying an annual rental of $425 for the use of the land on which the Detroit hatchery is located. In view of the heavy expense involved in the use of the Detroit station, which belongs to the State but has not been operated by the State for many years, it does not appear advisable, in view of the existing condition of the fisheries in the Detroit River, to continue the hatching operations at Detroit. It is therefore proposed to take steps to locate a desirable site for an auxiliary hatching station in the Saginaw Bay district, and when a suitable location is found it is hoped that Congress will provide an adequate appropriation for the acquirement of the land and the construction of the station.

The spawning season of the pike perch in Michigan waters was between April 11 and 28. The total collections of eggs from fish turned over to the Bureau by the commercial fishermen operating in Saginaw Bay and at the mouth of the Pine River amounted to 167,850,000, of which 35,000,000 were shipped green to outside Federal and State hatcheries. Fifteen million eyed eggs were turned over to the Michigan State Fish Commission, to fulfill the terms of the lease of the Detroit hatchery, and 25,530,000 fry were hatched from the remainder and liberated on the spawning grounds.

When the windstorm which created such havoc in the upper lakes struck the west end of Lake Erie, whitefish had assembled on the spawning grounds in considerable numbers, but as the weather prior to that time had been too warm for the holding of fish in crates, no penning operations had been undertaken at the various field stations operated in connection with the Put-in-Bay, Ohio, station. The wind blew so violently for three days that the water was driven from the west end of the lake to such an extent that it fell from 4 feet to 5 feet below the normal level. Fishing apparatus of all kinds was greatly damaged, and the waters became so roily that the fish deserted the spawning grounds, and in some places returned only in comparatively small numbers. The fisheries in the vicinity of Port Clinton and along the south shore of the reefs sustained the greatest damage. Along the west shore the nets were more or less protected, and the current from the Detroit River soon cleared the water in the vicinity of the fisheries at Monroe Piers, producing ideal spawning conditions.

(To be continued.)

THE WHOLESALE GROCERY FIELD

ALL THE MANUFACTURING AND JOBBING NEWS WORTH PRINTING

COMING CONVENTIONS.

National Coffee Roasters' Association, at St. Louis, Mo., November 8-13, Planters' Hotel.

American Specialty Manufacturers' Association, at Detroit, Mich., November 17-19. Hotel Statler.

National Canners' Association, at Louisville, Ky., February 7-11.

CANNED FOOD MARKET.

BY CANTICE.

GENERAL CONDITIONS.—The canning season for 1915 ended about two weeks earlier than usual, or about October 10 to 15 for canned corn and about a week earlier for canned tomatoes in the Central West section, by which is meant Illinois, Iowa, Indiana, Michigan, Wisconsin, Ohio and possibly Missouri and Nebreska.

The reason for the short season in tomato canning was a dearth of tomatoes to put in the cans. The reason as to canned corn was a heavy decrease in the acreage nearly everywhere and a crop shortage owing to unfavorable weather conditions in several localities.

Canned Tomatoes.—Since the last issue of the paper there has been but a slight change in the market. There was a reaction and recession from the highest price reached of about 2½ cents per dozen on No. 3 tomatoes, but that was to be expected. This recession applies to the tri-state section, Maryland, New Jersey and Delaware. In Indiana and Virginia, however, the price has advanced about 2½ cents per dozen on No. 3 size; therefore the market might be said to stand unchanged as to price since the last issue of this magazine.

The heavy advance was, of course, availed of by many to buy in a speculative way, and some of such purchasers are quietly selling at the advance and taking their profits, and that feature has had a steadying effect on prices and has prevented a further advance.

The Maryland country cannery market is, as we go to press, quotable at 65 cents for No. 2, 85 cents for No. 3 and $2.90 for No. 10 tomatoes, with a rate of freight to Chicago via lake and rail of 23 to 25 cents per hundred pounds. Virginia is holding at 62½ cents for No. 2 and 82½ cents for No. 3, with a rate of from 25 to 26½ cents per hundred pounds. New York, Ohio and Indiana prices are nominal. F. o. b. Baltimore prices are about 5 cents per dozen higher than the Maryland country prices named above, but the freight rate is only 22 cents per hundred from there to Chicago.

The buying of canned tomatoes during October by wholesale grocers has been very limited, as all preferred to wait to learn whether the market would recede or would hold the advanced prices. Stocks in the hands of wholesale and retail grocers are small and the market has an unquestionable basis of strength and reason for a still further advance in prices.

For illustration, statistics of the 1915 tomato pack in the tri-states—Maryland, Delaware, New Jersey—which produce annually about half the entire output of tomatoes in the United States were presented at the annual convention of the Tri-State Canners' Association, held in Wilmington, Del., October 22, 1915.

It was stated by the secretary that the statistics were 100 per cent complete, meaning that all canners of tomatoes in those states, about 600 in number, had made a report of their output. The figures showed that the tri-states' output of canned tomatoes for 1915 and the two previous years were as follows:

	Cases.
Canned tomato output, tri-states, 1915	3,967,469
Canned tomato output, tri-states, 1914	7,913,000
Canned tomato output, tri-states, 1913	8,809,000

The shortage in the pack of tomatoes is seen to be startling in the three states of greatest production.

The Indiana Canners' Association has compiled statistics of the pack in that state showing that the output for 1915 will be not more than 33⅓ per cent of that of 1914, and it is known that all other states east of the Rocky mountains will have a greatly reduced output. Based upon these facts the skilled estimators are placing the total output of the United States for 1915 comparatively as follows:

	Cases.
Canned tomatoes, 1915 total U. S. output	8,000,000
Canned tomatoes, 1914 total U. S. output	15,222,000
Canned tomatoes, 1913 total U. S. output	14,206,000
Canned tomatoes, 1912 total U. S. output	14,022,000
Canned tomatoes, 1911 total U. S. output	9,749,000
Canned tomatoes, 1910 total U. S. output	9,235,000
Canned tomatoes, 1909 total U. S. output	10,984,000
Canned tomatoes, 1908 total U. S. output	11,479,000

This gives us the smallest output for ten previous years and only about 50 per cent of the output of the two previous years, which was all consumed. It is not necessary to say more as to the basic strength of the market and the prospect for higher prices.

Canned Corn.—A prominent Illinois corn canner, who visited the office recently, stated that Illinois canners had made a good output of canned corn and had a heavy yield to the acre, though their acreage had been much reduced. His estimate of the output of canned corn in the United States for 1915, as compared with that of other years, was as follows:

	Cases.
Canned corn output of 1915 for U. S.	8,000,000
Canned corn output of 1914 for U. S.	9,789,000
Canned corn output of 1913 for U. S.	7,283,000
Canned corn output of 1912 for U. S.	13,109,000
Canned corn output of 1911 for U. S.	14,301,000
Canned corn output of 1910 for U. S.	10,063,000
Canned corn output of 1909 for U. S.	6,787,000
Canned corn output of 1908 for U. S.	6,779,000

He further stated, however, that it was probable that his view was influenced by his own output, which was good, and that many corn canners and good guessers were maintaining that the total output for 1915 of canned corn would not exceed six million cases (6,000,000), the smallest for ten years, and that canners confidently anticipated a price of Standard 75 cents, Extra Standard 85 cents and Fancy Country Gentleman $1.00, f. o. b. factories, before the end of the year, and a higher price afterward as spring approached, even if his own

estimate of the output of 8,000,000 cases was correct. He said that there were very few sellers among corn canners, as they all preferred to hold what little surplus they had.

The canned corn market is quiet. Wholesale grocers are carrying full stocks and believe in a much higher market. The lowest price which brokers report as we go to press are Standard 2s, 65 cents; Extra Standard 2s, 70 cents, and Fancy 2s, 85 cents, f. o. b. western canneries.

Maryland has had a good output of canned corn this season and is quoting in carload lots, f. o. b. peninsula of Maryland, freight 23 to 25 cents a hundred to Chicago, as follows:

No. 2 Standard Shoe Peg canned corn.....$0.65
No. 2 Extra Standard Shoe Peg canned corn..... .70
No. 2 Fancy Shoe Peg canned corn..... .75
No. 2 Fancy Country Gentleman canned corn..... .72½
No. 2 Fancy Maine Style Evergreen canned corn..... .70

Some effort is being made by eastern canners to sell corn in the West and they are said to be meeting with some success.

Canned Salmon.—The market is without features of interest and will be until the season of consumption arrives in the spring, unless a big demand for export should arise, when speculative buying would appear.

Canned Sardines.—The high prices named at the opening of the canning season, which is still on, have declined to a basis of $2.10 cannery for ¼ oil keyless, but the fish are said to have about ceased running.

Canned Pumpkin.—This article is scarce and high and canners are finding difficulty in supplying the demand.

Asparagus.—The market is quiet and uninteresting. Prices are not strong.

Beets.—Fine canned beets of the smaller sizes in the can are not at all plentiful and holders are not inclined to accept offers.

Succotash.—This article, with green corn and green lima beans, is almost unobtainable. Little seems to have been packed.

Spinach.—The fall packing at Baltimore is now in progress and canners are disposed to push sales. The best brands are held f. o. b. Baltimore at 80 cents for No. 3 and $2.60 for No. 10, but some light filled packs are offered as low as 75 cents for No. 3 and $2.50 for No. 10 size.

Hawaiian Pineapple.—This article has attained an enormous sale and the very low prices are rapidly increasing its consumption and to such an extent that wholesale grocers can scarcely keep supplied.

Canned Apples.—This article is dull and canners and buyers are wide apart in their views as to prices.

Canned Peas.—This article is enjoying (?) a period of great quietude and prices remain at a historically low point. They are expected to progress upward in the near or distant or immediate future?

California fruits.—The range of prices for peaches, especially in California canned fruits, is the lowest ever known and other kinds are also very cheap. If California canned fruits are not tremendously consumed at the prices now prevailing it will be because retail grocers do not meet the market and offer the goods to consumers at proportionate values to the present market price.

Scarce Articles.—There is a demand for Cuthbert raspberries, green lima bean succotash, fancy green lima beans, Refugee beans, green and white in No. 10 cans, No. 10 corn and a few other articles that have already sold out from both first and second hands.

DRIED FRUIT LETTER.

BY VERITAS.

Apricots.—The market continues to strengthen. It is now reported that nearly the entire apricot crop is out of growers' hands. It is also reported that stocks in packers' hands are below normal for this time of the year. The demand this year so far has been unusually big in this country and there has been a fair foreign demand. Values have strengthened on all varieties and grades and it is the general opinion that we will see a strong market on apricots up to the next crop.

Prunes.—The market is stronger, especially on large sizes. The percentage of 30s/40s and 40s/50s is very disappointing. Nearly all packers who sold straight sizes of 30s and 40s for first half of October shipment from the coast have been obliged to ask for an extension of time as they are unable to grade out sufficient tonnage of these sizes to make straight car shipments. The result is a material advance on both 30s and 40s and it is almost impossible today to find packers who will accept business on straight carloads of these sizes. The market is stronger on all sizes of prunes. The demand is very big. It is reported that the crop is over half sold. Low ruling prices this year have created a big demand. We would not be at all surprised to see both 30s and 40s 1 cent to 1½ cents per pound higher before the first of January—other sizes ¼ to ½ cent per pound higher. The Oregon prune crop is turning out very short. The majority of packers are only making a 75 per cent delivery. The market on Oregon prunes has advanced a full cent per pound in the last two weeks. The crop of Oregon in sizes this year is running almost entirely 30s/40s; there are practically no 50s/60s or smaller in the crop and only a limited quantity of 40s/50s.

Raisins.—We have had some very spectacular advances in seedless raisins of all varieties, including the Floated Muscatels, Seedless Sultanas, Bleached and Unbleached Thompsons seedless. It is almost impossible today to find a packer on the coast who has any straight cars of seedless raisins of any variety to offer. A few small offerings are being made in connection with Muscatels or Seeded Raisins. The demand from Europe for seedless California raisins in lieu of Smyrna raisins and the big domestic demand has cleaned up the crop and it is predicted that seedless raisins of the 1915 crop will have gone into consumption prior to the first of the year.

Currants.—The scarcity and high price on spot holdings of currants has also had some effect on seedless raisins. The spot holdings of currants in this country today are not sufficient to take care of Thanksgiving requirements, and shipments afloat, consisting of two steamers only, are not due in New York until November 10 to 15—too late for reshipment in the faraway territories for Thanksgiving business. There are no stated sailings of further currants so far as we know in this country and it looks like a continued shortage and an extremely high market right through the season.

Peaches.—The trade are taking hold quite freely. Quality of the 1915 crop is excellent. Prices are ruling very low. There should be a big consumption of this fruit. The entire dried fruit market is in very strong shape. Demand is unusually good. The general opinion is that we are going to have the biggest fall on dried fruits that we have ever had, this year. The trade who were fortunate enough to have placed future orders for dried fruits this year will benefit materially, as everything coming to them on a future purchase will show a handsome profit at the time of delivery.

FISH MARKET REPORT.

Salt Mackerel.—Prices on all sizes of salt mackerel are increasing. There has been a very stiff advance in the last ten days, and the catch is very short, not only abroad, but as well in this country, and mackerel will rule higher than they have in a great many years. The small sizes, such as the 300/350 and 400/450 and 500/550, are practically off the market; the proportion of the catch having been about 5 per cent of this size, and as this is the large seller, they have been used up as fast as they have been landed. It now looks as though the Norwegian catch of mackerel amounts to about 7,500 barrels, which is nothing. Last year the catch was about 42,000 and the year before that about 65,000 barrels, and they were all used up, and at the present writing there are no old mackerel to be had at any price.

The Canadian fishing this year was not a success. Usually there are large quantities of very fine mackerel caught around Cape Breton waters, but this year it has not been so, the entire catch not having been more than 4,000 or 5,000 barrels. These fish today are prevailing very high.

There is a very large catch of all kinds of salt fish and the wharfs at Gloucester are virtually groaning under the weight of the quantities of Cod and Haddock, Pollock, Hake and Cusk that are now in the butts waiting to be cured and cut up and boxed up for consumption later in the season.

The fish business as a whole has been backward on account of the weather, but it is reasonable to believe that from now on the demand will be very good indeed.

Another item which is very high is red salmon. These goods are quoted at $16 per barrel coast today, which means virtually $19 Chicago. There is practically none in first hands here at the present time. Eastern red salmon can be bought, but as these fish have the heads on and the price is also high, it is doubtful whether it would be practical to purchase for this market.

The item of Holland herring is still very scarce; the market continues to advance rather than decline. Last quotations indicated a price of about $26 per barrel and proportionately high price for smaller packages.

The trade has been expecting lower prices on this commodity, but they have not materialized, and chances are they will not.

Bellycuts are also selling and the stock is very short. Would not be surprised to see these goods go to $20 a barrel before the next thirty days.

Large quantities of Iceland herring have come into this market during the last thirty days, and more recently a large direct shipment from Iceland. Quality reported very nice. Importers who sold early succeeded in losing a very nice profit for themselves on this item. There are some who held their goods and will probably secure a much better profit. There have been quite a good many Iceland herring brought in this year in slack packages, but they have met with a ready sale, the quality being very fine.

There has been considerable action in lingonberries. This is a little berry used by the Norwegians. These lingonberries are quite reasonable in price this year, selling at the present time for about $8 for good berries, and at $7 or $7.50 for old berries that were carried from last year. It is a pretty hard matter to sell old berries and make them stick, as people will find who persist in doing so.

There has been an advance in price on split herring in the last ten days, and these goods now will begin to become scarce and very firm.

There have been very large quantities of 3-K.K.K. and 4-K.K.K.K. domestic M. & R. herring sold during the fall and it is remarkable to note with what a kind reception these goods have met throughout the country, and there is no reason why they should not be received just as well as the foreign fish, for they are certainly as fat and tender eating as the imported. The very best of these fish come from Newfoundland and they are packed in foreign cooperage containing 220 pounds fish. They run either 400/450 or 500/550 fish to the barrel, and make a good herring for the retail trade to handle, where herring are sold by the piece.

It would seem that the most equitable way to sell fish to the consumer, in all cases, would be by the pound. Mackerel and herring are usually sold by the piece, but fresh fish of all kinds as well as codfish and smoked halibut, salmon, eels and other items, are sold by the pound. Why not mackerel and herring? Dealers who buy a barrel of mackerel for $20 and it contains 200 pounds, know the fish cost them 10 cents a pound, and it would be much better to sell them at 15 or 16 cents a pound, giving everybody a square deal, than it would to sell these mackerel by the piece, and in one case a customer gets a 12-ounce mackerel and perhaps the next customer gets a mackerel only weighing 9 ounces. The same is true of herring.

Smoked fish of all kinds will be in great demand as soon as the weather turns a little cooler. There are large quantities of finnan haddies already waiting for a market and with the return of the first herring vessels to Newfoundland there will be large quantities of delicious new smoked bloaters.

The prospects for a good fish business are very bright at the present time.

DAVID H. LANE COMPANY.

MONTHLY SPICE LETTER.

The market continues active and very much unsettled. There has been a general stiffening throughout the list. This we believe is due largely to shortage in supply of many grades and there is a small chance for replenishment of stocks for several months to come.

Peppers.—Are fairly active and prices continue steady. Supplies here are very small. There is very little pepper coming here except Lampong. This grade has been practically off the market for some time.

Red Peppers.—Are firmly held at steady prices. We believe higher values will be realized.

Cloves.—Very scarce here. Prices in London are far above those ruling in our country.

Pimento (Allspice).—Higher, due to heavy buying by England. This spice has been unusually low and higher prices are in order.

Mace.—In better demand. Cheap grades are reported scarce.

Nutmegs.—Unchanged and not very active. Present prices we consider safe.

Cassias.—In better demand at generally firm and somewhat higher prices, especially for China grades.

Gingers.—Unchanged during the week—demand fair.

Green Ginger Root.—In fair demand. Prices continue low.

Tapiocas.—Selling in a satisfactory way at steady but unchanged prices.

Paprikas.—There has been a better demand for this article at steady prices. Stocks in our country are small and any unusual demand will have a tendency to advance prices.

Seeds, Herbs, etc.—The market is strong throughout the entire list. There is a good demand and the tendency is upward. Caraway, poppy, mustard, cummin, as well as marjoram and thyme, are all higher.

McCORMICK & CO.

CORRECTION.

This office is in receipt of the following communication from the Borden Condensed Milk Sales Co., which will be self explanatory:

The American Food Journal, Chicago, Ill.—Gentlemen: We would like to correct statement made in your September issue that we are planing to discontinue the practice of putting up Condensed and Evaporated Milk in tin cans and substitute therefor a glass jar. We have not at any time considered a change of this kind. For several years we have packed our Baby Brand of Condensed Milk in glass containers. We, at the present time, are considering the adoption of an improved glass container for Baby Brand Condensed Milk only, and shall probably adopt this improved jar in the near future. It is not, however, our intention to extend the use of this glass jar to any other brand of Condensed or Evaporated Milk.

STATEMENT OF OWNERSHIP.

Statement of the ownership, management, etc., of AMERICAN FOOD JOURNAL, published the first day of each month at Chicago, Illinois, required by Act of August 24, 1912.

Managing Editor, H. B. Meyers, 15 South Market street, Chicago, Ill.

Editor, Chambers Jeffrey Deprend, 15 South Market street, Chicago, Ill.

Business Manager, H. B. Meyers, 15 South Market street, Chicago, Ill.

Publisher, The American Food Journal (inc.), 15 South Market street, Chicago, Ill.

Owners (if a corporation, give names and addresses of stockholders holding 1 per cent or more of total amount of stock):

H. B. Meyers, President and Secretary, 15 South Market street, Chicago, Ill.

Frances E. Meyers, Treasurer, 15 South Market street, Chicago, Ill.

Dr. John Dill Robertson, 1422 West Jackson boulevard, Chicago, Ill.

Known bondholders, mortgagees, and other security holders, holding 1 per cent or more of total amount of bonds, mortgages, or other securities: None.

HERMAN B. MEYERS.

Sworn to and subscribed before me this 6th day of April, 1915.

M. W. DOUGLAS, Notary Public.

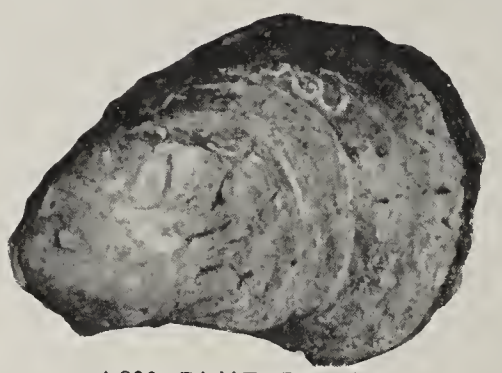
(My commission expires June 30, 1917.)

Wholesomeness of Oysters as Food

The Oyster Season is Here Again—Purity and Wholesomeness, Palatability and Nutritive Value Principal Characteristics of the "Succulent Bivalve"—The Only Food Which Has Not Caught the Price-soaring Fever—Many Items of Interest.

By H. F. Moore and Henry C. Rowe

AN animal food which practically has not increased in cost for 25 years, and the production of which has kept pace with the growth of population, is a present-day anomaly worthy of public attention; especially when its price brings it within reach of all and its excellence leaves little to be desired. This is the case of the oyster, probably the only food animal which has not shared in the general increase in the cost of commodities. It is not possible to compare retail prices with accuracy; but between 1900 and 1915 the wholesale quotations of canned and fresh oysters in New York were either practically stationary or in the extreme did not increase over 10 per cent, and recently the oystermen and the oyster grower have received actually a slightly lower price than they did 25 years ago. This occurred notwithstanding that the average quality of oysters has improved during that time as a result of oyster culture and in the face of a great increase in the cost of the "fancy" oysters listed by name on menus and consumed by the luxurious few. The oyster of the multitude is better than ever and about as cheap. Compare these facts with the 25 to 75 per cent increase in the cost of eggs, poultry and meats.



1,800 BLUE POINT.

In Europe the oyster is, and long has been, a luxury enjoyed by the few. When the first settlers came to the shores of America one of the most impressive indications of the richness of the new land was the great abundance, large size and excellence of the oysters which they found. Under these conditions, and at a time when the infant communities necessarily were dependent in a great measure on natural products for food, this readily obtainable and delicious shellfish came into common use as an important element of their diet. Even before the white men came, the Indians of the coast subsisted largely on oysters and, it is said, used them in a dried and smoked state, strung on twigs, as an article of barter with their inland neighbors. At many places great mounds of shells deposited in prehistoric times tell of the free use which the red man made of oysters, and on the Damariscotta river in Maine, where none now are found, there is a mound containing about 7,000,000 bushels of shells.

The early white settlers, like the Indians, relied on the supposedly inexhaustible natural beds; but in the older and more densely populated parts of the country, particularly on the New England coast, where the natural beds were less extensive than farther south, the almost universal use of this popular shellfish by the coastal population showed many years ago that nature, in many cases wantonly abused by wasteful methods, could not keep up the supply unaided. It was obvious that lest the supply should fail, at least locally, man himself must lend a hand, much as he had in raising land crops.

The oyster, as most persons know it, is as immobile as the turnip, and, like that stolid vegetable, is attached to the soil, although not by roots; but in its infancy it swims freely, though feebly, and before it settles down may wander far from the parental locality. The embryo oyster, which forms after the egg is discharged into the water by the mother, is so small as to be just visible to the unaided human eye. This embryo soon becomes covered with microscopic fleshy bristles, which, beating in unison, give it some power of locomotion, though they are serviceable chiefly in suspending it in the water and bringing it within reach of the tidal currents which waft it afar.

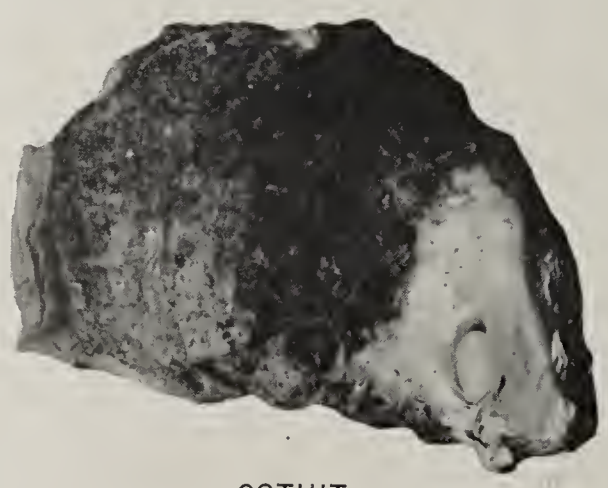
After a brief career of travel a tiny shell begins to form, and as the burden of this increases a change of habit comes. The little oyster must attach itself to a support and settle down to the sedentary life of the adult, and this necessity brings one of the gravest crises of its life. It is hardly visible without a lens and the thinnest film of sediment will cover and stifle it, and most of the bottom over which it has been swimming is muddy. Only oyster beds, gravel and shells, piling and similar bodies in the water present a surface sufficiently firm and clean to serve the little oyster's purpose. The more fortunate ones cement their shells to such objects, grow, and henceforth remain where they fell unless displaced by some external force; but for each one which becomes so attached there are unknown myriads which fall on unsuitable surfaces and perish. This is one reason why it is necessary for the female oyster to produce millions of eggs that her kind shall not disappear from the waters.

The men who first undertook oyster culture in America did not know these things, nor many other interesting facts of the oyster's life; but they had observed that almost any hard-surfaced objects falling into the water, if they did not become engulfed in the mud, became coated with a growth of oysters, and they reasoned that such materials purposely placed on barren bottoms would establish artificial oyster beds and that to the man who made the deposit belonged the oysters.

Thus began, through the initiative of the oystermen themselves, the practice of oyster culture in the United States, which has developed until at the present time about one-half of the oysters produced in the country, and nearly two-thirds of the total value of this product, are derived from artificial beds, privately owned or leased from the states.

Beginning in shoal waters alongshore, the oyster growers have extended their operations into the deep open waters of Long Island Sound and Chesapeake Bay and to every coastwise state from Massachusetts to Texas and from Washington to California, and the few small boats first employed, propelled by sails or oars, have given place to fleets of motor boats and steamers. In 1911 planters spread 17,000,000 bushels of young oysters, shells and gravel over their 500,000 acres of oyster farm; and they harvested a crop of over 15,000,000 bushels of oysters, worth to them approximately $10,000,000.

Between the planting and the harvest, an interval from two to five years, the oyster culturist assumes many hazards. On the New England coast, after all his material is down, the fickle "set" may not appear, possibly because at the critical time some weather disturbance may have killed the baby oysters while they were yet swimming near the surface. In the Gulf of Mexico the "set" may be so heavy that there is scant room for the oysters to grow, and many die, while those that are left are half starved and misshapen from crowding. Even when the little oysters or "spat" have attached themselves in favorable numbers, their perils have

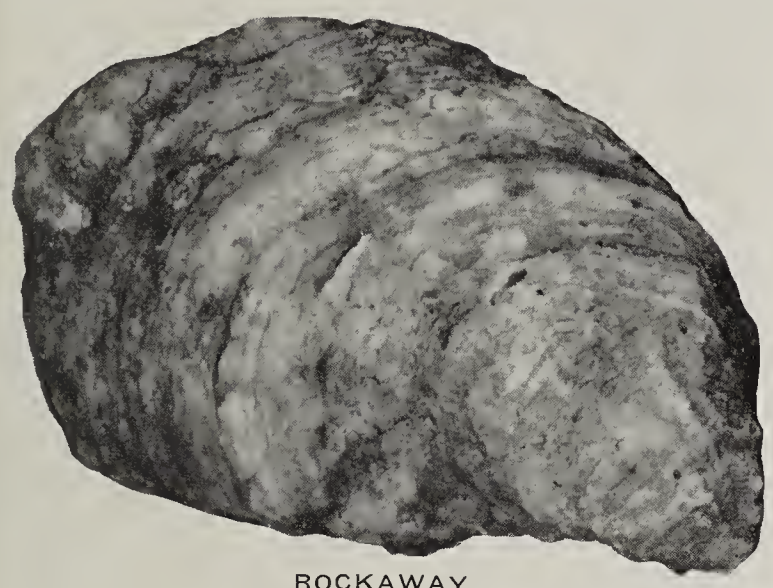


COTUIT.

just begun. They are never safe from other enemies until they fall into the hands of their arch foe, man. Schools of drumfish may grind them to fragments between teeth arranged like a cobblestone pavement, and so the oyster grower's crop may melt away almost in a night. Starfish often appear in great hosts and by the muscular force of their arms, furnished with rows of suckers, rend open the shells and, turning their own stomachs inside out, absorb the oyster while it still lies within the armor designed to protect it. The drill, a little marine snail, uses its rough tongue like a rasp and, boring a smooth round hole through the helpless oyster's shell, inserts its snout and licks up the delicious meat within.

Freshets from the land and storms rolling in from the sea take their toll—the one by rendering the water too fresh or too muddy and the other by the force of the waves tearing up both oysters and the bottom. Even with their own species these mollusks have to contend, and numbers uncountable die in the warfare. They struggle with their kind as man struggles with man, for room to grow and enough to eat; and though the struggle is passive it is relentless, and the loser, unable to run away, is starved or stifled through lack of room in which to open its shell for food and oxygen.

The oyster feeds on small particles suspended in the water, conspicuous among which by reason of their beauty under the microscope are minute plants, called diatoms, covered with ornately sculptured transparent shells of quartz. These and the other food particles are carried by the currents, dropping to the bottom in a gentle drizzle, and eventually accumulating in considerable deposits. Each oyster has part of its surfaces covered by innumerable microscopic, vibrating, fleshy bristles, each feeble in itself, but, beating in unison, producing currents strong enough to carry the food particles into the gaping shell, where the water passes through the gills, which are beautifully constructed delicate sieves, and thence again to the outside, while the food strained from it passes in a constant stream into the mouth. So industrious is the oyster and so scattered is its food that to get its daily meal it filters between 25 and 35 quarts of water, making useful to man a wealth of microscopic material which otherwise would be lost. The waste of the soils, washed by rains and carried into the sea, comes back, indirectly, through the marine plants that are nourished by the fertilizing salts and fed on by the oyster.



ROCKAWAY.

If food be abundant and the beds not too crowded, the oyster becomes fat, luscious and tender. In this condition it is one of the most inviting of foods and one of the most digestible, nutritious and wholesome, and its composition is of such character as to make it more nearly than most foods self-sufficient as a diet. In this respect it resembles milk and needs but the ordinary ingredients used in cooking—starches and fats—to give it "balance." It is remarkable among ordinary food substances in its high proportion of glycogen, a substance resembling starch but more readily and easily assimilated, and, unlike starch, wholly digestible even when uncooked.

With all of its manifold merits, it never has come fully into its own, partly because until recently the people of the interior have not been able to get it at its best, but largely because it has been the victim of prejudice. Eaten raw, the oyster, like most other uncooked foods, may carry disease if taken from polluted surroundings. A few such cases have been given great prominence, and to a considerable extent the oyster has fallen in public esteem; but though this has unnecessarily deterred many persons from using an excellent food, it has not been without good result. The United States and many state and municipal governments have awakened to the advisability of supervision and inspection, and there is now exercised a close scrutiny of the sources of oysters which are brought to market or shipped from state to state and of the methods of handling and transporting them. It can be said that oysters today are more sanitary and better than ever and that there is, at least, as sufficient a guaranty of their wholesomeness as there is of milk, strawberries, lettuce, celery and other foods not usually cooked for consumption. If the oysters be cooked, there is a double guaranty.

In other countries oysters are nearly always eaten raw, and even in this country the finest are usually consumed in this way as a minor course at meals; but the distinguishing feature of their consumption in the United States is that they are generally cooked and constitute an important part, if not the whole, of the meal at which they are served. Under these circumstances manifold methods of cooking them have been evolved, and a number of these are presented in the pages following.

The necessity for the conservation of the resources of the nation has recently been brought emphatically before the public. The increase of our population in the past and its greater prospective increase emphasize the importance of not only conserving our resources but of encouraging the creation and development of productive industries. During the past thirty-five years such an industry has been created and developed in the propagation and growing of oysters. This industry produces already annually a great amount of valuable food, its yearly value in the states of Rhode Island Connecticut, New York, New Jersey, Virginia and California amounting to $9,316,252. Other states are developing the industry, but these named have taken the lead. A large population is supported directly by it, and perhaps still more by contributory industries.

During the same period, while a large portion of our forests have been destroyed, the oyster farmers and cultivators have purchased from the different states permission to cultivate the hitherto barren ground covered by the waters of our bays and sounds to a depth of 25, 50 or even 100 feet, and have, by expensive and hazardous experiments, caused this unproductive ground to yield annually 10,235,566 bushels of oysters, a valuable and nutritious food, and furnished employment and livelihood to thousands.

While the United States and the various states have at public expense propagated millions of swimming fish, to be caught by those who are engaged in these fisheries, the oyster grower and planter has at his own cost propagated his own crops and worked out his own results by patient labor, costly experiments and large investment. Instead of having his crops produced and protected for him, as has been done for the fishers of swimming fish, he has paid large sums to the states for the use of the ground on which he might create and prosecute this industry. In Connecticut, for example, the oyster growers have paid to the state and towns over $260,000 for the franchises permitting them to cultivate oysters and in taxes upon these franchises, and have paid many hundreds of thousands more in taxes upon the steamers, shops, wharves and other appurtenances of a great industry. In Rhode Island, besides the general benefit to the prosperity of the state resulting from a great productive industry—which is, of course, the principal consideration—the oyster growers pay annually to the state a very large sum in rentals for oyster grounds. The income to the state from this source in 1907 was $96,000, and it is estimated that in 1908 it will be more than $100,000.

The oyster industry has been created and developed not-

withstanding many and great obstacles. Great storms have swept away the results of the outlay of millions of dollars in experiments and planting. The natural enemies of the oyster, especially the starfish and the drill, have destroyed millions of dollars worth of the product, and the oyster farmers have expended millions more in catching and destroying these enemies. They have suffered great losses from many causes and have encountered and defeated unnumbered difficulties, perils and vicissitudes. Hostile legislation and litigation have been overcome. The lawless have sought to find flaws in the titles, so as to reap the fruits of the labor of others. Demagogues have appealed to the underlying anarchistic or poacher sentiment, which exists among some classes of voters.

One of the most trying experiences which the oyster grower has been called upon to meet is the recent storm of public notion in decrying oysters as an unwholesome food. People have been accustomed to regard oysters as a nutritious and especially as a digestible good, and one which is most welcome to the palate of the epicure. It is but natural that they should desire to know whether there is any foundation for the sensational assertions that have been made against oysters. In recent years many kinds of food, perhaps a majority of all the kinds, have been claimed to be objectionable in one way or another. They have been found adulterated, in insanitary environment, or exposed to contamination by the germs which are blown about in the dust of the streets. Milk has been found to be swarming with the bacilli of typhoid, diphtheria, and tuberculosis, and water with typhoid and malarial germs. These have caused hundreds of epidemics of typhoid fever and other diseases. Flies and mosquitoes have conveyed in multitudes of cases typhoid and malarial infection. Among them all probably no article of food has been attacked in so sensational a way, with so small reason or ascertained fact, as oysters. Some so-called scientific writers have attacked them because the subject was novel and sensational, although previous scientific research had proved the oyster to be a most nutritious, easily digested, and valuable food. A novelty is a welcome subject for a magazine or newspaper article.

It has been claimed, perhaps truly, that there were formerly a few places where oysters were planted or floated that might be considered insanitary. While 1 bushel in 100,000 might be so situated, the other 99,999 are grown in the deep pure water of the great bays and sounds. In those cases where there was suspected danger of insanitary effects, or even criticism, the great oyster-shipping firms voluntarily discontinued floating and shoring oysters, and the other shippers have been required by law to discontinue doing so. It is now forbidden to market any oysters from places that are not approved by the health authorities. But notwithstanding these facts, certain writers and reporters have continued to work this profitable vein of sensationalism. There was no definite statement that any typhoid fever germ had ever been found in an oyster, but there was a mass of insinuation and innuendo which wantonly injured a great industry.

It is contrary to public policy that a food such as oysters, which are noted for their great palatability, easiness of digestion, and high food value, should be lightly thrown aside without any evidence worthy of being called such. Every thoughtful man is compelled often to recognize the prevalence of popular errors. Many of the accepted theories and beliefs of twenty years ago have been disproved by facts later ascertained, and some were consigned to the scrap heap within a tenth of that period. Among these subjects the theories of the causes of disease and how to avoid them are no exception, and have had a history of many radical changes, in which imagination and notion have by no means been absent. Hence reason dictates that we should be slow to accept theories, even of thinking men, until clearly proved, and far more, that our opinions ought not to be influenced in the least degree by the waves of popular notion which are promulgated by the sensational press to supply the morbid hunger of the unthinking multitude for novelty and excitement. The president of Columbia University has aptly said:

"The daily press, with its hectic headlines and its guillotine-like opinions, assists us to form the habit of acting and judging without thinking. * * * A distorted and inaccurate account of some important happening will serve to fix our permanent attitude toward a man or an event, and we may never know how hopelessly inadequate or erroneous the grounds for that attitude are."

Careful observation and examination lead to the conclusion that attacks upon the healthfulness of oysters have little or no foundation in fact.

The most prominent case in which positive statements were made that typhoid fever was contracted through the use of oysters was published in a New Jersey newspaper and copied from that newspaper throughout much of the United States and Canada. These statements were thus placed before millions of readers. It was stated that two persons, Ferdinand Bendt and his wife, Rosa Bendt, of Newark, N. J., had died from typhoid fever, the result of eating infected oysters. On investigation it was found that the official report of the board of contagious diseases shows that neither of the persons had eaten oysters, but that they had eaten other foods which are sometimes infected by typhoid fever. Also the death certificates showed that one of them did not die of typhoid fever, but of cerebro-spinal fever.

Before the original article was printed, the attention of the reporter was called to the fact that the deceased had not eaten oysters, but he ignored the information and printed the sensational report regardless of truth. Later the newspaper was asked to correct the misstatement, and replied that a correction would be printed if the space required to do it was paid for.

In another case to which much prominence was given, a young physician gave to an evening paper an item in which it was stated that a certain young lady, a teacher in a public school, was very ill with a malignant case of typhoid, incurred by eating oysters. A careful investigation of the facts proved that she was but slightly ill, and not with typhoid fever; in fact, the doctor was unable to diagnose her case, but he half jestingly asked her one day if she had been eating oysters, and he was informed that the family had received some sent by a friend. He overlooked the fact, however, that she had not eaten any of them, while her mother and brother had done so and were not ill. A written statement signed by the mother and nurse of the patient established these facts. The result of the newspaper item was to give this young physician some free advertising, as having brought the young lady through a course of typhoid fever, and incidentally to instill an unfounded prejudice against oysters in the minds of thousands of readers of the newspaper.

Another illustration is afforded by the action of the health officers of Poquonnock, in Connecticut, where, several years ago, an epidemic of scarlet fever was attributed to the culture of oysters within the limits of the town. The health officers went so far as to require the destruction of the industry in their waters, for which the state of Connecticut some years later paid damages. At the present time no one believes that the oysters had anything to do with the epidemic which was then charged to them.

Many other instances can be cited in which sensational reports have been published with very little, if any, evidence underlying them. In many cases the motive for these reports is clearly that the reporter is paid for the "scoop," as he calls it, and it is an unfortunate fact that there are some newspapers that will accept and publish any sensation which is not actionable. Also it may possibly sometimes occur that a physician or health officer will carelessly allow himself to make public a suspicion or surmise which does great injustice, though it may perhaps enhance his own importance in the public eye. Then, too, there is an incentive to sensational reports about oysters, because the claim that they cause disease is a novelty. Milk has been found to be the cause of typhoid fever in so many thousands of cases that such reports no longer secure so much attention in sensational journalism as does one alleged or suspected case that is attributed to oysters.

I would not be understood to say anything against the general and almost universal use of milk as a food. The most that we would claim is that care should be taken to keep milk free from contamination, but there is not one-thousandth part as much evidence to cause us to fear the contamination of oysters with disease germs as there is of milk; in fact, recently a great variety of foods have been declared dangerous to health.

Among these many dangers from food and drink, it becomes necessary to discriminate between those foods which are known to be dangerous to health and those to which mere suspicion is attached. We must eat and drink; therefore we need to know in what foods disease germs have actually been found, and, on the other hand, those to which unproved suspicion has attached.

To those who have read the sensational statements against oysters, it will be a surprise to know that although many expert bacteriologists have searched diligently for typhoid bacilli in oysters, I have not been able to learn of one single authenticated case in which bacilli have been found in oysters in the United States, except when placed there for purpose of experiment; while the germs have been found in milk and water in innumerable instances and are known to multiply in these media to an extent beyond arithmetical expression and beyond the comprehension of human intelligence.

Another assertion that has been recklessly made about oysters concerns the use of preservatives. When oysters are handled as they are under modern methods—caught by steamers on one day, opened the next and, after being thoroughly chilled with ice, shipped into the country, there is not the slightest need or occasion for the use of chemical preservatives. I can say without hesitation that not an ounce of any preservative excepting ice has ever been used in oysters shipped by my firm during an experience of forty years, and I have no doubt that other reputable firms are equally particular. The fact that 99.9 per cent of the oysters now marketed are taken from deep salt water causes them to be incomparably more free from disease germs of all kinds than is true of most of our ordinary foods, which come in contact, while exposed for sale, with the air and dust of the streets, in which disease germs abound.

Hundreds of instances could be cited of the amazing multiplication of the typhoid-fever germ in drinking water, but one will suffice as an illustration: A few years ago there was a single case of typhoid fever in a house that was situated on a slope which led, a considerable distance away, to one of the water supplies of the city of New Haven. A little drainage proceeding from this house ran over the frozen ground of winter to the lake. There the germs multiplied to such stupendous extent as to communicate the disease to more than 500 of those who drank the water in that section of the city, with over 50 deaths.

The following statement from the Medical Journal gives a recent authority ("Milk and Its Relations to Public Health," Bulletin No. 41, Hygienic Laboratory, Public Health and Marine-Hospital Service) upon the subject of milk, which is so generally and freely used, as follows:

"The conviction that is forced upon the reader of these startling reports by men who are writing, not to cause a sensation but to state facts, is that the "jungle" as a disseminator of disease is as nothing compared with the dairy. The thought of eating meat prepared under the conditions that prevailed at one time in Chicago and that still prevail in other cities, whence emanated such pharasaical condemnation of the Chicago methods, may not be pleasant, but the actual danger to health from this cause is almost negligible when we consider the morbidity and the mortality directly traceable to milk from the ordinary farm or even from many a so-called model dairy. Dr. John W. Trank, of the Marine-Hospital Service, gives in this bulletin a tabulated report of 500 epidemics of typhoid fever, scarlet fever, and diphtheria caused by contamined milk. These epidemics were only a few of those which have been reported and are accessible in the literature, and how many there may have been in the past which were never reported or the origin of which was never found can only be imagined. In addition to this, a report by Doctor Anderson shows the part which infected milk plays in the dissemination of tuberculosis. He examined 272 samples of the market milk of Washington, supplied by 104 dairies, and found that 6.72 per cent of the samples contained virulent tubercle bacilli, and of the dairies there were 11 per cent the milk from which contained these micro-organisms. One institution for children was found to be feeding its inmates on milk which caused tuberculosis in guinea pigs. Doctor Mahler's investigation led him to the conclusion that probably 25 per cent of the cows supplying milk to the District of Columbia are tuberculous."

Let us compare the preceding with the statement in the bulletin of the Chicago Board of Health, dated November 23, 1907, that the bacteriologists of the board of health of the city of Chicago examined samples of all the oysters shipped from the various sources to Chicago during the preceding month and found all of them absolutely free from any contamination or danger to health.

In addition to the preceding comparison, no bacilli of tuberculosis, diphtheria, or any other disease have been found in oysters, and there has been no case, even of circumstantial evidence, showing that cooked oysters have caused typhoid fever, or any other disease, except possibly ptomaine poisoning, which may occur in any one of hundreds of foods if proper care is not exercised. It is conceded, however, that proper cooking will destroy bacilli in oysters if any do exist.

The limits of this article forbid the introduction of a vast amount of available evidence along these lines, but it is clear that compared with the conclusive proof of the occasional danger in the use of milk and water, the evidence against the wholesomeness of oysters is so trifling as to be negligible. Let me repeat that I do not urge or imply the disuse of milk and water, but merely use a comparison with which we are all familiar, and I believe it is clear that so long as milk and water are freely and universally partaken of it is unreasonable to harbor the least prejudice against oysters as a food.

CONSULAR REGULATIONS OF LATIN AMERICA.

American exporters who have attempted to ship their goods to Latin American markets without the assistance of a commission house or customs broker fully appreciate the difficulties involved in preparing the shipping documents. The customs regulations of Latin American countries are very detailed as to the information to be included in such documents, and a fine is provided for every possible deviation from the prescribed rules. The Bureau of Foreign and Domestic Commerce has been informed of numerous instances where fines were imposed for such slight irregularities as the failure to state the nationality of the vessel in the invoice, the use of ditto marks, or the failure to use the exact idiom in designating the goods included in the shipment. It is not surprising then that some American exporters who have had the unpleasant experience of refunding fines to their consignees occasionally become discouraged and conclude that it is practically impossible to do business in Latin America without the intervention of a commission house.

AUSTRALIAN EGGS COMING.

Is Australia to invade the American egg market? One of the large egg handling houses of this city received, last week, a letter from a concern in Sydney, stating its intention of floating a new enterprise of that kind. It says it not only has large egg production available now but has planned for the importation of Petaluma hens from California, which will be bred exclusively for chicks for awhile and the chicks turned over to the farmers, for the production of American types of eggs. These, as well as Australian eggs, it is said in the letter, can be shipped under cold storage all the way, reshipping to rail from San Francisco, and arriving in New York only 30 days from the time they leave the Australian farm. The chief season of production is almost exactly the same as the greatest period of shortage in this country and climate. The promoters of the plan are seeking facts and the co-operation of the local receivers.

The New Federal Trade Commission

A Feeling of Distrust Has Justly Developed and Public Sentiment Has Grown Strongly Against Men Who Through the Magic of Reorganization Have Made Enormous Fortunes—Will the New Commission Correct This Octopus Evil?

By Oscar B. McGlasson

WHAT does this new law mean to business? Will it clear the atmosphere of the business world? Will it mean the regulation of "big business" so that the public will be free from combinations, reorganizations and schemes on the part of men engaged in the art of high finance?

For the past twenty-five years it has been possible for many on the theory of efficiency and economy to centralize most any industry into a trust or working agreement, claiming that many units could be operated as one unit at much less expense and the consumed profit therefrom.

Thus we have seen men accumulate twenty-five, fifty or one hundred million dollars in a short time through methods that we all knew were questionable, if not downright dishonest and illegal.

The government has come in for its share of criticism and it has been rightly said that no government should permit or make it possible for a person to play the business game in such a way as to create these private monopolies, permitting railroads to conspire in granting rebates to destroy competition and allowing unfair methods on the part of a strong, wealthy competitor to destroy the weak.

All law-abiding citizens have for years demanded relief from these intolerable conditions, which oppress and handicap business conducted on an honest basis.

I believe that this new law means the emancipation of business—that the Federal Government is going to back all honest business—that this Trade Commission will sift the good business from the bad, and that the bad must be good or suffer the usual penalties meted out to law-breakers.

This law is the old principle of "live and let live" written into law, with five good, experienced men appointed to enforce its principles.

This law means constructive, competitive co-operation as against unfair methods of competition, the cut-throat kind.

It means that small business, which is the life of the nation, need not fear the unfair methods used by combinations, trusts, monopolies and stock-jobbers as in the past. A certain class of schemers, not merchants, have brought the business of this country to the point, where the honest merchant is put on the defensive.

So many combinations, monopolies, re-organizatians and trusts absolutely controlling what a person eats, drinks, and wears, and other necessities in daily use, have been "put over" by these unscrupulous trust-jugglers, and so little progress has been made in curbing or restraining these destroyers of honest business and robbers of the people, that it became absolutely necessary for the preservation of this nation that some strong legislation be enacted to control such "business men" and thereby preserve the general welfare of this republic and promote its prosperity, thus saving honest merchants from complete destruction.

I believe the new Trade Commission will fill all demands and answer all requirements of honest business. Honest business is like an honest man—he fears no investigation—no law: All he asks is fair competition, as against unfair methods and as this Trade Commission promises him that, it is the greatest boon that can come to the real honest business man.

If we are to have Uncle Sam as a partner, and he is to use the "big stick" to enforce fair methods and real freedom in business affairs, ought we to object if he wants us to report conditions of the partnership to him from time to time?

I think not, for if Uncle Sam is a real partner, no unnecessary burdens will be placed on the right kind of business. Uncle Sam needs the high-class merchant, the honorable business man and this government can never become the great factor in the commerce of the world without true and sincere aid and helpful co-operation on the part of the government and "business."

Let us believe that the government is sincere in its efforts to aid business, and that the work assigned to the Trade Commission will go far in helping the Department of Commerce to build up trade, not only within the confines of this republic, but with the nations of the world.

The Federal Trade Commission will consist of five persons appointed by the President, and approved by the Senate—no more than three belonging to any one political party—each receiving $10,000 per year. This commission is not only to take the place and assume the work of the Bureau of Corporations, but enters a new field of immeasurable responsibilities affecting the business interests of this nation.

WHAT ARE UNFAIR METHODS?

Unfair methods of competition on the part of any person, partnership or corporation, engaged in what is commonly known as interstate business, is declared unlawful. What does "unfair methods" mean? This is the gist of the entire act and upon the construction or meaning put on the words "unfair methods" will largely depend the effectiveness of the law.

Had the law definitely and unquestionably defined the things and acts that will constitute "unfair methods" it, no doubt, would have saved a great deal of litigation. The principal duty of the commission is to prevent "unfair methods" on the part of competitors. The act leaves the question as to what is "unfair methods" to the judgment of the commission in each complaint, with the right of appeal to the U. S. Circuit Court of Appeals. In due time the decisions will write into the law the meaning of "unfair methods" just as the courts have defined the terms "restraint of trade," "undue influence," "contributory negligence," and many well-known business and legal terms.

Let us consider a hypothetical case:

A manufacturer wishes to enforce a selling plan, commonly known as "exclusive agency contracts," whereby the manufacturer names the price of the article to the jobber—the price at which the jobber must sell to the retailer and the price the retailer must sell to the consumer. The contract of sale or agency names these terms and conditions as part of the consideration.

A complaint is made to the Federal Trade Commission that this selling plan is "unfair methods" and asks for a finding. The commission gives due notice, evidence is taken and a finding of facts, declaring such selling plan or policy as "unfair methods." The party aggrieved can file a petition in the Circuit Court of Appeals, asking for a review.

The court orders all the evidence and findings of the commission to be filed with that court and proceeds to examine the record and either affirms, modifies or reverses the decision of the commission.

On certain showing this court's proceedings may be reviewed by the Supreme Court of the United States.

Any of the many so-called trusts now operating in the United States may be "called on the carpet" and made to explain some transactions we all know have been pretty shady in the past—just what many of us wished might have been done years ago.

The commission is also given the power to use the drag net and to investigate the policy or plan of any corporation engaged in interstate business, except banks and common carriers, demanding sworn statements or reports, giving full information pertaining to the organization, management,

relations to other corporations, individuals and co-partnerships. It would be pretty hard for any trust to "get by" with the strong searchlight that this commission is authorized to turn on, especially with such an exacting man as "Uncle Sam" in charge of the X-ray machinery.

The commission is made a special guardian to see that concerns against whom decrees have been entered for violating the anti-trust act, carry out and comply with the judgment of the court, and report to the attorney general; also on request of the President, or either house of Congress to make investigation and report any infringements of the anti-trust act by any corporation.

When the attorney general requests, the commission must investigate and make recommendations for the re-adjustment of any corporation alleged to be violating the anti-trust law and may give the concern a chance to do lawful business, by re-adjusting its affairs to comply with the law.

A very important power is given the commission and which can be used to great advantage to business—that is, to investigate trade conditions in foreign countries which affect business in the United States and report to Congress with recommendations. This will give the people facts, showing how helpful some governments, that have become so powerful in the world's commerce, have been to the business of those nations.

The commission is also made Master-in-Chancery, to take testimony and report conclusions to the court in suits to enforce the anti-trust act. Full and complete authority is given the commission to compel attendance of defendants, of witnesses; and its decrees, judgments and orders are enforced by mandamus proceedings in the U. S. District Court. Thus the commission has the entire backing of the judiciary of the United States.

All persons must attend hearings on summons or subpoenas bringing all documents, books, papers or other evidence, even though they tend to incriminate him, but by so doing he is immune himself from prosecution. On failure to comply with the order to produce these documents, one may be fined $5,000 and imprisoned one year.

If a corporation which is requested to file annual or special report, refuses and continues in defaut after thirty days' notice, a forfeiture of $100 per day is provided as a penalty. All information obtained by the commission is made confidential and any employee violating this provision is subject to a fine of $5,000 and imprisonment for one year. The Clayton bill, recently passed which supplements and is intended to strengthen the anti-trust act commonly known as the Sherman Law, recognizes the Trade Commission as a medium, through which this law, can be made more effective and throws on it many important duties of aiding the government in obtaining evidence to prosecute violators.

On the whole, this Trade Commission will fill a long-need want and will place honest business of this country on an honest basis and protect all citizens from the bad results of stock jobbers, illegal combinations, grasping monopolies and business-destroying trusts.

We must build in the opinion of the people more confidence in the business affairs of this republic, confidence in the banks, the railroads, confidence in the honesty and good intentions of the great commercial industries of this country.

This Trade Commission has for its very foundation the old axiom "Honesty is the best policy," the old principle of "do unto others, as you would have others do unto you," and will absolutely do away with such business of destroying a competitor by reunions and unfair methods. Sometimes even well-meaning and fair-minded men go beyond the limit of square dealing in their mad rush for money, and a law that will compel one to observe the rights of others can but raise the standard of business ethics and thereby create confidence in general business in this country and abroad.

I believe that all fair-minded business men will welcome the Trade Commission as an honest effort on the part of President Wilson to aid the business of this nation and give it their honest, sincere co-operation.

HAWAII AND THE PINEAPPLE.

(Continued from October Issue.)

The pineapple plant matures and bears 18 months after planting. When the first crop is cut, ratoons or sprouts spring from between the leaves below the fruit. Ordinarily two of these ratoons on each plant are allowed to remain for a second crop, which matures in 12 months, while the remainder are removed and the best used for starting new plants. New plants are also grown from the tops, which are cut from the pineapples and allowed to remain in the field from 10 days to 2 weeks before planting, experience having taught that tops set out too soon after being cut off would rot and not set out roots. A third ratoon crop is sometimes allowed to grow after the second crop has been harvested, but it is usually more satisfactory to plow the soil deeply and start an entirely new planting.

The planting distances vary. The plants used per acre from 2,500 to 12,000. Planting closely has the effect of producing a smaller pineapple, which is desired by the canners for the purpose of reducing the loss in "sizing" to the diameter of the cans. On some plantations the pineapples are planted in rows 4 feet apart and spaced 18 inches or 2 feet in the rows. Others are planted in beds of two, three, or four rows, with alleys between each bed for cultivating and harvesting. On one of the newer plantations on the windward side of the island, the plants were set out 2 feet by 2 feet, with the idea of obtaining a larger crop of small pineapples (3 to 4 pounds) the first year of bearing. The chief difficulty in this case is that of harvesting the crop.

The new pineapple-growing district on the island of Oahu has been developed within the last few years on the narrower windward side of the island. While this district is smaller than the Wehaiwa district and has a very limited area of level land, there are several advantages that offset the greater difficulties of cultivation. The greater rainfall is a matter of vital importance, and the absence of manganese found in the Wehaiwa district is also an advantage. The undulating and even precipitous character of the land available for cultivation is a serious drawback, however. The overcoming of this obstacle is truly remarkable, and the various steep hillsides and ravines planted in lines or in plats following the different slopes give a striking effect where the green rows show out plainly against the red soil.

Some of the hillside plowing can be accomplished only by mule teams, yet the area under cultivation is annually increasing in this section in spite of these difficulties. The new canning factory of Libby, McNeill & Libby is located in this district near the shore. This is one of the largest and newest plants on the islands. The finished product from this cannery is carried around the island to Honolulu in small boats owned by the company. Some of the material used is carried across the ridge in automobile trucks.

There is practically only one variety of pineapple grown on the islands—the Smooth Cayenne. For a number of years, before the commercial growing of pineapples, a native variety resembling the Spanish Red was grown, but this was of small size and not equal in flavor to the Smooth Cayenne. After the introduction of the new type, the size and flavor peculiar to the Hawaiian pineapple soon attracted attention and now this variety is the established type.

The climate and soil of the Hawaiian Islands, together with the success of the Smooth Cayenne variety of pineapple under the conditions prevailing there, has produced a most successful fruit with a flavor as fine as can be found in any section of the world. The modern well-ventilated buildings and nearly automatic equipment of the various plants and the small amount of handling during the different processes of canning leave little to be desired in the matter of cleanliness. That changes along certain lines will be made seems unquestionable. The great waste of juice will be overcome as experiments show a satisfactory use to which it can be put or the public acquires a taste for it as quickly as it did for the pineapple itself. It would also seem that larger slices should be packed in shorter cans of greater diameter.

Gleanings from the World of Foods

THE Belair (Harford county, Md.) Times, of October 1, says: "While the housekeeper calmly wields her can-opener and explores the innermost recesses of the can of tomatoes, the jobbers in canned foods are at their wits-ends where to get more of the popular vegetable. Owing to a 50 per cent crop East and West the supply has practically been cut off and in the last two weeks the price has jumped about 40 cents per case, an almost unprecedented condition. It has been thought in some quarters that foreign nations were doing the unusual thing and asking for canned tomatoes, but a well known broker states that little, if any, of the local product was going across the sea. While there has been a shortage in the crop, there were many cases in storage and these and the present pack have made a pretty lively market in some quarters. Local brokers are holding No. 3 tomatoes at 85 cents and No. 2s at 6 cents. The packing season is practically over in Harford, only small quantities of tomatoes are now being received at some of the canning factories.

* * *

¶ Merchants' Wholesale Grocery Company, Chicago; capital, $100,000; incorporators, Robert W. Carlson, Edward A. Clear, William Johnson.

* * *

¶ Wholesale Grocers of Wisconsin, at their meeting at Milwaukee, elected the following as the officers: President, C. J. Dexter; vice-presidents, W. Hoffman and Mitchell Joannes; treasurer, A. E. Inbusch; secretary, Francis J. Rickert; directors, Messrs. Dexter, Hoffman and Joannes and also T. F. Branham, J. F. W. Inbusch, A. C. Blackburn of Madison and Edward Dewey, Milwaukee.

* * *

¶ At the annual meeting of the Northwestern Association of Manufacturers' Representatives at Minneapolis, all of the officers were re-elected by acclamation. They are: Fred Lorenz, president; J. T. Williams, vice-president; William Booth, secretary. The executive committee is composed of D. D. Bezoier, R. H. Whitmore, M. D. Farmer and H. K. Wheeler. This is President Lorenz's fifth consecutive term in office.

* * *

¶ A billion-bushel wheat crop, the greatest ever grown in any country, has been produced in the United States this year. The Government's preliminary estimates of the great crop placed it at 1,002,029,000 bushels, or 111,000,000 bushels larger than the record crop of 1912. Corn still is king of crops, with indications of 3,026,159,000 bushels. While that is 98,000,000 bushels below the record of 1912, the final production, when the harvest is finished and all statistics compiled, may more than make up the difference. The higher prices this year assure the most valuable crop of corn ever grown. At prices to farmers prevailing October 1 the corn crop is worth $2,133,000,000.

* * *

¶ A new business industry for Waterloo, Ia., has been organized to be known as the H. C. Rogers Company, wholesale manufacturers of flavoring extracts, toilet preparations, perfumes, etc. All of these preparations will be manufactured in Waterloo and wholesaled throughout the state and United States. The company promises to be a large concern and will put on the market high grade goods. The following extracts, flavors and toilet preparations will be manufactured there by this company: Vanilla, lemon, orange, almond, strawberry, banana, nutmeg, wintergreen, peppermint, pineapple, cinnamon, celery, cloves, pear, peach, ginger, raspberry, anise, spearmint, oris, blackberry, lavender, coffee, rose. Fruit colorings, red, yellow, violet, purple, green and chocolate. Toilet preparations, lily white, ladies' best face lotion, Kernation pink massage kream, quince cream, lemon cucumber cream lotion, sage Dandruff Tonic, magic hair grower, vanishing cream, menthol cream, Rouge's toilet waters of all kinds. Orange shampoo and all kinds of perfumes, salves, etc.

¶ The high price of grain for chicken feed in New Zealand has so much affected the price of poultry and eggs that it is found profitable to import instead of export, as has been the custom. This has caused the poultry raisers to protest, for they claim eggs are imported from America and other foreign countries and sold as fresh-laid eggs. They have asked the government to apply the food and drug law to compel importers to mark the origin of all eggs imported; also, that all chilled eggs offered for sale be branded as such. It is not possible to give the imports of poultry and eggs from the United States since they are not listed.

* * *

¶ In view of the importance of export orders in food products just now, considerable space in the recent issue of the National Wholesale Grocers' Association Bulletin is devoted to the discussion of pure questions involved in foreign shipments; the advice coming from its counsel, Breed, Abbott & Morgan. The following will be of value to many a grocer: Canned Foods for Export—Canned foods prepared for export and complying with the laws of England may, under the United States food and drugs act of June 30, 1906, as amended to date, lawfully be shipped to that country, provided they are packed and labeled in accordance with the directions of the foreign purchaser or his agent. The exporter is not required to furnish evidence that such goods have been prepared or packed in compliance with the laws of the foreign country, but the shipment must in that respect be made at the exporter's own risk. The products prepared for export must be kept separate and labeled to indicate that they are for export. It is sufficient if the brand indicating that the article is for export appears upon the shipping case rather than upon each can or smaller package. Potato Starch, Meal or Flour—Counsel has been recently advised by the Department of Agriculture as follows: "The preparations made in Germany by washing and steaming the potatoes and then drying by passing between hot rollers is known as kartoffelflocken, meaning potato flakes. This product when subjected to milling to remove portions of skin, etc., becomes kartoffelwalzmehl, known in this country as 'potato meal' or 'potato flour.' This product differs from potato starch (German kartoffelmehl) in that it consists essentially of the whole dried potato, whereas potato starch consists essentially of starch without the other ingredients of the potato."

* * *

¶ President J. H. McLaurin, of the Southern Wholesale Grocers' Association, is again agitating the use of cotton bags in place of paper bags in the grocery trade; also cotton twine, as one means of helping the Southern cotton planters to get rid of some of their enormous crop of cotton. To that end Mr. McLaurin has issued a letter in which he says in part: "The new cotton crop is facing the South. Last fall it was freely advocated in many quarters that in the interests of the trade life of this entire country the South's cotton acreage should be reduced 50 per cent. At the present time, nine months afterwards, it is reported from various sources that this acreage reduction ranges anywhere from 20 per cent down to 10 per cent. It seems safe to conclude that this country is going to have to take care of a large cotton crop during the coming season, together with whatever surplus we may carry over. Accordingly it behooves us to get interested now and not wait until next October. Unquestionably the large majority of dealers and distributers in this country, and especially in the South, are most earnest advocates of the use of cotton bags, bagging, twine, and, indeed, the use and consumption of cotton in every conceivable way possible. We are very anxious in behalf of all of those interests affected by the consumption and marketing of cotton to ascertain the extent to which our manufacturing friends throughout the United States are in sympathy with out interests in this question. Will you kindly address this office on the subject, advising to what extent your institution is interested, or can be of service, in the utilization of cotton? If you business calls for the use of bags or bagging are you using and advocating cotton? Are you not willing to communicate with your customers throughout the South, and, indeed, the country at large, and advise that unless otherwise instructed, you will use cotton bags? (Last year many manufacturers wrote: 'We will use cotton bags when specified.'

Food News from the East

NEW YORK, OCT. 30.—With a somewhat sensational contention that the tariff on sugar has ceased to be simon pure revenue measure and has become a device by which a few favored producers of American sugar are allowed to filch an unjust and unwarranted profit out of the American consumer, Frank C. Lowrie of the Federal Sugar Refining Co. gave the grocery trade and political circles something of a start, a few days ago, by writing a letter to President Wilson, in a last hope to retain the promise of free sugar as provided in the Underwood-Simmons tariff, now threatened and practically doomed by the Government's program to have the free sugar clause repealed.

Lowrie discussed his subject at great length, but in brief his contention is that the producers of beet sugar and those using raw cane produced in American dependencies fatten on protection, at the expense of the users of imported raws, while the American consumer pays the bill. As for the Government, he claimed there is a far better way to produce revenue, through the imposition of a consumption tax on all sugar, whatever the raw material, payable by the producers at their factory doors. He has figured out that on the basis of last year's consumption the revenue at one cent a pound would not be less than $84,000,000, whereas he estimates that the present revenue is materially less than that. He says, in his letter to the president:

"Originally a tariff on sugar was a revenue measure, but it has now become an 'indirect subsidy' measure, and should not be allowed to masquerade under another guise.

"If we have come to a point where an extensively used food product, like sugar, must be taxed for the purpose of raising revenue, then an ideal example of the manner in which this should be done is before us in the consumption tax adopted by the large sugar producing countries in Europe: France, Germany, Austria, Belgium, Holland, Denmark, etc.

"Our present tariff rate on Cuban raw sugar (our minimum rate) is 1c per pound, and the price of all sugar to the consumer, whether of foreign or domestic origin, is increased 'by the amount of the duty.' The domestic producer bases his selling price not on the cost of production, but on the value of imported sugar plus the duty."

"Because of the duty the consumer will pay about $22.40 per ton, or $84,000,000 more than would be the cost under 'free sugar.' Of this amount the United States Government will collect in duty approximately $46,000,000, less about $8,000,000, which will be refunded in drawbacks on sugar exported.

"Because of the enhanced value of their product, as a result of the duty, the producers within our borders will divide as an indirect subsidy the balance of approximately $38,000,000, the division being about as follows:

	Tons.	Enhanced value.
Hawaiian sugar	510,385	$11,432,624
Porto Rico	274,149	6,140,397
Philippines	120,887	2,707,868
Louisiana and Texas	143,996	3,225,519
Domestic beet	624,298	13,084,275
Various (maple, etc.)	20,200	452,480
	1,693,915	$37,493,696

"This explains their enthusiasm for the retention of the duty on sugar after May 1, 1916. In the past they have made large profits at the expense of the American consumer, and knowing that they cannot now plead poverty they shift their position, and the 'lobby,' which they have at all times working in Washington and elsewhere, is endeavoring to manufacture a sentiment in favor of retaining the duty on sugar 'for revenue purposes.' The insidious workings of this sugar 'lobby' were fully exposed by the investigating committee of the United States Senate in 1913, but this has not deterred them from redoubling their efforts to confuse the issue in the minds of the people and obtain for themselves this rich subsidy.

"Adopting the 1914 figures for 1915, we find that a revenue tax of ½c per pound on all sugars consumed would produce $42,000,000 and would increase the price of sugar to the consumer by ½c per pound, instead of 1c per pound ($84,000,000 annually), as is now the case. This annual saving of ½c per pound to our people would be equal to $42,000,000. A revenue tax of 1c per pound, the equivalent of the present duty, would not increase the price of sugar to the consumer any more than the present rate, and would raise $84,000,000 revenue as compared with $46,000,000 under the present tariff. In other words, this tax provides that the Government shall receive the entire amount paid by the people because of the tax, instead of its being shared with the domestic producer, as is now the case.

"To contend that the comparatively small 20 per cent reduction in the tariff rate of sugar, which went into effect March 1, 1914, has not been reflected in the price of sugar shows either ignorance or a willingness to pervert the truth."

* * *

NO MORE GUARANTEED SUGAR PRICES.

The sugar trade has had another sensation, of late, in the decision of the refiners and brokers to abandon the old established system of "guaranteeing against decline" sales of futures. It is generally believed to mean the end of reckless gambling among legitimate jobbers and the entrenchment of a more general policy of buying to meet legitimate needs, rather than taking a chance with the markets, with the seller as "the goat"—a veritable "heads I win; tails you lose" proposition for the refiners.

The news came in the form of an announcement of the American Sugar Refining Co., a few days ago, reading as follows:

"From and after this date, it will be the policy of this company to go firm at once on any change of price. No business will be taken on any other basis at any point from anybody, no matter how large or small such business may be. This policy is announced as a means of making definite and positive the relationship of this company to brokers and customers."

While this was the action of only one company, other refiners were very willing to let the big fellow "hold the umbrella" and up to the present writing everyone is standing by the above terms and very glad to do so as long as it holds the test of competition. Considering to what a great extent jobbers have bought sugar in the past, banking on the agreement of the seller to take care of them if the price advanced or declined—that is, to bill at the lower price on date of delivery—and to trust their chances of an advance when they could unload at a profit—this is rather surprising, but the experiences of refiners with the big advance of the first months of the war has about convinced them that a one-sided bargain is bad.

* * *

PHILADELPHIA JOBBERS IN FIGHTING TRIM.

The battle between the Philadelphia wholesale grocers and the management of the Girard and Frankford "Wholesale" Grocery Companies (buying exchanges) for the adherence of the perhaps 2,500 "independent" retailers not already folded up in any of the chain systems of that mixed territory, goes merrily forward, with current reports tending to show that the jobbers are getting the upper hand in the fight and are convincing the retailers that there isn't enough in the allurements of a buying exchange to justify them in cutting loose from their traditional old friends the jobbers.

Incidental to the contest, the jobbers are having a nice time with the manufacturers over the observance of fixed prices and some sharp things are being said as to who is to blame for the bad condition of things in the Quaker City. For instance, in an address to the Jobbers' salesmen, a few days

ago, President Hewitt of the Tri-state association, accused the manufacturers of having played false to the jobbers by having put their goods in the hands of retailers without enforcing upon them the resale price, so as to give the jobber a fair chance to hold his own in competition. In fact, it is said that the bulk of the contest has to do with a few specialties and the jobbers feel that if they can meet the buying exchange prices to its members on these goods, they can prove the futility of such irregular buying organizations.

* * *

STATE MARKETS IN STRAITS.

State Commissioner of Markets Dillon, who has been promoting various schemes to reform the whole system of marketing farm products and circumvent the wicked middlemen, is fast learning things, though incidentally he is furnishing a considerable measure of "innocent merriment" for the observers who predicted how his revolutionary ideals would pan out.

Dillon's up-state market schemes have fallen by the wayside and the most sensational fizzle was his second auction at four out-of-the-way country villages, when he offered 85,000 barrells of apples and had not a single bidder on hand. He promptly got mad and issued caustic interviews in which he charged the buyers with having boycotted his auctions. But he was wise enough to bring his apples to the buyers, the next week, since they wouldn't go to the apples, and has had no trouble selling them all at good pices.

But Dillon is still making extavagant statements about the great benefits of his scheme. He claims that his market auctions have relieved the retailers of paying the middlemen's commissions by buying direct at the auctions and cites the fact that James Butler, with his 300 stores, is buying at the auctions. Dillon has apparently forgotten that retailers have always been able to buy direct at the auctions if they could buy such lots as the auction offered and as for Butler, he has had a buyer at the auctions every time they offered anything he wanted.

And now Dillon has discovered that "the one great need of the market at present is storage facilities." Now, that is going pretty far for a man who was harping a few months ago about the "robberies" committed by speculators through their use of cold storage facilities and who refused to realize that there must be a "buffer" between the elastic and varying proportions of supply and demand. Some day, Dillon may learn what thousands of others tried to tell him long before he started.

* * *

SENSIBLE MARKET PLANS.

After all the agitation of plans for establishing public markets in this city—plans more designed for political than economic advantage—it begins to look as though a streak of horse sense has soaked into the plans of the promoters and reformers. It has apparently been proved that something more than theory must figure in such plans and that the middle men are something more than mere parasites on the distributive system.

Commissioner Hartigan of the Mayor's Committee of Markets—though Hartigan has taken most of his post-graduate course in actual touch with grocers through his weights and measures department—announces that a bill will be introduced into the next Legislature for a city marketing system which will be based on the co-operation of the middlemen rather than their elimination. In drafting such a bill, a committee will be chosen, comprising producers, shippers, receivers, speculators (sic), wholesalers, retailers, slaughterhouse men, cold storage men and consumers, together with health officials and the plan will seek to get at the truth of efficiency and economy before the plans are floated.

At present the market situation here is a strange hodgepodge of inconsistency; the Department of Finance having charge of all city market revenue, the Bureau of Markets having supervision of markets, the cleaning and sanitation of markets being in the hands of the Department of Street Cleaning, the paving and general upkeep in the hands of the borough president, the alterations and construction in charge of the superintendent of buildings and the inspection of food in charge of the Department of Health. The result can be well imagined. The new plan will be to have a centralized market administration. One particular effort will be to correct the tremendous abuses which exist with reference to the handling of live poultry which now aggregates a traffic of probably $25,000,000, as compared with $1,000,000 ten years ago.

* * *

BIG COLD STORAGE EXPANSION.

While reformers are playfully assailing cold storage in various forms and seeking to cast disfavor on the enterprise as a device of the wicked middlemen, the Merchants' Refrigerating Co. of this city has filed its reply to such assaults in the form of a final decision to add 5,000,000 feet of storage space to its present large capacity, making its storage space available about 14,000,000 feet.

The company has closed options on a big tract of land between 10th and 11th avenues and 16th and 17th streets, immediately adjacent to the Hudson river piers and to the great West Side receiving markets. Architects have been ordered to prepare plans for a ten-story cold storage warehouse, having two direct tracks from the New York Central lines through the middle of the structure, with loading platforms on 17th street and large stores on 16th street, available for rental with loading platforms in the rear, to private receiving concerns.

* * *

RETAILERS AND THE STEVENS BILL.

Interest in the principle of price control as proposed under the Stevens bill, or the successor to it which will be introduced at the next Congress, is growing. At the Hotel Astor, last week Wednesday night, a mammoth mass meeting of retailers, said to represent not less than 25,000 retail merchants of this city, was held under the auspices of the "Conference of Independent Retail Merchants of the Metropolitan District," and accomplished a great boost for the three purposes of the conference, viz.: the passage of the Stevens bill, the elimination of coupons and trading stamps, and the prevention of fraudulent advertising.

There is no doubt that the great bulk of retail merchants, especially in the grocery and food trades, are strongly in favor of price maintenance on specialties and opposed to all forms of premium plans, the latter because of the drain they make on the scanty profits of the trade and the doubtful "pull" they have on lasting trade. But the position of the so-called National Retail Dry Goods Association is decidedly anomalous. It agrees with the other retailers on the coupon question but absolutely opposes them on price maintenance. Of course no one can openly say much in opposition to honest advertising ideals.

The dry goods association is really opposed to all forms of manufacturer control, whether it be of prices or of salability through packing attractive coupons in the packages. It sees in price maintenance a plan to make the specialty man master of his goods, even while in the retailers' hands, whereas the other retailers favor anything which the manufacturer is willing to do to help them sell his goods.

And so, Secretary Pinkham of the Dry Goods Association has been making a canvass of retailers and reaches one conclusion, while other retailers accuse him of absolute misrepresentation. He says that from 92 to 94 percent of retailers oppose price control, while others say the absolute reverse is true.

But on the trading stamp issue all are united in purpose, though not affiliated, while manufacturer-packer coupons find "independent" retailers neutral and the dry goods men fighting coupons tooth and nail.

* * *

MILK AS AN INTERSTATE ISSUE.

Incidental to the political issues in Massachusetts, milk is likely to become an interstate issue in the coming Congress, for Congressman S. W. McCall of that state has promised his constituents to introduce a bill to have the Interstate Commerce Commission give milk a fair consideration. It all comes because of the stringent Massachusetts state laws as to the production of milk within the state, which imposes a

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

considerable burden on the Massachusetts farmer, while the Canadian and New Hampshire farmers ship in a large percentage of the state's supply under less rigid rules and are driving the milkmen of New England out of business.

* * *

A CENTENARIAN PUBLIC MARKET.

In the line of markets public attention was turned last week to the formal reopening of old Washington market, which has been actually operating for several days past, but is now formally ready for dedication. This old market is slightly more than a century old and till now some of the old building has been continually in use. Now, at an expense which makes the investment repesent something like $2,000,000, it has been fully reconstructed, with steel, concrete and glass fittings, uniform fixtures of sanitary character, cold storage facilities at every stall and sundry similar up-to-date devices.

The exercises started with a grand procession in which Mayor Mitchell and other city officials participated, band concerts, public speaking and then a long period of market days when all the women's clubs sought to bring out the representative leaders among the women of the city, to educate them into the opportunities for buying at this up-to-date market. And, so long as rentals are based on a paying basis, like any privately owned market property, the retailers have no opposition to make. In fact, if markets of such character were available in widely-enough scattered sections of the city, it is probable that the grocers and marketmen would largely patronize them rather than rent less desirable markets. After all, they are only aggregations of legitimate retailers.

* * *

MANUFACTURERS' AUXILIARIES COMPLETE.

The movement to amalgamate the old "Associations of Manufacturers' Representatives," which preceded the formation of the American Specialty Manufacturers' Associations, into "Auxiliaries" of that body has at last been completed by the decision of the Boston society to join in the general scheme and change its name and organization accordingly. It was brought about largely by C. L. Raynor of the Lowney Company and G. H. Carter of the D. & L. Slade Co., two prominent members.

The associations in Philadelphia and New York, some time ago, agreed to join as "auxiliaries" but retained their old organizations, with some old members not entitled under the by-laws to come into an "auxiliary." But in the case of New England, the organization will "wink" at the few irregular members in the interests of the greater good of uniformity and now the last obstacle to outward consistency is removed.

* * *

MILLIONAIRE BAKER DIES.

Robert Boyd Ward, millionaire head of the great Ward Bread Co., of some fifteen or twenty of the largest cities of the country, died at his home in New Rochelle on October 19th, after an illness of five days. Mr. Ward was 64 years old and was born in the baking business, his father being a baker in old Greenwich village, this city, when Robert was born. When a child, the family moved to Pittsburgh, where the young lad was educated and at 22 years of age started the baking business for himself in company with his brother. From the small start grew the great business now scattered throughout the country. Mr. Ward is said to have left a fortune of about $5,000,000. He was vice-president of the Liberty National and Liberty Savings banks of this city, director of the Franklin Trust Co. of Pittsburgh, served as president of the Pittsburgh City Council, was a member of the School Board of New Rochelle, was vice-president of the Federal Baseball League and in New Rochelle was active in many charities, having founded the Eliza Ward Home for Children in that city.

* * *

THE MEANEST GROCER FOUND.

The meanest grocer was recently unearthed by Commissioner of Weights and Measures Hartigan and is now serving a sentence of four months on Blackwell's Island. He is Harry Getz, a Russian grocer on West 31st street, who claimed he was trying hard to pay for the store and at the same time support a wife and family in Russia, till he could bring them here. But Getz tried to make money too fast. For instance he charged Mrs. Levy, wife of a poor railroad laborer, 4 cents for barley, and later, before she could settle the bill, slipped in a false figure which changed it to 54 cents. And this on a family in most abject poverty. Judge Russell declared that he was "the meanest thief who had ever come before him in all his career on the bench."

* * *

THE TALE OF A DYE-ING CODFISH.

Another fraud, quite as mean and not only an offense against the customer, but against common food decency and the great bulk of the grocery trade, has just been uncovered by Inspector Huntington of the Bureau of Foods of New York City, in the cold storage warehouse under the Brooklyn Bridge. It appears that ordinary codfish are being dyed, frozen and sold as "red Alaska salmon."

Inspector Huntington found that the so-called red salmon he was inspecting was ordinary cod worth about 10c a pound. After the treatment the fish was being sold to dealers at 40c a pound. The deception was made possible by dipping the fish in pyroligneous acid as a preservative and afterwards washing it with coal tar dye to give the flesh the true salmon pink.

Ten boxes, each containing thirty pounds of the masquerading cod, were confiscated by the inspector. They had been placed in the storage house by some fish dealer whose name the Health Department is unwilling to disclose before proceedings are begun against him.

* * *

BROKERS RAISE A PROTEST.

There has recently been more or less of a breeze in canning circles—or rather in brokerage and grocery trade circles—because of the fact that the big "Raisin Trust" recently advertised in the Chicago "Tribune" that "The growers have not made all they were entitled to because they were at the mercy of the brokers and speculators." President Nichols of the brokers promptly protested to President Giffen of the California Associated Raisin Co. and in turn he handed it along to Advertising Agent Merritt, both of whom profusely apologized for the inadvertence and President Giffen wrote: "I agree with you that the wording of the ad was unfortunate, and have written our Mr. Merritt to that effect. The damage to the industry was caused by the speculation, and no one was particularly to blame for it except ourselves." while Mr. Merritt wrote: "We thank you for bringing the matter officially to our attention and you can rest assured that it was not the intent of this association to traduce the character of the man we are going to depend upon to sell our goods, and whose friendship and co-operation we most highly appreciate."

* * *

THE WAR AND THE CURRANT CROP.

The twist that carried the European war into the Balkans put the finish on our hopes of having plenty of Greek currants for use during the holidays. It shook up the Greek government, to the possible need for transport ships and it promptly corralled all the available steamers which were so much needed for bringing the currant crop to this port. And, in the absence of fast ships, the dinky little slow boats that could be chartered will be so late that whatever of the crop does arrive, will be altogether too late for any real use.

Advices from Greece indicate that only one cargo is now on the way, on a small and slow steamer, while there has arrived only one steamer within a month. Another steamer of small capacity will leave today, it is said, but she, too, will arrive after the holiday demand is over. The result is that prices are stiffening surprisingly—the highest in ten years past. Stocks which arrived last week, from which lots had been sold "to arrive" at 8½ cents, are now selling at all sold and the cargo afloat, quoted a day or two ago at 9½ cents, uncleaned and in barrels, are now held at above 10 cents and in some cases at as high as 18 cents. It is predicted that Amelia currants, uncleaned, will be selling next month at as high as 15 cents.

In Millions of Homes

There's Only One Spread for Daily Bread

JELKE
GOOD LUCK
MARGARINE

is eaten with satisfaction at every meal. Always the same fine flavor—the same delicious taste, the relish and enjoyment there is to a pure, wholesome appetizing food.



Order Your Package Today

Churned by

JOHN F. JELKE CO.
CHICAGO

RUMFORD

The Wholesome

Baking Powder

A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

Dietetically speaking, Rumford is without fault; as a leavening agent it is perfect; as a keeper it has no superior.

DOES NOT CONTAIN ALUM

Its Purity is Unsurpassed.

This Package  This Package

SELLS

This Bread  This Bread

—and You Sell Them Both

History Repeats Itself

You know what happens every little while.

You have some sleepy staple, lying upon your shelves waiting for the few people that know about it.

Suddenly somebody comes along and "shoots it off." He takes that staple, touches it up, makes it better, gives it a name, puts life into it, starts talking about it up and down the country, gets people to thinking about it in a new way, gets them to believe it is something they want after all—and presto!—it begins to sell.

It's Doing It Now

That is precisely what is happening to raisins now. We came along, took from the cream of the California crop, standardized it, gave it a good name—Sun-Maid Raisins—packed it in the sort of cartons people like, and began to talk about it, widely, convincingly, up and down the country. Talked about how good raisins are—particularly Sun-Maid Raisins—and how good they are for you. Talked about them by themselves, and especially as an element in California Raisin Bread, made with Sun-Maid Raisins after a remarkably good recipe.

See What Has Happened

We have created a new demand for two things you sell. We have made each one sell the other—California Raisin Bread sells Sun-Maid Raisins, and Sun-Maid Raisins sells California Raisin Bread. And you sell them both. Or you ought to. Grocers everywhere are doing it who sold scarcely any raisin bread before, and very few package goods. Raisins and raisin bread are coming into their own at last—all kinds of raisins, but especially Sun-Maid Raisins and California Raisin Bread—the kind we are spending $160,000 to talk about in the Saturday Evening Post and the Ladies' Home Journal and in local campaigns.

The Raisin Business Is Being Rebuilt

We don't know whether you realize what is happening. Things are moving pretty quickly. But we want you to. People in your town are going to get Sun-Maid Raisins and California Raisin Bread somewhere. We'd like to help you make them get them of you. We'll tell you how we do this—how we are doing it successfully for grocers all over the country—if you will send us the attached coupon. But you had better send it at once. Things are moving pretty rapidly, as we have said, and we don't like to see you get off to a slow start. Better write today—now—this minute—before you put the paper down.

CALIFORNIA ASSOCIATED RAISIN CO.
Membership 6000 Growers
Home Office, Fresno, California
Hearst Bldg., Chicago 113 Hudson St., New York

Mail this Coupon to our Nearest Office

Please send me complete details of plan by which I can make more money through increased sales of raisin bread and package raisins. (85)

Grocer's Name.....

Street.....

City.....

Washington State Correspondence

(From Our Staff Correspondent)

WASHINGTON, Oct. 30.—Attorney General Gregory and his trust-breaking assistants, while those particularly interested in having the law made so that a resale price may be established and maintained by the man who discovers or creates something that is worth while and then, by means of advertising tells the public about it, slipped a knife under the short ribs of Judge Hough's decision in the Cream of Wheat decision. That is the one which caused advocates of a fixed retail price to rejoice. It is the one in which Judge Hough of the southern district of New York refused to grant an injunction, at the behest of the Great Atlantic and Pacific Tea Company, the effect of which would be to require the Cream of Wheat Company to sell its product to the tea company at the same price it sells it to wholesalers, notwithstanding the fact that the tea company, in its so-called economy stores, cuts the price so as to make cream of wheat an undesirable article for the ordinary grocer to handle.

And this is what Attorney General Gregory and his assistants did: In the anti-trust case against the Kellogg Toasted Corn Flake Company case, they persuaded the attorneys for that company to agree with them that Judges Warrington and Knappen of the circuit bench and Tuttle of the district court should enter a decree in that case forbidding the Kellogg company to place a notice in the packages containing corn flakes warning folks that it will be an infringement of that company's patent to sell the carton and its contents for less than the price stated in the notice, and forbidding the Kellogg people, by printing, writing or otherwise, that the Kellogg company will not sell to those who fail to observe the resale price stated in the notices.

It is the latter part of that prohibition that is worth looking at by those who were led to believe, when the Hough decision was published, that the law was being brought to a common-sense basis—to a foundation that would enable everybody to do business without fear of being driven out, by unfair methods, by the man or combination of men having the longest purse.

In the Cream of Wheat case, the court had copies of letters and circulars in which the Cream of Wheat people had plainly notified the trade that they would not sell Cream of Wheat to retailers, chain store companies or to anybody who failed to observe the resale price. Yet he refused to hold what the Cream of Wheat people did to be a violation of the law making unlawful any and all contracts, agreements or combinations in restraint of trade.

He held that all the breakfast food concern was trying to do was to maintain a monopoly given to it in that part of the trade in purified middlings which it was conducting under the trade mark law under the distinctive trade name of Cream of Wheat. Judges Warrington, Knappen and Tuttle, in their opinion, said that the Kellogg people are trying to monopolize the trade in breakfast food made from corn. What is most surprising to those who know nothing more about the case than is to be found in the opinion and decree is that the Kellogg lawyers, after the court had found their client to be a combination in restraint of trade, were content to let the case not merely drop, but to negotiate with the attorney general as to the nature of the decree to be entered, and then, finally, to agree to such a decree as was entered.

The worst fact in connection with the whole matter, as those who are tired of seeing business bedeviled by narrow-minded bigots who subscribe to the still narrower British theory that by allowing and commanding cut-throat competition consumers will obtain reasonable prices, is that there can be no appeal in the Kellogg case. While the Kellogg people fought the case to a decision in the lower court, they quit as soon as its unfavorable decision was rendered. They not only quit, but they consented to the decree that deprives them of the right the Cream of Wheat people retain—that of notifying the trade that they will not sell to those who fail to observe the price fixed by the creators of that particular kind of breakfast food.

The three judges, in their opinion, said that they could not regard the California case won by the Kellogg people as determinative of the question as to whether the Kellogg people, as against the United States, has the right to fix the resale price and refuse to sell to those who cut the price, not to the end that the consumer may get the article at a reasonable price, but as Judge Hough said, to the end that the cut price store, having driven the ordinary grocer out of business, may have a monopoly in the particular neighborhood. There can be no quarrel with the judges on that point. In no litigation between parties can the right of the United States to have an injunction to prevent the violation of the Sherman law stopped by a particular scheme be determined. The quarrel, however, lies against the weak-kneed merchant or manufacturer who allows an inferior court to destroy the property acquired by extensive advertising of an excellent product, to be destroyed in that way. It is possible, of course, that the Kellogg people are lying at the foot of the lane for some cut-rate store man, and that, therefore, there is really no reason for quarreling with them.

The Kellogg people could engage in such a strategic move by refusing to sell their product to some notorious cut-rate establishment and then seeing to it that no wholesaler who sells to such a cut-rate concern gets a supply. It will not really be necessary to notify the cut-rate people why they cannot get their orders filled. They will know why they remain unfilled. The Kellogg people are under no obligation to tell them anything.

The decree in the case squints vigorously at forbidding the Kellogg people to sell, but the judge who would undertake to issue an order requiring the Kellogg people to sell or to tell why they declined the business, would be ridiculed so that he would wish he had never been born. Judge Hough laid it down that not in the United States could a court compel a person or corporation to give its property, with or without compensation, for the private use of anybody.

Thus far the tea company case appears to be resting in Judge Hough's court. It is considered extremely doubtful whether, after what Judge Hough pointed out in his opinion, the tea company will care to carry forward the litigation to the circuit and supreme courts. Judge Hough pointed out that what it was really asking him to do was to issue an order requiring the Cream of Wheat Company to sell its product to those who were cutting the resale price to bring about the very monopoly the tea company was asserting that the Cream of Wheat Company was seeking to establish.

The fact that the Kellogg decree was made up by agreement and that the tea company seems to have been so thoroughly defeated in Judge Hough's court create a situation which is highly unsatisfactory to those who would really like to know something on the subject. The Kellogg people were at a disadvantage in the court by reason of the fact that they sought to accomplish, by indirect action, what the Cream of Wheat people accomplished by direct methods. The Kellogg people used a patented carton as a container and then pretended that disregard of the price fixed would be an infringement of the patent on the container. That that was a weak pretense is hardly to be denied, and the judges pointed out that the people who were buying the package did not care a kitty for the patented article. They were after the toasted corn flakes. The cut-rate men were not after the carton at all, but after the contents, and if the Kellogg people could have been compelled to answer a query as to what they thought the buyers were after, they would undoubtedly have said, contents, and not the carton at all.

The Cream of Wheat people frankly said they would not sell to retailers or to cut-rate people and they made good on their threats, believing that, in the end, it would be more profitable for them to have the good will and the pushing of their products by the thousands of small dealers.

TIN and FIBRE CONTAINERS

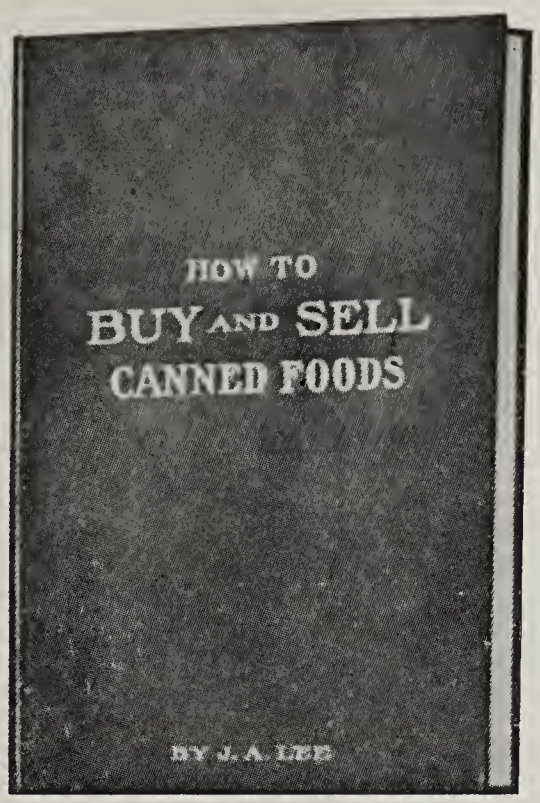
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Foods, Drugs, Oils

Infinite Variety
Large Capacities
Prompt Deliveries

American Can Company
Chicago New York San Francisco
WITH OFFICES IN ALL LARGE CITIES

Where Ignorance Is Loss! 'Tis Prudent to Be Wise!!



A Practical Text Book of the Canning Industry

By JOHN A. LEE
Manager Canned Foods Week, 1913 and 1914.

Indispensable to every Broker, Buyer, Wholesale Grocer, or Salesman of Canned Foods.

This book contains 224 pages, is handsomely bound in cloth, printed in neat, clear type, on egg-shell finish paper, completely indexed and well illustrated. Price $2.15 per copy, prepaid.

It will save you money and make you profits.

Order through

J. G. LEE & CO.
200 Maple Avenue, Oak Park, Ill.

BUY PURE COMPRESSED YEAST

The discussion about using starch in Compressed Yeast has reached the point in the United States of a decision forcing those who used it to declare the fact on the wrapper or label.

That is how we administer the Food Laws in this country.

In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

We Do Not Use Starch in Yeast

A. P. CALLAHAN & COMPANY

2407 La Salle Street Telephone Calumet 410 **CHICAGO, ILLINOIS**

Massachusetts Correspondence

(From our Staff Correspondent.)

BOSTON, Mass., Oct. 30, 1915.—Massachusetts farmers will receive more than one million dollars for their crop of apples this year, to say nothing of the receipts for cider and vinegar. Never before in the history of fruit growing in this Commonwealth has the crop of apples been of such fine quality and of such high grade as is seen this year. The relentless battle against the natural enemies of this fruit is beginning to show results and fruit growing in Massachusetts is now a paying industry. More people than ever are taking up the slogan "Back to the farm!" No longer does the vicious Appelata Tripeta, commonly known as the "Railroad Worm," or the Malacasoma Americana, better known as the "Tent Caterpillar," strike terror to the heart of the fruit grower, for science has shown how those pests, as well as the coddling moth and the gypsy and brown tail moths, can be exterminated. And they are being exterminated, too. That is the reason that apple growers in this part of the country are plucking up courage and are going more extensively into the business of raising apples. Farmers are finding out that they cannot produce milk at a profit so they are paying more attention to their orchards. Those who saw the handwriting on the wall ten years ago are now reaping the benefit of their wisdom in dropping a non-paying part of their business and turning their attention to the raising of apples. Of course, certain individuals have been experimenting with fancy grades but the average farmer has been content with the old-fashioned grades which once made New England famous, such as Baldwins, Greenings, Hubbardstons, etc. The acreage devoted to apple raising this year is double what it was ten years ago, and if present plans are carried out there will be an enormous increase in the areas devoted to apple growing in the near future. The State Board of Agriculture is helping along the good work by offering prizes for the best exhibits and this year cash prizes aggregating $2,000 will be distributed at the big indoor country fair at the Mechanics' Building in this city the last week in October. The exhibit of apples promises to be the finest ever seen in New England. And the best part of the situation is the fact that the farmers themselves, and not the commission merchants, will get the benefit of this fine crop. More than one million dollars will go into the farmers' pockets. Of course, the commission merchants and the dealers will get their rake-off too, for the consumers will not be allowed to get their apples cheap this year. But the farmer will get at least $2.50 for every barrel of apples he sells—from that amount up to $5.00 per barrel. The only consolation the consumer can find is the knowledge that he will get what he pays for. This year's legislature passed what was called an apple grading law, to conform to the law passed by Congress. Although the law does not go into effect until next year, the apple growers have begun already to handle their product in conformity with the provisions of that law. The result is seen in a better grading of the fruit and an honest measure, both in quality and in quantity, for the money received. No longer will the consumer be obliged to search the dictionary for words with which to express his opinion of the farmer who sold him what was supposed to be a barrel of first-class apples but who received instead a layer of prime fruit at each end of the barrel while the remainder of the barrel was filled up with worn-eaten, rotten fruit suitable only as food for hogs. It would cost the farmer fifty dollars to do that little stunt now; and for subsequent offenses it would cost him $100 for each attempt to cheat the consumer. The law does not prohibit the farmer from selling wormy apples; but he must sell them as such. That is where the consumer gets the benefit of the new law. If he pays a fancy price for a barrel of fancy apples he is reasonably sure of getting what he pays for. Massachusetts farmers are no worse than other individuals and it must not be assumed that this feature of the law was introduced for the purpose of holding them in check. The law applies to fruit growers all over the country who sell their product in Massachusetts. Heretofore the Massachusetts farmers have packed their apples in all sorts of containers, with regard only for the facts that a barrel was a barrel and a box was a box.' The apples have been sold as "Fancy," "Extra," "xxxx," "xxx," "No. 1" or "No. 2," and graded in each case in accordance with the ideas of the individual packer. Ungraded apples have been placed on the market with no marks to distinguish them from graded, to the detriment of the reputation of the latter. No. 1 Baldwin from one section might be clased as No. 2 in another or vice versa, and apples possessing all the defects of windfalls labeled No. 1's, and sold as such. Such practices by several thousand individual growers, with no ideas in common as to the qualifications of a "Fancy" or "No. 1" or "No. 2" apple, could never establish in the minds of dealers or consumers a proper regard for Massachusetts apples. Further than this there has been little or no attempt on the part of any group of growers to co-operate for the purpose of determining and adopting uniform grades and labels. It was not until the Massachusetts farmers and fruit growers saw their product sidetracked for the fruit that came from western states that they saw the necessity for concerted action. The result was the law passed by the legislature of 1915. The Massachusetts Apple Grading Law is an act to regulate the grading, packing, marking, shipping and sale of apples in closed packages. It applies to all apples in closed packages grown, packed or repacked in Massachusetts, and intenddd for sale either within or without the state, and also to apples grown in other states when such apples are packed and handled as conforming to the Massachusetts standard. The law goes into effect July 1, 1916. It fixes a standard for barrels which is the same as the United States standard, and a standard for boxes uniform with standards of the principal apple-growing states; it defines a closed package; it establishes three standard grades and provides that all apples sold in closed packages not conforming to these three grades, or, if conforming, not branded in accordance therewith, shall be deemed "Ungraded" and so marked; it requires every closed package of apples packed or repacked without the state to be marked in a conspicuous place with certain information as to its contents; it specifies that closed packages containing apples packed or repacked without the state to be sold within the state as of Massachusetts standard grade shall not be falsely marked; it authorizes the secretary of the State Board of Agriculture to make and publish rules and regulations for carrying out the provisions of the act; it empowers the said secretary and deputies to enter any building or other place where apples are packed, stored, sold or offered or exposed for sale and to open any closed package, and, upon tendering the market price, to take samples therefrom; it provides a maximum penalty of $50 for the first offense and a maximum penalty of $100 for subsequent violations of the law, but exempts from prosecution any person who appears to have acted in good faith solely as a distributor, or who can furnish a guaranty from the person from whom he received the apples that they are not adulterated or misbranded.

Dr. Hermann C. Lythgoe, who is director of food and drugs of the State Department of Health, is getting after fish dealers and others who are "soaking" scallops. There have been glaring instances of adulteration of this popular food article and Dr. Lythgoe is determined to put a stop to the practice. The scallop is sold by measure. It will absorb a large quantity of water. Dealers are said to have taken advantage of this characteristic and have "soaked" the scallops before selling to the consumer. In some instances this soaking has been done by the fishermen. Within the past few days samples of scallops have been taken in Boston, Salem, Lawrence and other large cities, where they were being offered for sale, and also at Nantucket, where they were brought to shore by fishermen. Wherever "soaked" scallops are found the soaking is being traced to its origin and the responsible person will be prosecuted. Several cases are already for the police courts in their respective cities.



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This soaking process is an easy way for unscrupulous persons to make money. After the scallops are brought ashore by the fishermen they are opened and the "eye," or edible part, is thrown into a 7-gallon wooden keg. When there are about four and one-half gallons of scallops in the keg a bucket of fresh water is added, and, after a few hours, the keg is filled with water and the cover is nailed on. When the keg is opened by the dealer he finds it full of scallops. The scallop fishermen do not make any secret of this practice, for they do not think there is any law which can reach them. One man who was seen adding water to his scallops said: "The pure food law can't touch us because we add nothing but water." Another said: "Nothing sanitary about this business. We don't care where we get the water so long as it swells the scallops." In one instance the scallops were soaked in a polluted stream, colon bacilli being found in the water by the bacteriologist of the State Department of Health. The methods of detecting water in scallops are simple and rapid. Soaked scallops usually contain a milky fluid, while unsoaked ones have almost no liquor. That test will do for the average householder. Of course, the health officials have scientific methods of determining the percentage of adulteration. Dr. Lythgoe says that nearly one-half of the samples seized by his inspectors had been "soaked."

There has been another outbreak of the foot and mouth disease in Massachusetts and, in consequence, a quarantine has been established at the stockyards at Brighton. The disease was found among some cattle owned by John P. Stevens at Leicester. Four cows in his herd of 12 were infected. The herd was slaughtered. But the trouble did not end there. When the disease was discovered Dr. Howard, chief of the State Department of Animal Industry, immediately ordered a quarantine on the stockyards at Brighton. At the time there were 693 animals at the stockyards, most of which were milch cows. These animals have shown no indication of having contracted the disease, yet Dr. Howard has refused to permit them to be sold as milch cows. The result has been that the animals were killed for beef at a shrinkage of more than fifty per cent in valuation. The owners of the cattle have tried to get redress from Governor Walsh, but thus far he has been unable to find any method of satisfying their demands.

New Jersey Correspondence

(From Our Staff Correspondent.)

THE deer season is on at Weymouth, Carmantown, English Creek, Doughty Tavern, Buck Hill, and Emilville, Atlantic County. Instead of there being five shooting days in succession, this year hunting will be permitted only on the last three Wednesdays in October and the first Wednesday in November. The necessity of distinguishing does from bucks is done away with this season, for the law now permits any deer, doe or fawn more than one year old to be killed. The abundance of quail is attributed by sportsmen to the mild winter last year; also to the fact that the southern quail liberated by the Game Commission remained here and multiplied. In previous years the birds shortly after being liberated would migrate. The abundance of rabbits is principally due to the scarcity of foxes. In former years these animals would destroy more young rabbits than all the other enemies together. The State has offered a bounty of $3 for each fox killed.

The fourth annual show of the Essex County Poultry Association will be held in Montclair December 9, 10 and 11. Provision will be made for 600 birds and 100 breeding pens.

The mushroom crop in West Orange has been quite large owing to the heavy rainfall a few weeks ago.

Reports from Califon state that one of the inhabitants who has been keeping a garden for most of his eighty-six years, this year has a phenomenon in the form of a vine on which two pumpkins and several cucumbers are growing, while from Boonton we learn that Joseph Struble has ripe strawberries growing on a cucumber plant. Last spring he planted the seeds of the plants in adjoining rows and he thinks that the pollen became mixed.

Nine thousand quail were released by the State Game Warden at Forked River a few weeks ago, and rabbits are overrunning the state.

More than 400 families in Hackensack, Englewood, Bogota, Leonia and Maywood had to do without milk one day last week, for State Inspector Bowen of Trenton ordered the Hackensack Board of Health to forbid a dairy company of Hackensack to distribute its usual 3,000 quarts of milk. He asserted that an epidemic of scarlet fever in these places was traceable to the milk supply of a creamery in West Town, Orange County, N. Y. In fairness to the dairy company it was announced that pasteurized milk would be delivered immediately to all.

New York State Correspondence

(From Our Staff Correspondent)

THE execution of the pure food laws in New York is for the present proceeding on somewhat "slow gear." This is not because of the "up hill" work, but for the reason, partly, that no very strenuous work seems to be needed at the present moment. The army of inspectors in the agricultural department who give most attention to food inspections have been for a few weeks engaged at the fairs to see that the laws are rigidly enforced respecting gambling and unlawful features at the agricultural fairs of the state. It is probable that the laws have been better enforced this year so far as fairs are concerned than at any previous time. This does not entirely take away the men from foods, if in their rounds they see some cause for activity, but it has temporarily lessened that work.

Fortunately much of the former work has been of an educational measure and local dealers try to buy goods of reputable houses. Moreover the department has tried to trace back all violations of the food laws to the wholesalers and manufacturers so far as possible, and this has had an excellent effect on the condition of the foods placed upon the market. Further than that there has been so much said about pure foods recently that local dealers are coming to make it a point in advertising to insist that they have foods that are in compliance with the letter and spirit of the laws. This in turn encourages them to be cautious in buying. Of course there are dealers who will violate the laws if they dare and they can see any money in it, but in the villages, at least, these do not seem to be very numerous, and the same is true to quite an extent in the smaller cities. It must be admitted that the foods in the state on sale are in a very good condition.

With the beginning of autumn there will be greater vigilance in respect to foods, but the weight of prosecutions will be as much with the source of supply as possible. Milk is always under inspection to quite a degree, as the condition one day does not necessarily indicate that of the next. Watering milk is not very common out on the farms, but now and then some one gets careless even in that respect. I saw one case a few days ago. A woman had been caught selling watered milk. She was of foreign birth, Polish, I think, and had just buried a child, besides had recently returned from the hospital herself. That she affirmed she had not put any

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water in the milk could hardly excuse her before the law. Some one had done the deed and she sold the milk. No one can say whether she knew of its being done. She is very poor, is greatly worried and it is the first offense. What shall be done? It appears as though she is sufficiently punished at any rate, but there is the law. It is a case for the attorney general, for he is the prosecuting power. Let her make an affidavit that she has not watered the milk herself, and does not know of its being done, and hold the case in abeyance, or recommend its being done. What better way is there? The enforcement of the food laws is not always a pleasant task.

The educational work is carried on at the state fair to some extent by the department, by the college of agriculture and by the state department of health. These are along particular lines. The health department worked on sanitation largely. In relation to foods the aim was to keep them clean and protected, and then not to eat too largely. Much ill health and many deaths, it was claimed, are due to overeating. The use of milk seemed to be rather cautioned against, although not directly. It is admitted that milk is a very nutritious food, and that it is cheaper than most foods. It does not seem to be claimed that there is danger from most milk, especially for adults, but the use of some milk for infant feeding is regarded as dangerous. There ought to be a difference made in the agitation about milk, and it should be made emphatic that most milk is wholesome, and that for adults there is very little on the market that is in any way injurious. These points are usually disregarded in the publicity campaign. Then one association had a booth at the fair from which folders were distributed, and which tried to establish the notion that all persons having a cold or cough of any kind should not be allowed to milk cows or to handle milk in any way. The department of agriculture is not a party to these notions, but the department of health may be to some extent. If all the notions of like nature were carried out in full there would be a dearth of milk at once, and thousands of dairymen who now get a fair living from their arduous labor would be thrown upon the public for support. Where there is timidity in respect to some of these matters of foods it is safe to apply heat in their preparation. This is as true in respect to milk as with any other food, and pasteurized milk for the timid or the weakling seems to be the best way out.

The college of agriculture is out with a bulletin respecting the quality of eggs. It deals with the feed of the hens, which has an effect upon color and quality, since green foods and summer production cause more water in the albumen. Onions and cabbages may be reflected in the taste, although not the healthfulness. Yellow corn makes yellow yolks, and white corn and wheat pale yolks. Bacterial infection is to be guarded against, and eggs should be well cared for all through the time they are kept. It is a good plan to candle all eggs used in the home, and a bulletin describes the method of candling, colored plates being shown to indicate the condition of good eggs and bad ones. Eggs are usually cooked, so that bacterial infection is of less account, but should be guarded against. Probably milk is receiving more attention just now than any other sort of food and, like all such cases, there is a good lot of ignorance displayed in handling the subject, as well as some wisdom. This applies more particularly to the self-appointed specialists, who, though well meaning, frequently are mistaken. The department of agriculture is well qualified to handle the pure food laws and is free from some of these notions that obsess some others.

NEW YORK CITY, October 30, 1915.—The cost of living in the United States has been forced up fully 15 per cent, directly and indirectly by the European war from what it was in July, 1914, before hostilities. With the huge exportation of foodstuffs to the Allies the prices of food commodities have gone soaring. Meat, flour and sugar—the three staples of diet which have been shipped in vast quantities to Great Britain and France—have increased in price in New York City from 11 per cent to 20 per cent in the last fifteen months. The war is making itself felt in America, keenly striking at a vital point in national life. Indirectly, the nation is paying a heavy tax to help feed countries whose normal method of obtaining their food has been stopped or interrupted by the war. Since the beginning of the war, the rise in cuts of meat has averaged 12 per cent, flour has gone up 20 per cent, sugar is 11 per cent higher and eggs cost 18 per cent more. The average of the advance in these four necessities of life amounts to 15 per cent. In the same period the exports of meat, flour and sugar have increased enormously. In the case of fresh beef 4,000 per cent more beef was exported from this port in July, 1915, than in the corresponding month the previous year, the month before the war. The effect of the high prices induced by this excessive exportation is having a serious effect on New York City. New York is composed of families whose breadwinner averages from $15 to $20 per week. Granting that a family whose yearly income is $1,000 spends $600 of that for food, the 15 per cent rise in the cost of living means an increased expenditure for maintenance of $90 a year.

Meat has been one of the commodities most closely affected by the swollen exportation to supply the armies of Europe. Since last July prime rib roast beef has increased 16 per cent, pot roast 8 per cent, porterhouse steak 20 per cent, sirloin steak 8 per cent and chuck steak 17 per cent—an average increase of 12 per cent. The housekeeper is forced to pay today two to five cents per pound more for meat. George Alexander, one of the largest retailers of meat in this city, stated that the retailer was forced to pay the wholesale dealer from three to five cents more per pound on beef since the war began. He said that the jump in price was directly attributable to the huge shipment of beef abroad. The large wholesalers, he stated, were keeping the extent of the foreign shipments a secret so as to conceal the real cause of the rise in prices. The shipment of beef to Great Britain and Europe has been immense. Buyers for the foreign governments have been willing to pay almost any price if they can get the stock delivered for shipment. All transactions are for cash and call for delivery only at the point of shipping, the dealer taking no shipping risks. On good authority it is said that Armour & Co. alone have shipped 13,000,000 pounds of beef from this port recently. On one ship alone which left this port for England a short time ago there were 40,000 quarters, or about 8,000,000 pounds of beef. The United States has been forced to ship a large proportion of its sugar to the European countries, whose normal production of sugar is almost half the world's supply. The rise in sugar was spectacular. Sugar at wholesale early in July, 1914, sold at $4.20 a hundred pounds. Toward the middle of the month the price crawled up to $4.40 and then after the declaration of war it rose to $5. By August 15 the price had shot up to $7.50 a hundred pounds. Although the United States in the corresponding month in 1913 only shipped 2,200,000 pounds of sugar from this port, in the first twenty-four days of August, 1914, this country had exported to England 39,919,100 pounds, to Ireland 17,966,266 pounds and to Scotland 1,170,850 pounds. The price of sugar today wholesale is $4.90 a hundred pounds, an increase of 70 cents from the early price of July, 1914.

Other staples that have gone up in price, being influenced indirectly more or less by the war, are eggs, butter, poultry and pork. Eggs have gone up in price, the increase in fresh eggs being 6 cents a dozen and selected eggs selling at 8 cents higher than they did a year ago last July. Fresh eggs have increased from 34 to 40 cents a dozen and selected eggs from 36 to 44 cents a dozen. Butter is selling about 4 cents higher, a good grade which formerly retailed at 32 cents now is sold at 36 cents and special grades which formerly went at 36 cents now are held at 40 cents. Pork has advanced uniformly from 1 to 2 cents a pound and poultry has gone up approximately the same amount. The increase in pork, poultry, eggs and butter may be explained by the increased cost of producing these products due to the advance in grain, due in turn partially to the European war.

Importers of cheese, who have been having trouble of one kind or another with the Custom House officials for a long time, have encountered a new difficulty. This time the issue is raised whether cheese contracted for last year is to be assessed for duty on the basis of the then prevailing values

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for the commodity, or on that of the higher prices being asked for this year's production. It seems that a delay occurred in forwarding the merchandise, owing, in part, to the upset caused to shipping by the European war. When the commodity reached here an appraiser held that the tariff law required the taking of duty on the cheese at the actual foreign prices existing at the actual date of shipment. The appraiser added to the invoice values, his action being endorsed by the collector, who exacted the higher duties accruing. Importers thereupon appealed to the Reappraisement Division of the Board of General Appraisers. Both a single general appraiser and the full board of three affirmed the collector's action.

The annual convention of the National Poultry, Butter and Egg Association was recently held in this city. Among other things considered was a standardization of the products dealt in by its members. It was pointed out by President McNeil of the association that the storage space had become a serious problem because the packing interests had made such large demands for space for their own goods. He urged monthly government reports on the holdings of all food commodities carried in cold storage warehouses, whether public or private. He intimated that the railroads were trying to dictate to the shippers of poultry, butter and eggs, and advised the association to demand that a stop be put to meddling with railway tariffs.

Ohio Correspondence

(From Our Staff Correspondent)

COLUMBUS, O., Octoer 30.—A new and effective method for stimulating the interest of milk and cream producers to higher standards is being put into effect by Commissioner Calvert, of the Dairy and Food Department. This consists of a monthly distribution of leaflets bearing on the subject, which are distributed through creameries and milk depots all over the state. The owners of these concerns inclose a copy of the leaflet in each pay envelope in the monthly settlement with farmers. The plan is proving very popular with all concerned. For the first effort an edition of 60,000 copies was printed. This was soon exhausted and a second lot of 25,000 copies was required. The November edition will be 100,000 copies.

The title for October was "Cleanliness in the Production of Milk and Cream." The point emphasized is that good dairy products bring higher prices, to make good butter it is necessary to have good cream, and to have good cream it is necessary to provide all the safeguards against possible fermentation and contamination. There is perhaps no industry in the state growing at a more rapid rate than that of milk and cream production. Creameries find it difficult to meet the demand, and are anxious to back up the department in any movement that will advance quality and quantity.

An important work mapped out by the department is the extension of rigid sanitation in connection with all public places where food is prepared and served. It is no reflection on inspection service in the past to say that abuse of the law is very flagrant in this matter, as all evils could not be handled at once. In a number of other directions there have been notable advances. Lately, however, the dirty restaurant has begun to stand out with large prominence as an object for treatment. From the standpoint of health it is just as important that food products should be kept free from contamination in being served as in being prepared by the manufacturers. For instance, canned goods in Ohio must conform to an almost perfect sanitary code of handling at the factory. The object thus sought is defeated if the contents of the can are not fully protected after it is opened for the purpose of serving to the public.

The list of new cases filed during the month include three on vinegar, six pharmacy, two sausage, one olive oil and two narcotic. This comparatively light showing is due to readjustment of the work incident to a new administration, which has involved considerable change in the personnel, but more largely to tardy analysis service. What might appear to be an advantage in having the latter taken over by the laboratory at Ohio State University, substituting the plan of employing outside chemists, has really proved the contrary. The university force is so limited, compared with demands made upon it by various state departments, that it is unable to keep up with requirements. It is now over 100 cases behind on food department cases. This condition emphasizes the need of an analysis service in connection with the department. Such provision has been made by the legislature, but it failed to provide funds with which to buy equipment and to carry on the work. No immediate relief is in sight on this matter.

Recent changes in the department other than that of T. L. Calvert succeeding B. S. Bartlow as chief, involve the following: A. G. Snow, chief drug inspector, in place of W. R. Hower; L. W. Stewart, in place of Septimus Mawer, chief food inspector; Mark A. Kidd, drug inspector; Harry Kalthoff, food inspector; George Overmyer, food inspector; Wm. E. Johnson, food inspector; Lee Dumm, narcotic inspector, all new members of the force. Fred C. Albrecht, chief inspector of weights and measures, whose term ended September 15, 1915, was continued in service by the State Board of Agriculture, at its October meeting, the period of his tenure being indeterminate.

On October 14, Chief Calvert addressed a meeting of the Ohio Creamery Association, held at Cincinnati, on the subject of co-operation between that body and the department. The creamery men are among the most loyal in their support of inspection and regulation. Harry S. Mesloh, chief dairy inspector, has been assigned to make a talk at the fall festival, Seaman, O.

Every few days brings out some new ruse employed by users of narcotics to secure the same through legal or illegal sources of supply. Some of these cases are more ridiculous than ingenious. A week or two ago it was reported that an Eastern Ohio physician had issued a prescription calling for a narcotic "for sniffles of New Zealand hares." It was disclosed that the man who secured the drug under this authority owned only three hares, having the value of a few dollars, but that he had bought $25 worth of the "sniffles" remedy. It was not hard to figure out what use had been made of the drug. The facts were filed to be used in prosecution of the physician. In another instance it was found that a professional snake-charmer had been buying prohibited drugs, presumably for his snakes, to make them more active. The inspector made a test of the effects of the drug upon one of the reptiles and it died within ten seconds. The man then confessed that he himself had been the consumer.

It is estimated that 40,000 people visited the fourth annual food show which was on during the week of October 11-14, under the auspices of one of the daily newspapers. The event was held in Memorial Hall, the main floor and stage of which was reserved for exhibits and demonstrations. During the lectures each afternoon and evening the exhibit space was cleared of visitors who were given the use of the balcony, which has a seating capacity of about 1,500 people. The food experts from out of town who lectured and gave demonstrations were Mrs. Ida C. Allen and Mrs. Payne. Through the influence of the grocers, a large Columbus concern which manufactures various food specialties and sells direct to the consumer, was excluded from the hall as exhibitors. Preliminary plans have already been made for another show of the kind next year.

John F. Montgomery, president of the John Wildi Evaporated Milk Company, whose general offices are in Columbus, sailed the middle of October for London. He represents his own and several milk-producing concerns of the country that are interested in retaining an export trade that has grown since the outbreak of the European war. He will study conditions abroad, and his report upon his return will be made a basis for action on the part of American producers with respect to future methods in the matter of their foreign trade.

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CONTAINS NO ALBUMEN (sometimes called white of egg) OR ANY ADULTERATION



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"Swift's Premium" Oleomargarine

in Cartons



A Dainty Spread For Daily Bread

Attractive in appearance.
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Packed in protective cartons.
Reasonable in price.

Use "Premium" Oleomargarine

in Cartons and save money without sacrificing good living.

Pennsylvania Correspondence

(From our Staff Correspondent.)

HARRISBURG, Pa., October 30.—James Foust, the state's dairy and food commissioner since 1907, will remain at the head of the pure food division of the State Department of Agriculture in the reorganization of that branch of the State government which is to be made in the interest of a larger food supply. Charles E. Patton, of Curwensville, is the new secretary of agriculture and executive officer of the new Commission of Agriculture which will direct the activities of the department. He is a former congressman and served on the committee on agriculture as well as a practical farmer and stock raiser. Mr. Foust served as an agent of the dairy and food division before his promotion to the commissionership. It is likely that more agents will be added to the staff of the department within a few years and that it will be the least affected of any of the divisions of the department. The State commission in charge of economy in departments has recommended more men for enforcement of the food and cold storage laws.

The revenue of the dairy and food division has thus far passed the $250,000 mark, establishing a record and will go to the $275,000 figure at the end of the year. The total appropriation for the division for two years is $180,000. The revenue of the department comes from oleomargarine licenses, of which 2,500 will be issued this year; cold storage licenses and fines for violations of the food and drink laws.

Active enforcement of the laws regulating the sale of vinegar in which the rule has been laid down that nothing may be added to apple juice are being enforced with vigor together with the egg and pure food laws. More arrests for the sale of foods untfit to eat, notably meats, vegetables and nuts, than ever before.

The State Live Stock Sanitary Board officials have inaugurated the enforcement of the new meat hygiene law which requires all meats to be screened and prohibits handling. The same law applies to other foods, such as fish, but the greatest difficulty has been to enforce the meat law until this year when an act giving wide powers over places where meat is slaughtered, prepared and sold was passed. The State officials plan to co-operate with local health authorities in each place. The first work was done in Harrisburg where the city and State inspectors visited every butcher shop and stall and gave warning. This plan is to be followed in all cities and boroughs of the State. The semi-weekly markets which are a feature of Pennsylvania towns will be inspected every three monhts to see that the act is enforced.

The Sanitary Board has detailed Dr. R. M. Staley to remain in Chicago until the foot and mouth disease situation is cleared up. He will advise on the conditions. The State now permits cattle from the Chicago district to pass through Pennsylvania, but that is about all.

Revision of the cold storage laws is commencing to receive attention and Governor Brumbaugh plans to discuss the subject with committees representing the trade after January. The governor's idea is to have suggestions for acts submitted to lawyers and when drafted to be threshed out.

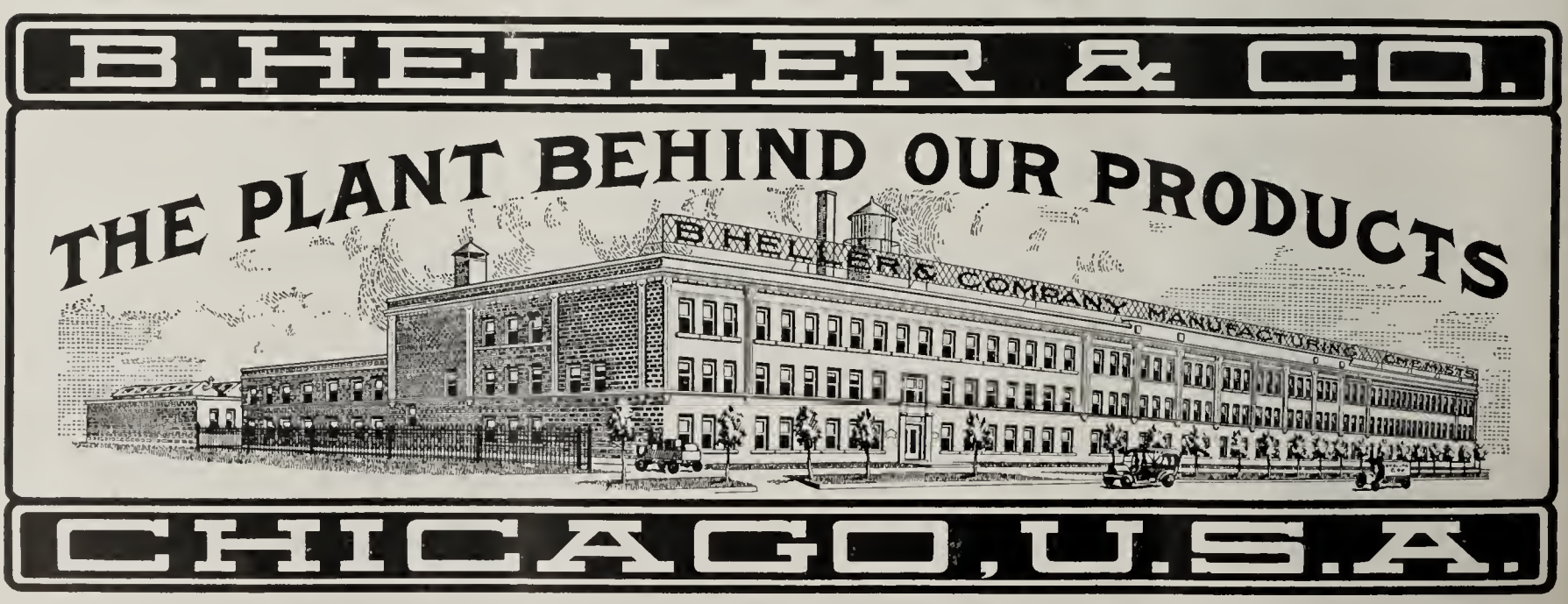
Enforcement of the State laws requiring medical inspection of help in hotels, restaurants and cafes and for fire escapes on hotels has been severe this fall. The new act on help has caused more or less changing of forces, but comparatively few instances of failure to heed it have arisen.

Quarterly reports from cold storage warehouses for the period ending with September show a jump in butter in storage from 4,964,877 pounds at the end of June to 9,744,913, an immense amount, according to State officials. Eggs in the shell declined in the quarter from 18,800,169 dozens to 15,903,851. Fish in storage on October 1 aggregated 4,190,388 pounds, against 1,800,188 at the end of June. This was chiefly due to the Lake Erie catch. The usual decline of poultry, game and meats was observed.

The attorney general's department's ruling that sealers of weights and measures had no right to suggest any makes of scales, weights and measures has had a good effect throughout the State, according to reports coming here. Chief James Sweeney, of the Bureau of Standards, has been calling attention to the ruling.

The coming operation of the workmen's compensation and child labor laws on January 1 are causing many changes in industrial establishments. The compensation law, which is connected with a State Insurance scheme, affects everyone except persons engaged in agricultural labor and domestic service. There are bound to be numerous questions arising and many people in the hotel and canning business are studying the features. The question of the validity of the certificates now held by minors between 14 and 16 is under consideration by the attorney general. If he decides that the act requires new certificates it will upset things generally and throw thousands of youngsters back into school.

Systematic efforts to secure better grading and care among the shippers of apples in the southern apple raising districts are being made by the Department of Agriculture's experts. The State exhibited at fairs apples and other fruits raised under state experts' supervision as a stimulus to orchard work. There are 248,000 orchards or farms containing fruit trees in Pennsylvania and the varieties of trees are all card indexed now. Efforts are now being made to ascertain the production. The production this year is about three-fourths of the ordinary crop and pear yields are away below normal, due to weather, pear blight and pests. These two fruits constitute a big share of the State's shipments.



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THE AMERICAN FOOD JOURNAL

There is no higher art than that which tends toward the improvement of human food.—*Beecher.*

Published the First of each Month at 15-21 S. Market St., Chicago
AMERICAN FOOD JOURNAL, Inc.
H. B. MEYERS, Pres.

Entered as second-class matter March 15, 1910, at the Postoffice at Chicago, Ill., under the Act of March 3, 1879.

Subscription, $1.00 per Year Canada, $1.25 per year Foreign Subscription, $1.50 per year
To United States, Hawaii, Philippines, Porto Rico, Cuba, Mexico, Panama and Shanghai, China, $1.00 per year

Address all communications and remittances, and make drafts, checks and money orders, payable to THE AMERICAN FOOD JOURNAL 15-21 South Market Street, Chicago.

All reading and advertising matter to appear in THE AMERICAN FOOD JOURNAL must be received at this office on or before the 27th of the month preceding.

We claim no responsibility for the views or opinions expressed by Contributors.

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Vol. X. DECEMBER, 1915. Number 12.

Federal Inspection of Creameries

FOR some considerable time past the question of the unwholesomeness of butter as it is marketed today and the consequent danger to health incident to its consumption have been very generally discussed by the daily press and the creamery trade papers, creamery men's associations, food commissioners, women's clubs and medical associations. Instead of showing any decrease in volume, the clamor has augmented of late, until it may truly be said to have become national in scope. Publicity has been given to undesirable conditions found to be existing in many of the creameries, large and small—publicity very much of the same type as that which was showered upon the packing houses in the days following the publication of "The Jungle."

None will gainsay the fact that publicity of this sort, raising, as it does, the question of doubt and fear in the public mind, is bound to result in tremendous loss to those manufacturers who are engaged in the particular line of business which is the object of attack.

Too well the packers know the financial loss that followed the publication of "The Jungle." It must be plain to all manufacturers of food products, or, for that matter, of any other products, that they must at all cost maintain and foster the confidence of the consuming public in the wholesomeness and honesty of the wares which they place upon the market.

It would be quite in keeping with this knowledge and, moreover, consistent with sound business policy, for the American creamery men, immediately upon the assembling of Congress, to demand that the Department of Agriculture take over the supervision of the manufacture of butter and cheese and establish a system of inspection similar to that now in effect in the Bureau of Animal Industry.

It may be well to point out at this time that with the establishing of meat inspection in 1906, the public confidence in packing house products was quickly restored and the American public reverted to meat as a diet as in former years.

However, a distinction should be drawn here: there was no substitute for meat, while there is a very well known and recognized substitute for butter.

Should the confidence of the American people in butter be weakened or shaken, the consumption of this product would very naturally suffer a decline.

In this event what would be the result?

The consuming public would turn to the consumption of oleomargarine; and this product, it would be well for the creamery men to bear in mind, is not subject to the attacks mentioned above as to butter.

On the contrary, oleomargarine is now being manufactured under Federal inspection, the same as we suggest for butter, and bears on each container the legend "Inspected and passed by Department of Agriculture, under the Act of Congress of June 30, 1906."

Can the creameryman afford to permit the oleomargarine manufacturer to have this tremendous leverage in his favor? We think he cannot, and if the creamerymen are wise they will demand Federal inspection at once.

In addition, Federal inspection will remove from every creameryman that awful nightmare which he has had for years. It will place him at a safe distance from a bomb which is liable to blow him up any minute; that is, the Adulterated Butter Act. He is in constant fear today that a Federal internal

revenue inspector may seize his butter, may seize his factory, may condemn both of them and put him in the poorhouse by the tax of 10 cents per pound and the license and penalty as a manufacturer of adulterated butter. Competition compels the creameryman to get a maximum overrun, and at the same time places him within a hair's breadth of this Adulterated Butter Act which, if violated, may drive him to the poorhouse or to prison.

The National Dairy Council's decision a few days ago to expend some $600,000 in promoting a larger consumption of dairy products will result in a useless waste of money if the adverse publicity now appearing in the columns of the press is allowed to proceed; and since there is no good or valid defense against the truthfulness of this publicity, we believe that our suggested solution of the difficulty is the only one practical. Unless all creamerymen, big and small, unite in an effort at reformation, the work of a few in this direction must be utterly futile. Now then, such an undertaking can hope for ultimate success only with the unstinted and unanimous support of the National Dairy Union. And it is incumbent upon this body, as the representative organization of the dairy interests in the United States, to take the initiative in this matter and petition Congress to establish Federal inspection of all creameries doing an interstate business.

Aside from the more technical and specific reasons offered above for decisive self-protective action in Congress on the part of the creamerymen, there is a broader and perhaps more deep-seated cause for remedial activity in the marketing of butter. In this office alone some five hundred clippings are received monthly from all parts of the United States, citing instances of confiscation, condemnation and penalizing for the manufacture, sale, distribution or ownership of bad or adulterated butter. A campaign is sweeping over the country against this product and the time is nigh when the creamerymen themselves will do well to place the standardizing of their product in the hands of the Government.

The trend of the times is for better food, better health, better living conditions, better physical men and women, better things to live for.

War to extermination has been declared on bacilli, on disease, on criminal negligence as connected with the public health and welfare, on all manner of impurities in manufactured products, more especially foods.

There seems to have been a great national awakening. The people have suddenly come to a realization of their needs, their ills and their rights.

Only a few days ago a well known Chicago daily sent out one thousand letters to preachers of various denominations, asking these divines to set aside Sunday, December 12, as the culminating period of a week dedicated to war on tuberculosis. The clergymen were asked to prepare and deliver a special sermon on tuberculosis on that day.

We have merely cited this as an instance. There are thousands of others which might be brought to the attention of the reader.

Indeed, no man who has eyes and will see can ignore the handwriting on the wall. Sooner or later the Federal inspection of butter shall become a fact. Now is the time for the far-seeing, broad-visioned creamerymen to get together and lead the movement for the rehabilitation of their industry.

GOOD ADVICE FROM DR. CORWIN.

In the course of a recent conversation with the editor, Dr. Arthur M. Corwin, director of publicity and education of the Chicago Health Department, said: "Why do so many men fail physically in middle life?"

Your editor was stumped, but not the doctor, who went on:

"In answer the prohibitionist will shout 'Alcohol' and point an accusing finger at the stein and the highball.

"The morals commission will have something to say about the prevalence of syphilis.

"The anti-nicotine society will affirm that where there is so much smoke there must be serious fire. The athletic trainer, they say, taboos tobacco to the members of his gridiron team, and the boxer who 'hits the pipe' is in for a licking. If a cigar is good for the healthy man, why then is it the first thing to be refused the fellow with a failing heart? If fresh air is good for the sick, it is good for the well. Ergo, if tobacco is bad for an ailing heart, it is bad for a sound one. 'Cut out the malodorous cigarette; banish the fragrant (?) Havana; 'raus mit der plug; and live longer!'

"The eugenist will suggest that our increased conservation of the unfit in youth produces a crop of men at middle age of low vitality, not prepared to meet the health foes of advancing years. To cross degenerates with defectives in haphazard mismatings would damn the stability of any kennels and demoralize any high bred race of aristocratic cattle. What is sauce for the goose is sauce for the gander. You breed good horses. Why not breed good men?

"The food faddist will lift a chemical voice in support of 'denatured diets.' He will dilate upon the virtues of wheatless bread, meatless roast, beanless coffee and leafless tea.

"The family doctor, expanding over a thick, juicy beef steak, will lay down some good rules about the need of masticating, the dangers of over-eating and of excessive meat diet with insufficient exercise. He will speak feelingly about taking plenty of uninterrupted sleep.

"Finally, with the up-to-date findings of modern medicine ringing in his ears, this same physician will point to the teeth, tonsils and various other open doors through which not only in children but in adults germ invasion brings its train of rheumatism, heart, kidney, lung and liver diseases, appendicitis, ulcer of the stomach and similar complaints. 'These foci of infection,' says he, 'are "niggers" in the woodpile.'

"Furthermore, he and the thinking laymen will also talk about the dangers of worry, strain and stress and the foolish modern thirst for speed and noise.

"And it may be that, if we ordinary folk really look forward to the congratulations of our grandchildren and count upon wearing the garlands of 'eighty years young,' it is worth while to listen somewhat to all of these wise ones.

"What is more important to each individual, instead of stumbling along blindly, forgetting what physiology has taught him with regard to body functions, and ignorant of the causes that may be operating to cut him off prematurely, he should seek competent advice once or twice each year, undergoing a careful examination, physically and verbally, to learn whether he is living properly.

"It is certain that if all individuals would employ their medical advisers by the year in this capacity of preventors and correctors they would avoid disorders

which, if not prevented, prove expensive both to bank account and health alike.

"Under such a system physicians would become more alert in matters of personal hygiene, and better trained. The real mission of the doctor is not only to relieve suffering and cure disease, but to prevent it, both in the individual and community.

"The sooner the public appreciates the situation, the better."

U. S. AND FALSE ADVERTISING.

The Federal Trade Commission announced recently that it will receive and pass upon specific complaints that business concerns publishing dishonest advertising are guilty of violations of the law against unfair competition.

The announcement was made by Chairman Davies at the close of a hearing of arguments by representatives of the Associated Advertising Clubs urging the commission to proceed against dishonest advertisers wherever the wares of the advertisements enter into interstate traffic.

"If we submit concrete commercial cases, will they be received by the commission for hearing?" asked Herbert S. Houston, president of the organization, at the conclusion of the hearing. "I frankly am asking for information regarding procedure because we want to do everything to carry out our plans to stamp out dishonest advertising.

"All complaints alleging unfair competition in interstate commerce that are presented to the trade commission are carefully considered, and are disposed of by ruling or otherwise," Chairman Davies replied. "Any dishonest method of advertising in interstate commerce, which you allege to be an unfair method of competition, if submitted to us, will be investigated and passed upon in the same manner as other complaints are passed upon."

Mr. Houston then stated that the association would submit to the commission at once a number of complaints against dishonest advertisers in various parts of the country.

The organization, Mr. Houston said, was founded to fight "grave abuses in advertising" resulting in injury of the public and honest business men, and it has achieved the enactment in thirty-two states of laws against dishonest advertising. In addition each advertising club maintains a vigilance committee which ferrets out and exposes cases of dishonest advertising.

"In the last year," Mr. Houston said, "we have taken up over 900 cases of unfair competition, dishonest advertising, and fraudulent advertising. Invariably we go to the publisher who has carried what we believe a misleading statement; we go to the advertiser, and we proceed along those conservative lines preliminary to prosecution, which follows if the correction has not been brought about of what we feel is a definite violation of the law and a cutthroat practice."

Mr. Houston said that while this work is carried on successfully under state laws, there is the twilight zone of interstate commerce in which the assistance of the trade commission is needed. He said also that the organization is helping the postoffice department to run down quack cures and get-rick-quick frauds, which flourish upon the facilities of the mail service.

H. J. Kenner, executive secretary of the national vigilance committee of the association, gave specific instances of dishonest advertising. He told how the organization exposed a false representation of shoes by a large mail order house and turned over to the postoffice department the prosecution of a Chicago concern that was coining money out of a watch swindle through advertisements in farm papers.

Too much stress cannot be placed upon the great and urgent need for just such activity in the matter of curbing commercial sharks in their efforts to swindle the unwary and gullible.

Not until the advertising and faker has been thoroughly squelched will the legitimate advertiser come into his own.

IMPORTANCE OF DIET AND EXERCISE.

Too little thought is given to the all-important matter of diet by the average individual. Perhaps this applies more particularly to Americans, who in foods as in everything else pertaining to life, are given to extremes. The following interview between H. N. Hall of the New York World, and Surgeon-General Rupert Blue of the United States Public Health Service, will be of interest to readers of this Journal:

"Ten years could be added to the life of every man and woman in the United States if the public health service had the powers of a dictator."

Surgeon-General Rupert Blue of the United States Public Health Service, answered the smile of incredulity with which I received this statement by saying, according to Henry N. Hall in the New York World:

"There's nothing extraordinary about that. Already by controlling the infectious diseases of children and by a better knowledge of hygiene, we have increased the average human life in this country by twelve years, according to some authorities, and if we could get the proper co-operation and had the laws and the money we could add another ten years.

"At the present time longevity is increashing up to 40 and from 40 to 60 mortality is increasing. In other words, more people live to be 40 than ever before, but after that they die quicker. The reason is that their kidneys get out of fix and their arteries begin to harden, and they die from some one of what we call the degenerative diseases.

"Now these diseases are most often the result either of some infectious disease of childhood or of foolish and improper living. It is a fact that in the United States today, especially in the big cities, nine people out of ten eat too much and exercise too little, and—most important of all—do their work with an amount of superfluous effort that wastes their energy and places an undue strain upon their minds and bodies.

"If you could get people to take a proper amount of rest and recreation, to be careful with their food, and to avoid lost motion in their physical and mental work, it is wonderful what an effect it would have on the vital statistics of this country."

"Well, doctor," I asked, "how long should a man work, what recreation should he take and how much should be eat?" The surgeon-general said:

"It depends to a great extent on the kind of work a man does. Eight hours of hard physical work is enough, but men who are out in the open air and live under healthy conditions can work ten hours without injury. But the eight hour day is a good rule to go by. It is also suited to the average man who works indoors in a city."

American Specialty Manufacturers Hold Seventh Annual Convention at Detroit—Klautz Elected to Presidency

THE seventh annual convention of the American Specialty Manufacturers' Association, which was held at Detroit, Mich., November 18 and 19, was called to order by President Walter B. Cherry on the morning of Thursday, the 18th, at 10 o'clock. Some executive work was done by committees on Wednesday; but the convention proper opened the following day.

The invocation was pronounced by Rev. W. H. Wray Boyle.

The convention was welcomed to Detroit by George H. Fenkel, Commissioner of Public Works of the city. Fred Mason, vice-president and general manager of the Shredded Wheat Company, responded to the address of welcome upon invitation of the chair.

Mr. Mason's address was followed by the roll call and the reports of the board of directors and of officers. Upon motion of Fred Mason the reading of minutes was dispensed with.

President Cherry's report follows:

"In the seven years the American Specialty Manufacturers' Association has been in existence, it has carved a very positive and widely recognized place for itself among the big trade organizations of the United States. In these days of organization and co-operative service, it would be strange indeed if the manufacturers of the well and favorably known branded specialties in the grocery and drug trades were not organized for mutual benefit and to better serve customers and friends.

"The approaching Thanksgiving season brings more prominently to our minds than possibly ever before the satisfaction and gratitude of the American people that we are permitted to pursue the ordinary course of our every-day activities in security and peace, at a time when the larger part of the world is engaged in a destructive and deadly struggle. I feel safe in saying that the average American, without regard to creed or politics, will offer a prayer of gratitude that this great country of ours is spared the awfulness of war. Under the circumstances, we should all support at this time the great man at Washington who today is bearing the greatest burdens of any President since the martyred Lincoln.

"Since the Philadelphia convention one year ago, in November, 1914, this organization has been exceedingly active. It has done things—it intended to do things, and the results speak for themselves.

"We have very closely cemented the friendships and mutual interests of our members, with the splendid result that to my knowledge there are no dissensions, no critics and no faultfinders in our ranks, but rather we are uniformly all more than ever loyal to our organization, and believe in its welfare and its ability to serve as never before.

"Our present membership of 124 members shows an increase of 11 members over 113 members registered at the time of the Philadelphia convention. But 11 resignations have been presented during the past year.

"Your organization and your president have been honored from time to time during the past year by sister organizations, and it has been my personal privilege to represent the association at various banquets and meetings, including:

"The New York Wholesale Grocers' Association banquet in New York City on January 21 last;

"The New York Association of Manufacturers' Representatives banquet on February 10 last;

"The Tri-State Wholesale Grocers' convention at Scranton, Pa., on March 11;

"The Indiana Wholesale Grocers' banquet at Indianapolis on April 14;

"The annual meeting and convention of the National Retail Grocers' Association in San Francisco during the second week of May; and again the third week in May I appeared before the National Wholesale Grocers' Association annual meeting at San Francisco.

"I have also had the pleasure of lunching with the St. Louis and Chicago Auxiliaries, and the pleasure of meeting, by personal call and appointment, many members of the parent organization and men connected with our efficient auxiliaries.

"It has been the policy of this administration to develop an active forward movement—to do things rather than promise them.

"The activities of our board of directors are plainly indicated by the splendid attendance at the several meetings held during the past year. It must be remembered that our directors attend their meetings without compensation, and that their time and services are gratuitous. It is to be hoped some day that the association's finances will permit proper compensation for certain expenses in connection with these directors' meetings.

"The splendid work of our legislative committee, backed by our able counsel, has strengthened our position, as an organization, with our friends in the trade, and with the Federal and State Officials charged with maintaining food laws and their regulations.

"Charles Wesley Dunn, our counsel, has been most energetic and constant in his efforts on behalf of the organization, and to him we owe a very unanimous vote of thanks for his advice and willing assistance at all times.

"Our membership committee has been active and has done splendid work.

"Our publicity committee has provided for us dignified and forceful publicity, and I recommend even greater activity in this department.

"Our auxiliaries committee has proven its certain worth by its activities in developing the Philadelphia and New York City Auxiliaries to a point of very marked efficiency, and we must not overlook the fact that our auxiliaries are a very important factor in our progress. The men in our auxiliaries are on the fighting line. They are in close contact with action at all times, and we will do well to bear in mind the efficiency of these men, and I believe we should counsel with them oftener. I would recommend that the plan of an auxiliary members' conference at our annual meetings be a fixture in our annual convention programs in the future, and that, as occasion may require, the leaders in the auxiliaries be invited to meet with our directors for the discussion of matters of common interest.

"Our trade sections committee has assisted very materially in developing a greater interest and co-operation among our members in the same line of trade, and the A S M A trade sections today are very strong organizations within the parent association. The trade sections plan cannot be too highly commended.

"I would recommend to the next administration that a so-called scientific section be developed by our trade sections committee, and to include chemists, factory superintendents and managers connected with the organizations represented in this association.

"The past presidents of this association are splendidly qualified to consider the recommendations of the outgoing president. I recommend, therefore, that a continuous and permanent committee, known as the past presidents' conference, be developed and maintained, and to include five men, all of whom have been presidents of this association during the last

five different administrations. This past presidents' conference is especially equipped to determine the acceptability of any suggestions which may be offered for the good of the organization.

"An arbitration committee has been appointed for conference, as required, with the National Wholesale Grocers' Association, and I urge that inasmuch as this committee will hardly have an opportunity to get under way during the present administration, that it be continued, as it now exists, during the next administration. Fortunately, there are no particular matters to arbitrate at this time, but Mr. Walter B. Timms, chairman of the arbitration committee of the National Wholesale Grocers' Association, asked that we have available an arbitration committee from this organization, hence this recommendation.

"In my remarks before the National Wholesale and Retail Grocers' Associations in San Francisco last May, I recommended the appointment of general conference committees from the Wholesale Grocers, the Retail Grocers and the Specialty Manufacturers. This proposition was promptly adopted by both our sister organizations, and a conference committee from the American Specialty Manufacturers' Association, comprised of Mr. A. C. Monagle, chairman, together with Messrs. W. H. Lipe, W. M. McCormick and W. L. Sweet, was duly appointed, and met on November 3 in New York City in conference with the Wholesale Grocers' conference committee especially appointed by President Whitmarsh, and composed of Mr. Fred R. Drake, chairman, and Messrs. Wm. Judson and Douglas H. Bethard. This first authorized and official meeting between conference committees appointed from the Wholesale Grocers' and the Specialty Manufacturers' Associations, was largely one of get-together and general consideration. It appeared to be the opinion that much good unquestionably could be accomplished by regular conferences between these two committees. I most earnestly recommend that this conference plan be continued by the next administration.

"I suggest that the National Canners' Association be invited to appoint a special conference committee to meet a similar conference committee from this association, to review matters of common interest for the mutual welfare of both the Canners and the Specialty Manufacturers, and to improve their trade service wherever possible.

"I want to add a word of commendation and thanks right here for the hard work performed by the committee on arrangements for this Detroit convention. Mr. Charles T. Lee of Battle Creek and his assistants have really been under adverse handicaps in making up the program we shall enjoy, but that seemed to make no difference to these gentlemen, and they simply went right ahead and arranged things as they wanted them, and secured the speakers they wanted, without regard to handicaps. I want to personally thank Mr. Lee and his confreres at this time for what they have accomplished, and that should include sincere thanks to Mr. Geo. Nowland, who is in charge of the banquet tonight.

"I am greatly indebted to our good secretary, Mr. H. F. Thunhorst, for his uniform courtesy and patience and for his activity at all times and keen loyalty to the interests of this organization.

"To every director, to all committee chairmen and members, to Counsel Dunn and to Secretary Thunhorst, I want to express repeated and heartfelt appreciations and gratitude for the fine co-operation at all times given to the present administration. I bespeak the same willing aid for my successor."

The reports of the various committees were now read by the chairmen.

The report of the legislative committee was read before the convention by A. C. Monagle, chairman. It is an interesting paper and is given here in full:

"The past year has been full of interest and activity for your legislative committee. The Federal Congress and the legislatures of forty-three states and of the several territories were in session. Thousands of bills, of greater or less interest to members, were examined and thousands of new laws were enacted. In Massachusetts, New York and California, alone, over two thousand new laws were enacted. The legislative wheels seem to be accelerating each year.

FEDERAL.

"Congress disposed of the principal administrative measures in the two preceding years—the tariff, currency and banking, anti-trust and trade commission laws.

"An interesting and important law enacted during the past year was that providing for the improvement of the diplomatic and consular service, providing for the appointment of consuls to grades instead of posts, so incorporating the merit system.

"There was also enacted the Federal Narcotic Law, regulating the traffic in narcotic drugs—the most important drug law ever enacted in this country, it is believed, following the enactment of the pure drug laws.

"The now famous Cummins amendment of the Interstate Commerce Act was also enacted, providing that carriers accepting shipments moving in interstate commerce would become liable to the shipper for the full value of the shipment, despite any limitation of liability in the bill of lading, etc., unless the actual value of the property is declared in writing by the shipper at the time of shipment. This legislation has probably disturbed, to a considerable degree, the honest and comfortable sleep of many conscientious men, and either developed or overdeveloped human veracity.

"The so-called LaFollette American Seamen Act is much in the public consideration at this time. It is asserted by the shipping interests that this act will drive the American flag from the seas. The country at large is much concerned by the present transition of American shipping from American to foreign hands. It is highly important that this matter should be carefully investigated by the government and receive the careful and patriotic attention of congress, so that American shipping may be promoted and not retarded or disturbed, and that at the same time the proper welfare of the American seamen may be conserved.

"The President vetoed the proposed Immigration Literacy Test Law.

"The administrative government-owned shipping bill failed of enactment.

"The proposal to provide for a more autonomous government in the Philippine Islands has raised a very serious question. We have quite divergent opinions from patriotic persons having an intimate knowledge of this important problem. The responsibility thrust upon us in the Philippine Islands must be accepted and solved solely on the basis of the best interests of the people of the Philippine Islands.

"The question as to rural credits, to equalize the rates of interest upon farm loans, to create a standard form of investment, based upon farm mortgages, will probably be finally considered by Congress during the coming winter and a law enacted relating thereto. The promotion of our agricultural interests is so close to our material national welfare that proper constructive legislation of this character will, doubtless, be of great economic value.

"It appears certain at the present time that Congress will be forced to re-enact the Emergency Internal Revenue Act.

"We believe that the appointment of a Federal Tariff Commission, composed of distinguished and public-spirited experts to scientifically analyze the production of commodities at home and abroad and to recommend sound, scientific and equitable tariff schedules would be beneficial to our national welfare. Scientific tariff adjustment in order to foster and promote legitimate American industry, and not for the purpose of protecting the inefficient or encouraging a monopoly is essential to the permanent prosperity of this country. Congress is only able to act intelligently upon this important subject for the benefit of all the people when such action is predicated upon demonstrated and persuasive facts, open to general inspection.

"We believe that Congress should enact necessary anti-dumping legislation, to prevent the undue flooding of the American markets at the termination of the European war, at the expense of legitimate domestic industries.

"We recommend the enactment of such Federal legislation as will promote the extension of our foreign commerce, by providing not only for a more efficient development of our government foreign commercial service, but, also, permitting co-operation among the exporting manufacturers to enable the meeting of the competition of foreign combinations of industry.

"We favor a Federal budget system, whereby the expenditures of the Federal government may be systematized and economized in true harmony with the principles of sound business management.

"We recommend that the incoming legislative committee, acting with our counsel, co-operate with the Federal Trade Commission, the United States Chamber of Commerce, the American Fair Trade League, and others interested, in the promotion of such a Federal fair trade law as will permit independent, judicial recourse by the party injured for the purpose of obtaining relief from injury caused by any unfair methods of trade or commerce, in addition to the procedure now provided through the medium of the Federal Trade Commission.

STATE LEGISLATION.

"As previously indicated, the legislatures of forty-three states were in session during the past year.

"Honest advertising bills were proposed and enacted in many states, which bills received our active and earnest endorsement. We recommend the appointment of a special committee during the coming year charged with the special duty of promoting this class of legislation, to work in harmony with the Associated Advertising Clubs of the World.

"Bills requiring the declaration of the quantity of the contents in the case of packaged food were proposed in many states during the past winter and enacted in a number of states. This legislation received our cordial support. It is our object not only to encourage these provisions, but to see to it that these provisions are uniform with the similar provisions of the Federal Law, and that due provision is made for uniform regulations permitting variations and establishing tolerance and exemptions.

"We favor the enactment of proper food inspection and sanitation laws by the several states, believing that such laws are second to none in importance in the interest of the public welfare. We recommend the appointment of a special food inspection and sanitation committee, which shall be authorized and directed to recommend to the legislative committee a plan or method whereby food inspection and sanitation may be promoted. We recommend that this committee act in co-operation with the Association of American Dairy, Food and Drug Officials, and all others interested.

IN GENERAL.

"We express our sincere regret that this association was unable to be represented at the last annual meeting of the Association of American Dairy, Food and Drug Officials, held in Berkeley, Cal., owing to the circumstances beyond control. We tender to that organization our most cordial co-operation.

"We express the appreciation of the food trade of the administration of the Federal Food and Drugs Act under the direction of Secretary Houston and Dr. Carl L. Alsberg.

"We note with approval, particularly, the appointment of a legal adviser as an assistant chief of the Bureau of Chemistry.

"We note with particular approval the effective work being accomplished by Dr. J. S. Abbott as chairman of the Committee on Federal and State Co-operation in the Federal Bureau of Chemistry. We believe that the appointment of this committee is a long step in the right direction.

"We would recommend that our legislative committee during the coming winter arrange for a conference with the Association of American Dairy, Food and Drug Officials to consider the promotion of the uniformity of our food laws.

"On behalf of our macaroni section this committee promoted a national campaign looking to the prohibition of the use of artificial color in such alimentary pastes as macaroni, spaghetti, vermicelli and noodles, with the result that such regulation was adopted by the United States government and the several states.

"We note that despite the express provision contained in the Federal Constitution, authorizing Congress to establish standard weights and measures that no Federal legislation has ever been enacted establishing a general and national system of weights and measures. We recommend that a special subcommittee of this committee be appointed to take up this important matter with the Bureau of Standards, United States Department of Commerce, in order that this organization may co-operate in the enactment of a general Federal law establishing a national system of standard weights and measures.

"We recommend that Congress enact the necessary legislation which will prohibit the use of the channels of interstate commerce for false and fraudulent advertisements of foods.

"We recommend the amendment of the Federal Food and Drugs Act to expressly permit a judicial review of administrative decisions under that act rejecting importations of foods and drugs.

"We recommend that the Federal Department of Agriculture arrange with the Department of Commerce to have transmitted to said Department of Agriculture as complete a synopsis as possible of the food and drug laws and regulations of the foreign governments, and that an arrangement be made for the receipt of this information by the Department of Agriculture as collected by the government diplomatic or commercial agents, and that this valuable information be published from time to time in the Federal Service and Regulatory Announcements.

"We recommend that the incoming legislative committee co-operate in the effort now being undertaken to bring about a uniformity in the commercial laws of the several countries of North, Central and South America.

"We endorse the splendid work being accomplished by the United States Chamber of Commerce and offer our continued co-operation.

"We recommend our continued co-operation in the special committee on uniform food and drug regulation of the United States Chamber of Commerce and in the National Food Trades Conference, believing that these two bodies will accomplish much for the food trade on behalf of uniformity."

Among the speakers who addressed the convention at the afternoon session Thursday were Congressman Frank E. Doremus of Michigan, William Judson, ex-president of the National Wholesale Grocers' Association, and Charles Wesley Dunn, counsel for the American Specialty Manufacturers' Association.

Congressman Doremus directed his remarks largely to the subject of national preparedness for defense. He was tendered an ovation upon the conclusion of his brief address.

One of the principal addresses of the convention and one which was greeted with prolonged applause was that of Charles Wesley Dunn, counsel for the American Specialty Manufacturers' Association. Mr. Dunn said:

"There is a patriotic subject much before the American people at the present time, portending a vast influence upon our future national welfare and security—I refer to the subject of 'National Preparedness,' the intelligent, deliberate and voluntary devising of national protection against hostile invasion. I am wondering if there is not a thought here we may well take to heart, to be translated into an inspiration for the food trade, the thought of food law preparedness, the intelligent, deliberate and voluntary anticipation of the certain trend of future food regulation.

"It is sometimes lightly asserted that the Federal Pure Food Law is the last word, the high tide of food regulation. This assertion goes direct to the heart of the reason for being and future of food regulation. We aver, without qualification, that, on the contrary, and as a fact, the Federal Pure Food Law is the beginning, the basic law from which will develop diversified regulation.

"The most important and fundamental problem in food regulation today, in our judgment, the problem of food inspection and sanitation, the very first principle in food regulation, is without the operation of the Federal Pure Food

Law. We refer to food inspection and sanitation in all places where foods are prepared or handled for public service, an essential part of that enlightened propaganda termed 'preventive medicine.' The question of food sanitation and inspection is only beginning to receive the attention it merits and will have. Year by year advance is evident toward the establishment of a Federal Department of Health, of equal foundation with the other great administrative departments. A definite, effective and generally accepted plan of national co-operation between the several state food law administrative departments and the Federal Department of Agriculture not merely to bring about uniformity of law and enforcement, but to undertake the real work of the future food regulation, that of developing the science of food chemistry, for the extension, conservation and utilization of our available food supplies, supplementing the scientific promotion of agriculture—is but a question of time. There are no Federal cold storage, feeding stuff, fertilizer, standard weights and measures, medical, poison, pharmacy, etc., laws. A Federal Narcotic Law has just been enacted. The subject of the proper regulation of the treatment of narcotic addicts will be years in solution. Compulsory registration, dating of packaged foods, and many other important innovations are being agitated. Now we hear of the grading of qualities, following the standardization of composition and name. A multitude of problems remain open under the existing general law, such as standards, keeping qualities, etc. Indeed, it is true that food regulation is just beginning.

"That the needed regulation is certain to come, perhaps a little delayed, but inevitable, history demonstrates. There is nothing more certain or accurate than an aroused and intelligent public opinion in a democracy. The public will be properly served, if not voluntarily, then by compulsion. Food regulation usually develops by evolution, step by step, one advance predicating the other. The history of food regulation in this country has been the history of state initiative finally crowned by Federal regulation. The course of future food regulation will be that of co-ordinated effort between the central Federal government and the individual states acting along a definite and generally accepted plan of co-operation. Then again food regulation sweeps in on the wave of a great popular reform, as, for example, the enactment of the Federal Meat Inspection Act. However the method, despite the obstacles, needed food regulation is inevitable.

"Before passing to the manufacturer's prime interest in the future of food regulation, I would like to indicate my conception of the three fundamental principles upon which all future development of food regulation must be based, namely:

"A. Such regulation must be based upon a sound public need, promote the general public welfare, and in harmony with sound public policy.

"B. Such regulation must be inherently just and practicable, capable of commercial application in accordance with the fundamental laws of economics, and in keeping with sound business principles.

"C. Such regulation should be universal and uniform in effect.

"A regulation attractive in theory, but destructive in practice has no place in food regulation. A regulation squaring with the three basic principles above indicated is beneficent and imposes no undue restriction.

"We advance now the proposition that the best friend of the food industry, that the principal and most valuable asset in the good-will of the consolidated food industries of this nation, is just and effective food regulation, best expressed, perhaps, in the homely phrase, 'a square deal to the consumer.' In unrestrained commerce some people won't be right, although they can, others can't be right, if they would. A little statutory moral backbone is needed.

"I confess to the deepest sympathy with the complaint that we are being over-regulated, that the good old-fashioned way in which we grew up of doing what we pleased, so long as we did not step on our neighbors' toes, is rapidly passing. That now we are beginning to eat, drink, breathe, act and live according to law and regulation. That statutory morality is rapidly taking the place of human morality. That no other people in the world are subject to so many independent legislative bodies and to such a mass of diversified legislation as are the American people. But conceding all this, I cannot yet believe that a law prohibiting larceny is an imposition on business; that a law prohibiting fraud and deception and injurious adulteration, requiring an honest statement of quantity of contents, requiring clean conditions of manufacture, is placing an undue burden upon the industry.

"Conceding that the principle of food regulation is right, that such regulation is needed, then it becomes the duty of the food manufacturer to promote an effective and practical remedy. Outside of the question of right involved, it is the best business policy to encourage and promote this just, needed and uniform regulation.

"A. By so doing the food manufacturer wins the confidence of the consumer, wins the confidence of his customer, his buyer. Some industries, such as the oyster industry, have been under a cloud of popular prejudice, because conditions were in part requiring a remedy. The wisest course of the enlightened packers was to hustle right in and clean out the conditions complained of, voluntarily, win the support of the administrative department, Federal and State, and demonstrate by action that here was an industry deserving the highest degree of public confidence. If the consumers know that the food manufacturer is heart and soul not only back of but promoting conditions for the betterment of purity and honesty in the food industry so much the more will be the public confidence, evidenced by purchasing support. It is common sense for the food manufacturer to establish a relationship of confidence with the consumer.

"B. Promotions of just, effective and uniform regulation eliminates unfair competition, the greatest obstacle to fair trade. It is a glorious thing to be the maker under your own brand of a wholesome, nutritious, delicious and honest food, nourishing, strengthening and heartening the community. But this clean-hearted, pure and healthy bodied and honest countenanced little man finally leaves his home and goes out into the world. There he soon meets as competitors pretty young men, dressed up so nicely, innocent looking and quite inviting. But if we follow these young men home we see dirt, filth and sordid surroundings; if we test his blood we find signs of infection; if we rub off the paint from the cheeks we find pallor and inferior stock, and so on. It is the same story as in life itself. The legitimate manufacturer must face this trickery and unfair competition, in every direction, mostly dishonest competition, small and local in character, but of large proportion in the aggregate. By this statement I do not intend to be destructive in criticism, for, on the contrary, the food regulation and products of this nation, as a whole, are not surpassed anywhere in the world. But much remains still to be accomplished. The legitimate manufacturer, by far the majority, has the strength and power to eliminate unfair competition in food commerce and his strongest weapon is effective food regulation. This again is common sense.

"C. Besides winning the confidence of the consumer, and eliminating unfair competition, by promoting just, effective and uniform regulation, the food manufacturer will lower his civil risk liability. If a 'wee sma' mousie' or a cigar butt, for example, through carelessness and improper conditions of manufacture, contaminate a food to the physical injury of the consumer, the manufacturer is liable for considerable civil damage. Thus by promoting proper food regulation, voluntarily or by law, the civil risk liability is almost eliminated, and the exploitation of this class of damage actions by designing individuals is reduced to a minimum. This again is common sense. The public has a way of lumping food manufacturers together and detrimental conditions in one spot are apt to be charged up to the industry as a whole.

"The manufacturer bears the first responsibility in promoting food regulation, because he is the maker, most familiar with the facts, and is held responsible by dealers and consumers. This responsibility is not a burden but a benefit which may be capitalized to advantage. And to the lasting credit of the food trade it has realized its responsibility and much of the progress in food regulation today is due entire-

ly or substantially to the food trade. Pure confectionery, honest alimentary pastes, wholesome canned foods, honest weights and measures, proper sanitation—who is it that is preaching this cause more effectively and definitely than the conscientious manufacturer who has voluntarily adopted the principles which the law will finally impose upon all. The actual demonstration of the good business and justice of proper food regulation is the practical basis of advancement in such regulation.

"The food manufacturers who have vision, who see that a successful food business is tied close to an ideal, who look ahead toward the horizon, and catch the faint brushing of the breeze to follow, these manufacturers must actively take up the fight for the general adoption of the principles to which they had dedicated their own lives and business. We must now look around and ahead and put through the regulation that is needed, on the basis that improvement in and benefit to the whole industry is not only right in ethics, but good business. The food manufacturers must canvass the situation and put their shoulders and influence back of that which should be, and which must be practical as well as right. By so acting the effected regulation, sound in principle, will be practical in application.

"In thus preparing for the future, co-operation is essential, co-operation with the consumer, with the official, with all interested, real, sympathetic and effective co-operation. We must each take the other more into our confidence, relying upon the other's sincerity.

"There are two kinds of national preparedness illustrated by the European war. That preparedness which springs from an all powerful, dominating, supreme national government, laying the iron and master hand upon people and property shaped to meet the national policy. There is another kind of preparedness which springs from the voluntary intelligent co-operation of a convinced people. This last method is that which is in harmony with the principles and form of our own government.

"And the same principles which underlie the conception of national American preparedness underlie American food law preparedness; that is, the voluntary, intelligent co-operation of our convinced food manufacturers, preparing for and quickening that which is just and certain in the development of food regulation."

William Judson, who addressed the convention Thursday afternoon on behalf of the National Wholesale Grocers' Association, said:

"The thought uppermost in mind at the moment is one of regret that President Whitmarsh of the National Wholesale Grocers' Association, is prevented, by causes beyond his control, from being with you today.

"I feel very much at home amid these associations. My happiness in being with you on this particular occasion is greatly enhanced by the fact that your meeting is being held in the commercial metropolis of my own state.

"Statistics reveal the fact that during the past five years Detroit has grown faster than any other city in the world. Detroit now occupies the fourth place in all America as a manufacturing city and ranks third in America as an exporting city. Past her water front there sweeps a commerce that in tonnage exceeds that entering and leaving the port of New York City.

"Last year Detroit paid out in industrial wages one hundred and twenty millions of dollars and led all the cities in the world in the manufacture of motor cars. This year it is confidently predicted that Detroit will turn out three hundred and ninety-five thousand motor cars, valued at four hundred millions of dollars.

"So recently as 1900 Detroit banks had only seventy-six million dollars in deposits, while at this time her banks have deposits in excess of two hundred and twenty-five millions of dollars.

"The wholesale grocers are the natural channel through which your product is almost exclusively distributed. Our interests, therefore, are mutual and vitally so. We should work together, hand in hand, heart and mind, in our efforts to serve the public honestly, efficiently and beneficently.

"I am fully conscious of the fact that the wholesale grocer exists because he renders a public service and for no other reason. The idea I mean to convey is that he does not exist through whim, caprice or mere volition, but because he renders a service to the public that can be rendered to better advantage through its organization and equipment than through any other existing instrumentality. His success will be measured by the industry, fidelity and integrity with which he discharges the function of distributing meritorious commodities to the people at large better than can be accomplished by any other system.

"In order to protect his own interests, as well as those of his customers, he must be discriminating. In the exercise of necessary and proper discrimination he, inevitably, although involuntarily, at times becomes the arbiter of the fate of a manufactured article. This often proves an embarrassing and trying position in which to be placed. The buyers of a wholesale grocery house are neither infallible nor endowed with the gift of prophecy. It is often impossible for them to determine whether a new article, offered for sale to the public, has real merit or will prove popular with the consumer. A mistake made by the buyer may not only prove costly in money, but still more so to the prestige of the house. Therefore, desire to be accommodating to the salesman of the new commodity and also disposition to be in the lead in introducing new articles to the trade must be tempered by considerations of prudence as to the best interests of the house and its customers.

"I have stated that our interests are mutual. Indeed, I am glad to voice a sentiment that I know we all feel and that is that a genuinely fraternal feeling exists between the members of the American Specialty Manufacturers' Association and the members of the National Wholesale Grocers' Association. Yet, in the prosecution of a business of such magnitude as that which exists between the members of your association and the members of ours, we would indeed be more than human if minor points of friction and misunderstanding should not develop in the course of business. Wholesale grocers appreciate the orders turned in to them by your specialty salesmen and the credit departments of wholesale grocers co-operate in a generous spirit with specialty salesmen, properly accredited and offering goods of merit. But the credit department of any wholesale grocer house is in a far better position to judge the distributing ability and credit limitations of a given retailer than a specialty salesman can possibly be.

"There is a natural and a perfectly human disposition on the part of specialty salesmen to overload the retail buyer. Then, too, specialty orders are often taken for more or less remote future delivery and it frequently happens that, on second thought, the retailer becomes doubtful of the wisdom of his purchase from a specialty salesman and refuses the goods on delivery by the jobber at the specified time. This is particularly true of that class of orders in which every condition is not specified in writing and signed by the buyer.

"In recognition of our mutual interests it behooves us to work harmoniously, in a broad spirit of helpfulness, confidence and charity. This, I know, the wholesale grocers earnestly desire to do and I need no further assurance of your disposition to meet us half way.

"The rapid evolution of trade and industrial methods keeps us all busy in adapting ourselves to new conditions as they arise. In the very nature of the case your methods are more intensive than are those of the wholesale grocer. You have but one or at most only a few articles to handle, while we have a vast number. Your original and aggressive methods of introducing and pushing the sale of your wares often challenge our admiration even if they do sometimes run counter to our methodical ways of doing business.

"We are all proud of the fact that legitimate business is now conducted on a higher ethical plane than ever before. We are becoming more and more conscious all the time that the moral tone of the whole business world is growing better—more sensitive to wrong and more zealous in adhering to the right. This tendency is now being accelerated by general recognition of the fact that it pays. It pays not only in enhanced profits, through mutual confidence, but it pays still

more largely in considerations of self respect and in close and confiding comradeship."

"Mr. Judson then reviewed the world outlook, the opportunities and responsibilities resulting therefrom; the change from a debtor to a creditor nation; the temptations that rise and vast responsibilities which, he says: "We can only meet by earnest co-operation in matters of statecraft, economics and finance.

"To all human appearances we are entering upon a period of the greatest material prosperity that this or any other nation ever enjoyed. Nature has blessed us with bountiful harvests for two seasons in succession and the world awaited impatiently the ripening of these harvests to pour in upon us a flood of gold in exchange for our surplus food products.

"Another feature of importance on the constructive side of industry in the United States is the fact that since 1907 we have had the soft pedal on our home expenditures. Both individuals and corporations have been economizing to the utmost and when the European war broke out there was in the United States a practical suspension of every expenditure that could possibly be avoided.

"If we take advantage of the opportunities that a kind fate has brought to us in a broad, humanitarian, helpful and determined spirit we shall soon surpass, in all the elements of national wealth, prestige and greatness, anything that the world has yet known.

"If, on the other hand, we fail to grasp the situation in a broad and generous way; if the spirit of greed, avarice and selfishness shall prevail we will deserve whatever unhappy fate may be visited upon us as a punishment for neglected opportunities.

"While the opportunity lasts we should, by all means, intrench ourselves in the trade confidence of the world. We should vigorously continue the policy we have commenced of fortifying ourselves with the obligations of foreign nations, maturing at distant dates, so that when gold shall begin to flow out, as it inevitably will, interest charges will be accruing to us instead of against us as in the past.

"While the opportunity lasts of putting our houses in order we should pay our debts and place our respective business enterprises upon an impregnable financial basis. By so doing we will not only be providing for our own peace of mind and furthering our own best interests, but we will, at the same time, be placing ourselves in position to give both moral and material aid to the unhappy nations of Europe in their struggle back to normal conditions after the war.

"Our business men, in all the walks of life, have given to industrial America its prestige, exceeded by no other nation. But doubtless for reasons satisfactory to themselves and unnecessary to discuss here, the lawmakers of our country have spared no effort to discourage and humiliate the promoters of all this industry and to deprive the country of the benefits of their genius and hard work.

"We want all of our great industries to be conducted in a spirit of fairness and on a basis of righteousness. When they are so conducted we want them to reap the legitimate fruits of their genius, industry and courage, without terrorism at the hands of self-seeking politicians. I say these things with no intention whatever of encroaching upon the field of political controversy. But, if the discussion of economic propositions in which we are all vitally interested unavoidably trenches upon political imbecility so much the worse for politics.

"I cannot refrain, as a parting word, from voicing one earnest hope and that is that in the tidal wave of prosperity that seems to be approaching we will not be weak enough as individuals or as a nation to give way to luxury and riotous living. This is the one dread that haunts the minds of thoughtful and wholesome people. In view of the unspeakable poverty, misery and wretchedness of our fellowmen across the water, such a course would be unbecoming and un-Christianlike even if it did not do our own characters immeasurable harm. Happily, the voices of those who speak with the authority of public confidence, in different parts of the country, are being raised in warning against such a course, and let us pray that it will be heeded.

"I am sure we will all take these obligations to heart and meet the greatest crisis in the history of the human race in a manner creditable to the best traditions of American manhood."

Friday morning the conventioners motored to the Ford automobile plant for a visit of inspection, and, upon their return to the Statler hotel, entered into executive session.

At the afternoon session the convention was addressed by Frank B. Connolly, president of the National Retail Grocers' Association.

The reports of the resolutions committee, the special committee and the nominating committee now followed in the order named.

Carl A. Lautz, of the Lautz Brothers' Company, Buffalo, was the unanimous choice for president. All the other suggestions of the nominating committee were likewise accepted and they were elected by acclamation.

The first vice-president chosen was A. M. Alexander of the Foulds' Milling Company; second vice-president, R. R. Moore of the Diamond Crystal Salt Company; third vice-president, W. L. Sweet of the Rumford Chemical Company; treasurer, Victor Garrett.

As directors for three years, W. B. Cherry, retiring president; Fred Mason, retiring first vice-president; C. M. Rich of the Purity Oats Company, and S. H. Small of the Postum Cereal Company.

H. F. Thurnhorst was reappointed secretary of the association by the board.

The resolutions adopted covered a wide range and were the largest in volume that have ever come before any convention of this organization. None of them was particularly startling. The association offered its continued co-operation with the association of American Dairy, Food and Drug Officials; reaffirmed its appreciation and confidence in the able and just administration of the Federal Food and Drugs Act under the Secretary of the Department of Agriculture, D. H. Houston, and the chief of the bureau, Dr. Carl L. Alsberg; tendered to the Department of Agriculture, on behalf of the association and the macaroni trade section, sincere appreciation for the regulation prohibiting the fraudulent use of artificial color in macaroni, spaghetti, etc.; indorsed the adoption of the Federal budget system on the ground that it is in the interest of economy, standardization and sound business management, and recommended to the incoming administration the advisability of appointing a special committee charged with the duty of promoting effective, equitable and uniform, honest advertising laws in the several states, and in addition a law prohibiting false and fraudulent advertisements of goods sold in interstate commerce.

Thanks were extended to the Federal Insecticide and Fungicide Board, particularly Dr. J. K. Haywood, its chairman, for the constructive co-operation in applying the Federal insecticide act to lye and chlorinated lime.

Resolutions recommended to the new administration the arrangement of a conference with the Association of American Dairy, Food and Drug Officials to consider the promotion of the uniformity of food laws; urged the enactment of a Federal law establishing a national system of standard weights and measures and requested the appointment of a special committee to carry out that work. Other resolutions reiterated approval of the enactment of laws by the several states requiring the declaration of the quantity of contents in the case of packaged foods in harmony with the Federal law and recommended an amendment to the Federal food and drugs act to expressly provide for the judicial review of administrative decisions under that act rejecting importations of foods and drugs.

The United States Department of Agriculture was asked to act in conjunction with the Department of Commerce to arrange for the transmission of a complete synopsis of the foreign laws and regulations governing the importation, manufacture and sale of foods and drugs in foreign countries, to be published from time to time as obtained. A resolution approved of the continued co-operation, with special committees on uniform food and drug law regulation, of the

Chamber of Commerce of the United States and the National Food and Trades Conference.

The association deprecated the injury to American manufacturers from dumping foreign made products into this country and asking for Federal anti-dumping legislation as a protection to legitimate domestic industries; gave approval to the enactment of such Federal legislation as will promote the most efficient development of the Federal foreign commercial service in order to promote the interests of American exporters; declared for effective and equitable regulation for sanitation and inspection of all places where food products are manufactured, packed or handled for public consumption as the basic principle in all food regulation and essentially in the interest of the general public welfare, claiming that it is the duty of food manufacturers to co-operate in the promotion and realization of such regulation, and charging the incoming administration with the appointment of a special committee to investigate the question of food sanitation and inspection and to devise with the legislative committee a definite plan whereby such effective and equitable food regulation and inspection and sanitation regulation may be promoted, they to work in co-operation with Federal and State food officials.

With regard to the agitation against packaged foods, the convention expressed appreciation to the special committee on packaged foods for the preparation and distribution of an instructive and illuminating analysis of the economic value of packaged food, and recommended further consideration of this subject. It also endorsed the uniformity of food, drug and other commercial laws as being necessary for the general public good.

A special resolution was adopted by a rising vote, extending the sincere thanks of the convention to retiring President Walter B. Cherry for his painstaking and energetic administration and by subsequent action the chairman of the resolutions committee was empowered to have them embossed certifying to the good will and esteem in which he is held. Resolutions of condolence were also adopted by a rising vote and ordered spread upon the record books of the association on the deaths of Theodore Armstrong, R. C. Stoughton, Charles M. Knox and H. M. Anthony. Thanks were also extended to the speakers and guests, to the city of Detroit, the daily press, the retiring officers, directors and committeemen, the Michigan Wholesale Grocers' Association, the National Grocery Company, the Detroit Auxiliary, to the other auxiliaries and the Hotel Statler.

At the banquet tendered the conventioners on the night of Thursday, November 18, the following speakers were heard: Governor W. N. Ferris of Michigan; M. R. Carrier, president Michigan Wholesale Grocers' Association; Edgar A. Guest of the "Detroit Free Press," and James Schermerhorn, publisher of the "Detroit Times." Walter B. Cherry officiated as toastmaster.

On Friday evening the American Specialty Manufacturers were the guests, at a theater party, of the Michigan Wholesale Grocers' Association, at the Temple theater.

A representation of 200 attended the convention.

CANNED FOODS WEIGHT

CORRECTED November 1st, 1915.

DESTROY PREVIOUS LIST.

Suggested arbitrary weights of contents to be used on labels to comply with the various State and National pure food laws, as approved by the Conference Committee of the National Wholesale Grocers' Association and the National Canners' Association.

The following weights allow for reasonable tolerances; in other words, cans reasonably well filled will weigh more than the weight expressed below. The following legend is recommended:

"Contents" to be expressed.....Lbs.....Ozs.

	No.	Lbs.	Ozs.
Apples	2½	1	10
Apples 4⅞"	3	1	13
Apples 5"	3	1	14
Apples 5½"	3	2	3
Apples	8	5	6
Apples	10	5	14
Apple Butter	1	0	11
Apple Butter	2	1	4
Apple Butter	2½	1	14
Apple Butter 4⅞"	3	2	1
Apple Butter 5"	3	2	2
Apple Sauce	2½	1	13
Apple Sauce	2	1	4
Apple Sauce	10	6	11
Asparagus (Round Salmon)	1	1	0
Asparagus, Square	1	1	0
Asparagus, Flat or Round	1½	1	2
Asparagus, Round	2	1	3
Asparagus, Square	2½	1	15
Asparagus, Round	3	2	0
Asparagus, Square	3	2	10
Asparagus	8	6	2
Asparagus	10	6	4
Beans (Wax and Refugee)	1	0	11
Beans (Wax and Refugee)	1½	0	14
Beans (Wax and Refugee)	2	1	3
Beans (Wax and Refugee) 4⅞"	3	1	15
Beans (Wax and Refugee) 5"	3	2	0
Beans (Wax and Refugee)	8	6	2
Beans (Wax and Refugee)	10	6	6
Beans (Red Kidney)	1	0	11
Beans (Red Kidney)	2	1	4
Beans (Red Kidney) 4⅞"	3	2	0
Beans (Red Kidney)	10	6	11
Beans (Lima)	1	0	11
Beans (Lima)	1½	0	14
Beans (Lima)	2	1	4
Beans (Lima)	10	6	11
Beans (Baked)	1	0	11
Beans (Baked)	2	1	5
Beans (Baked)	2½	1	15
Beans (Baked) 4⅞"	3	2	2
Beans (Baked)	10	6	14
Beans and Pork	1	0	11
Beans and Pork	2	1	5
Beans and Pork	2½	1	15
Beans and Pork 4⅞"	3	2	2
Beans and Pork	10	6	14
Beets	2	1	4
Beets	3	2	1
Beets	10	6	10
Blackberries, H. S.	2	1	5
Blackberries, Water	2	1	3
Blackberries, H. S.	2½	1	14
Blackberries	3	1	13
Blackberries	10	6	8
Blueberries, H. S.	2	1	4
Blueberries, Water	2	1	3
Blueberries	10	6	12
Cabbage	3	2	0
California Fruits—			
Extra (Tall)	1	1	0
Extra Standard (Tall)	1	0	15
Second (Tall)	1	0	15
Extra (Flat)	1	0	15
Second (Flat)	1	0	14
Standards (Flat)	1¼	0	14
Extra	1½	1	1
Second	1½	1	0
Extra	2½	1	14
Extra Standard	2½	1	14
Standards	2½	1	14

Seconds	2½	1	12
Water	2½	1	12
Pie	2½	1	12
Extra, 5"	3	2	4
Extra Standard	8	6	8
Water	8	6	4
Pie	8	6	4
Extra	10	6	14
Water	10	6	6
Cauliflower	3	2	2
Cherries, H. S.	2	1	5
Cherries, Water	2	1	3
Cherries, H. S.	2½	1	15
Cherries	10	6	9
Chile Con Carne	1	0	10
Clam Chowder	3	2	1
Clams	1	0	5
Clams	2	0	10
Corn	1	0	11
Corn	2	1	4
Corn	10	6	8
Currants	10	6	10
Figs	¾	0	11
Figs	1½	1	3
Gooseberries, H. S.	1	0	13
Gooseberries, Water	1	0	11
Gooseberries, H. S.	2	1	5
Gooseberries, Water	2	1	3
Gooseberries, H. S.	2½	2	0
Gooseberries	10	6	7
Hominy	2½	1	15
Hominy, 4⅞"	3	2	1
Hominy, 5½"	3	2	6
Hominy	10	6	11
Lobsters	¼	0	3¾
Lobsters	½	0	7½
Lobsters	¾	0	9½
Lobsters	1	0	15
Loganberries, H. S.	2	1	5
Loganberries	10	6	4
Milk (Evaporated)	Baby	0	6
Milk (Evaporated)	Family	0	12
Milk (Evaporated)	Tall	1	0
Milk (Evaporated)	Hotel	2	0
Milk (Evaporated)	Confectioners	8	0
Okra	2	1	3
Okra	3	2	1
Okra	10	6	7
Okra and Tomatoes	2	1	3
Okra and Tomatoes	3	2	1
Oysters, 2 11/16x2¾		0	3
Oysters, 2 11/16x3 6/16		0	4
Oysters, 2 11/16x4	1	0	5
Oysters, 3⅜x3 5/16		0	6
Oysters, 3⅜x3 15/16		0	8
Oysters, 3⅜x4 9/16	2	0	10
Peaches, H. S.	1	0	10
Peaches, Sliced (Flat)	1¼	0	14
Peaches, H. S. (Flat)	1½	1	3
Peaches, H. S.	2	1	4
Peaches, Water	2	1	3
Peaches, Water	2½	1	12
Peaches, Water, 4⅞"	3	1	15
Peaches, H. S.	2½	1	14
Peaches, H. S. 4⅞"	3	2	1
Peaches	10	6	6
Peach Butter	2	1	4
Pears, H. S.	2	1	4
Pears, Water	2	1	3
Pears, H. S.	2½	1	14
Pears, H. S., 4⅞"	3	2	1
Pears	10	6	8
Peas	1	0	11
Peas	1½	0	15
Peas	2	1	4
Peas	10	6	12
Pineapple (Buffet)	1	0	9
Pineapple (Flat)	2	1	2
Pineapple (Tall)	2	1	5
Pineapple (Baltimore)	2	1	4
Pineapple (Sliced)	2½	1	14
Pineapple (Grated) 4⅞"	3	1	15
Pineapple	8	6	0
Plums, H. S.	2	1	4
Plums, H. S.	2½	1	14
Plums, Water	2½	1	12
Plums, H. S., 4⅞"	3	2	1
Plums	10	6	6
Pumpkin	2	1	3
Pumpkin	2½	1	14
Pumpkin, 4⅞"	3	2	1
Pumpkin, 5"	3	2	2
Pumpkin, 5½"	3	2	5
Pumpkin	10	6	8
Prunes	2	1	4
Raspberries, H. S.	2	1	5
Raspberries, Water	2	1	3
Raspberries, H. S.	2½	1	14
Raspberries	10	6	10
Rhubarb	2½	1	15
Rhubarb	10	6	4
Salmon (Tall, Flat, Oval)	1	1	0
Salmon	½	0	8
Sardines	¼	0	3¼
Sardines	¾	0	11
Sauer Kraut	2	1	3
Sauer Kraut	2½	1	13
Sauer Kraut, 4⅞"	3	2	0
Sauer Kraut, 5½"	3	2	4
Sauer Kraut	10	6	4
Shrimp (Wet and Dry)	1	0	4¼
Shrimp (Wet and Dry)	1½	0	8¼
Soups	1	0	10½
Soups	10	7	0
Spaghetti	1	0	11
Spaghetti	2	1	5
Spinach	2	1	2
Spinach	2½	1	9
Spinach, 4⅞"	3	1	14
Spinach, 5"	3	1	15
Spinach, 5½"	3	2	4
Spinach	10	6	4
Squash, 4⅞"	3	2	1
Squash	10	6	9
Strawberries, H. S.	1	0	11
Strawberries, H. S.	2	1	4
Strawberries, H. S.	2½	1	12
Strawberries	10	6	4
Succotash	1	0	11
Succotash	2	1	4
Succotash	10	6	9
Sweet Potatoes	2½	1	12
Sweet Potatoes, 4⅞"	3	1	15
Sweet Potatoes, 5"	3	2	0
Sweet Potatoes	10	6	4
Tomatoes	1	0	11
Tomatoes	1½	0	13
Tomatoes	2	1	3
Tomatoes, 4⅞"	3	2	1
Tomatoes, 5"	3	2	2
Tomatoes, 5½"	3	2	6
Tomatoes	8	6	4
Tomatoes	10	6	7
Tuna Fish	¼	0	3½
Tuna Fish	½	0	7
Tuna Fish	1	0	14

The first regular annual meeting of the National Dairy Council was held in the "Rose Room" at the Sherman Hotel, Chicago, on Friday, November 5. More than one hundred of the leading dairy people of America attended, representing every department of the industry.

Butterine, A Scientific Food Triumph

By JEAN PRESCOTT ADAMS.

THERE is today a great movement afoot among representative women to teach the nation to actually "Eat to Live." Most helpful in working out this important problem are the bulletins issued by the Agricultural Department of the U. S. The proportions of body, brain and energy producing qualities of various foods are therein plainly set forth.

Investigators maintain that we would be better thinkers and better citizens if we ate properly balanced food. This appears to be the one movement that will materially relieve the high cost tension. The calls of modern culture upon the family purse, and the tax of modern life upon our nervous energy make the building of the family menu a matter for serious study. Women now see to it that they provide their families with the foods containing the necessary life-building properties in the proper proportion.

First in the list of modern food products containing full nutrient value and being at the same time economical is oleomargarine. The entire truth of the struggle oleomargarine has had against prejudice has never been told. The story of how oleomargarine, in the face of adverse criticism and legislation, has worked its way to highest favor purely on its merits, is found in records of rules governing its manufacture and sale in each state. Every up-to-date chef and housewife now maintains that oleomargarine is one of the purest and most carefully made of the standard table necessities on the market.

Butterine or margarine as the modern food product is called, was the outcome of war and necessity. After the war of 1870-71 when France faced the catastrophe of being without butter, Megi-Mouries, a French epicure, started his research for a formula by which a butter equivalent could be made. Mouries reasoned that as butter was made from the milk of poorly fed cattle the butter fat in such milk must be the reserve fats stored in the body. He worked out a formula calling for oils such as are used in the preparation of meals in every home. Choicest suet and leaf lard oils are mixed with pure vegetable oils, cream and milk or best creamery butter.

After a thorough trial France unreservedly accepted oleomargarine as a butter equivalent. The country gradually grew to wealth after the war, but butterine was not discarded —it had become a necessity to the excellence of French cooking.

Intended as a temporary substitute, oleomargarine is now recognized as an individual product and is used for excellent qualities of its own. The manufacture of this product, invented to alleviate a temporary economic want, is one of the greatest food industries of modern times.

The original Megi-Mouries patent was taken out in America in 1873. Since that time numerous similar patents have been issued. While the formulas vary somewhat, in all essential details they are the same. The materials from which oleomargarine is made have had a place in the dietaries of all civilized people since long before butter was promoted from its position as an ointment to that of food.

From its introduction butterine has had regal reception in Europe, being used in the homes of royalty as well as the thrifty homes of wage-earners. England and Germany now use almost half the butterine output of the world. The people of Denmark, claimed to be the world's finest dairy butter makers, sell their fine flavored butter for a high price and use butterine for home consumption. They know that they are getting the full nutritive value of butter at a much lower price when they use oleomargarine.

Since the first roll of margarine was made, 44 years ago, there has been a steady effort to improve this food product. Science has removed all elements of luck and haphazard chance by offering a uniform product, at the same time preserving all food and shortening qualities of good butter.

The fats which go to make the oils used in butterine are from cattle U. S. government inspected and passed. The butter used in its manufacture is chemically analyzed for purity and coloring matter, for what may be freely sold in butter is taxed 10 cents a pound in butterine. All milk and cream used is from clean, sweet dairies and is pasteurized after reaching the plant. Even the salt is a special imported brand selected for its fineness.

The thought of absolute purity and delicate flavor for American table service is uppermost in every step of the manufacture and distribution of oleomargarine. The process is intensely interesting and it is well worth the time of the busiest housewife to visit the bright, clean factories where oleomargarine is made. This cleanliness is thoroughly genuine in every respect at all times. Unlike the average home kitchen, every minute of every day is visitor's day. Every appliance and every utensil used in the course of butterine manufacture is scientifically sterilized each time before being used. Were the manufacturers even inclined to be remiss or indifferent as to this requirement, U. S. government inspectors are at hand to supervise each step. They see that all government regulations are closely followed, as to the methods employed in sterilization of utensils used, manner of handling, etc. This inspection alone guarantees to every user the purity and quality of butterine.

Woman's publications the country over show what great strides the woman of today is making toward sane, efficiency cooking and housekeeping. She is becoming consciously responsible for the well-being of her family. She provides them with the foods that contain body, bone and brain building properties in the right proportion. A definite amount of fat is necessary to build energy and repair body tissues. When the wise housewife finds an economical product that answers these vital requirements she adopts it. The oleomargarine of today is just such a product. This is the only food product that has ever had the unqualified endorsement of the American Federation of Labor.

The United States government and prominent scientists have declared for oleomargarine. They claim that it is equally as wholesome as best butter and superior in flavor and keeping property to the cheaper grades of butter which bring a higher price. Butterine contains less water than butter, so any difference in food value is in its favor.

It took twenty-five years for the housewife to overcome prejudice against lard tried out by packers and that product hadn't the unreasonable prejudice against it that oleomargarine has. It is only a question of time, however, before housewives will realize that oleomargarine is one of the cleanest, purest products made under the most careful and sanitary supervision. Thrice inspected, no creamery can boast the same.

Washington News Letter

WASHINGTON, D. C., Nov. 29.—An attempt to apply the new unfair competition law to practices in the food trade was indistinctly indicated at a hearing, on Nov. 23, given by the Federal Trade Commission to a committee from the Associated Advertising Clubs, of which Herbert S. Houston is the president. None of the public, but many of the private utterances show that formal complaints concerning the advertising matter and methods of exceptionally prominent concerns in the food trade may be expected.

The fact that criticisms of food trade practices were kept in the background is taken as evidence that the real serious part of the move against "crooked" advertising, of which the

hearing is but a part, will be formed by the proceedings against the food people whose advertising course, formal and informal, is the cause of pain to honest-minded people. It is impossible at this time to even suggest the phase that will come to public notice first. What is hereafter said as illustrative of the points under consideration is not to be taken as indicating that the practices mentioned are to be attacked before the commission.

To get a proper perspective, it will be necessary to tell something about that hearing. The advertising clubs are composed of the publishers and advertising men who have a desire to have the printed boosts for various commodities kept within eye-range of truth. They have a national vigilance committee, the aim of which is to discourage dishonest claims in advertisements that cover the country. Similar committees perform like service for local advertising.

The leading men in the movement believe it to be an unfair method of competition for a retailer to advertise that he will sell the watch that made the dollar famous because he has been able to buy up the surplus stock of the man who makes those watches, together with the surplus of other manufacturers, all of which he will sell at less than the regular price. Such an advertisement appeared in a supposedly reputable Chicago daily by one of the largest department stores. The part about the watch that made the dollar famous was branded as absolutely false by the manufacturer, who was one of the speakers at the hearing. He suggested that it is an unfair method for that department store to carry on its competition with other retailers in that way. He also thinks it is unfair to him to have a big department store and a big newspaper represent to the public, first that the maker of the watches has a surplus stock that is not salable except at a sacrifice; that it is unfair to him and to other retailers to have this one retailer and the newspaper create the impression that he makes terms to this big retailer such as are not made to retailers in small places and finally that it is unfair for the government of the United States to help the unfair schemes along by allowing such an advertisement to be circulated in the mails.

Dozens of incidents were mentioned in the hearing, the facts concerning which will indicate to persons familiar with the food and drug trades facts with regard to "What is whiskey," the benzoate and the white of eggs and alum controversies to indicate the nature of the complaints which, it is believed, are being deliberately kept under cover because it is the determination to formally press them before the commission as soon as that body can reach a conclusion as its jurisdiction, if any, over advertising that may be used in the furtherance of untrue, deceptive and misleading selling campaigns.

For illustrative purposes, it may be desirable to recall the essential facts with regard to the benzoate controversy and the facts with regard to the propaganda against benzoate and the advertising matter now used in connection with foods in which the preservation is accomplished by acids other than benzoic. The most eminent chemists in the country, after investigation, found that benzoate, in large or small quantities, is no more harmful, as a preservative, than the acids that have common, as distinguished from chemical, names. Yet, out of a superabundance of caution and largely because of the propaganda, the government requires that food manufacturers who use this more recently discovered preservative must declare the fact on their labels.

That requirement enables the manufacturers, backed by the opinions of less eminent but more loquacious chemists, to conduct a campaign against the goods containing benzoate (used because it is more efficient) based on the opinion of the less eminent chemists (inadequately supported by facts) that the newer preservative is a deleterious substance. Ignorant restaurant-keepers are induced to insult intelligent and well-informed patrons by putting up signs, "We do not use goods containing benzoate," or words to that effect. It enables them to procure the publication by no better informed newspapers and magazines of articles holding benzoate responsible for most of the ills to which flesh is heir. This is generally accomplished by implication or innuendo, a most effective way where the facts are not sufficient to convince a man who has an ability to "get" the significance of facts, if facts are presented, but is not apt to notice the absence of facts. If it were made a capital offense to say that chloride of soda is generally known as salt, it would be possible, by such methods, to seriously restrict the sale of articles containing common salt, if signs, labels and advertising were liberally used declaring "We do not use chloride of soda," or better still, "Sodium chloride.'

That the campaign made is unfair in morals, no one who has studied the matter has the least doubt. But that does not mean that the Federal Trade Commission can show the courts that it is an unfair method of competition within the meaning of the new law. On the contrary, there are serious questions on that point which must be settled by the commission before it allows a formal attack to be made on that propaganda against the goods of manufacturers who use benzoate.

Germany has an efficient law on the subject, but owing to the dual system of government in this country it must be shown that the practice complained of is a direct burden or hindrance to interstate commerce before the federal government can have anything to say about it. But there is still another test that must be met. The law says orders forbidding such practices may be issued when the commission is convinced that there is public interest in the matter. Any one reasonably familiar with the line of cases in which the question is as to whether the matter under consideration was interstate or state commerce knows that that is a big question. In the regulation of railroads it is hard to find anything that has not been called interstate commerce. But that is not so with regard to commerce itself. While the regulation of railroads is called by the statute a regulation of commerce, as a matter of fact it is a regulation of the facility of interstate commerce known as transportation.

The benzoate question, probably, is more easily shown to be a matter for the regulation of the federal authorities than any other relating to the food and drug trade because the big figures in that controversy are engaged in interstate commerce; their state commerce, it is believed, is a small part of their business, even as the state business of a railroad situated wholly within one state is a small percentage of the whole.

It is, however, not positively known that there is to be a formal complaint about benzoate. That acid has been so roundly denounced for so many years that the ordinary man, having never thought out for himself the fact that coal is a condensation of the essential elements of fruits and vegetables for millions of years and that coal tar is the quintessence of coal, cannot grasp the essential fact that it is possible to obtain, from this storehouse of nature, the acids which can also be obtained from apples and cranberries, all of which are fine preservatives, even if those who obtain benzoic acid from coal tar are unable to say positively whether what they get came from cranberries or something else. Nor can the chemists who make synthetic indigo from coal tar say whether what they obtain in that way is indigo that was thrown into the storehouse because the coal from which it was made contained the plant that is the usual source of indigo. Nor can the man who uses rock salt say that at one time it was carried in solution in sea water.

While it is not possible at this time to say that there will be an attempt to thrash out this benzoate question, it is possible to suggest that the advertising men who made the "holler" about unfair methods of competition may find pressure brought to bear upon them to quit their campaign before the commission when it is discovered that the advertisers who have been using the benzoate bogey for the most striking of the "false and misleading" campaigns. Benzoate has been a Godsend to the holier-than-thou magazines. They have made the general run of folks believe it is a positive poison.

That is why benzoate has been used to illustrate the points that are sought to be made in the complaints that have been informally laid before the Federal Trade Commission. It might not be politic for the new commission to take up benzoate, because that might bring on a demand for its abolition.

Concerning Wrapped Hams and Bacon

AT the recent market conference held in Chicago during the month under the leadership of Charles J. Brand, chief of the Bureau of Markets of the U. S. Department of Agriculture, the only subject touched upon relating directly to the enforcement of the food laws was the complaint of Mr. Russel, head of the Retail Butchers' Association, regarding the enforcement of the net weight amendment to the Federal Food and Drugs Act. Mr. Russel, it seems, is disgruntled because the U. S. Department of Agriculture has held that single hams and single pieces of bacon, wrapped in paper or cloth, are not in package form within the meaning of the law, and consequently are not required to be marked with net weight. With this as his text, the head butcher is reported to have said that the packers were selling paper at the price of meat, which is a catchy way of stating something which is not true.

The following statement of facts concerning wrapped hams and bacon have been investigated by the American Food Journal and found to be correct:

"There are produced under U. S. inspection in the United States yearly approximately seventy million hams and the same number of sides of bacon.

"Approximately 70 per cent of the hams and 70 per cent of the bacon were sold by the packers in an 'unwrapped' condition. The pieces were cured and smoked, labeled with a hot iron and were sold, without wrapping, at a price per pound, based on scale weight at time of sale, and never at a piece price for the whole.

"Approximately 30 per cent of the hams and 30 per cent of the bacon, after curing and smoking, were 'wrapped' as hereinafter described. These wrapped hams and sides of bacon were then sold by the packers at a price per pound, based on scale weight at time of sale, the weight of the wrapping being included and charged for at the meat price, which is the same for wrapped as for unwrapped hams and bacon. Wrapped hams and sides of bacon are never sold at a piece price for the whole.

"In every case the purchaser had the option to buy wrapped hams or bacon at the same price per pound as the unwrapped goods, and the dealer who purchased the wrapped hams and bacon knew that he was charged for the weight of the wrapping at the meat price, in other words that he purchased at gross weights and that if he desired he might obtain unwrapped hams and bacon at the same price per pound.

"Wrapping is a partial protection against climatic influences and the attack of insects, and on wrapped hams and bacon the packers give a limited guaranty against spoilage from these causes. On unwrapped hams and bacon the packers give no such guaranty.

"Wrapping is also a partial protection against 'shrinkage' or loss of weight. Wrapped hams and bacons lose some weight, but not so much nor so rapidly as the unwrapped product.

"The packer's guaranty against spoilage, and the partial prevention of shrinkage, are the main considerations for the payment for the wrapping.

"The cost of wrapping to the packer, including labor and material, in some cases exceeds the price received by the packer for the wrapping, through selling at gross weights. In other cases the amount received for the wrapping is slightly more than its cost, if no consideration be given to the expense involved in making good on the spoilage guaranty which applies only on wrapped meats; but when the expense of making good on the guaranty is charged against the cost of wrapping, there is no measurable profit or loss to the packer in the wrapping of hams and bacon.

"Various kinds of wrapping are used, depending upon the season of the year, climatic conditions, and insect enemies which may be expected at the probable time and place of sale. More hams and sides of bacon are sold wrapped during the hot months of summer than during the winter, and, naturally, a wrapping which is adequate protection for meat sold in the more temperate localities is entirely inadequate to protect meat sold in the South, where the skipper fly is prevalent, and the summers are more torrid.

"On 70 per cent of all the wrapped hams and bacon a paper wrapping is used, either one sheet of absorbent paper alone, or one sheet of absorbent paper and one sheet of parchment paper. The parchment paper is secured by a string and a label is pasted on the paper, the whole not being sealed in any way. Even the unwrapped hams and sides of bacon are labeled, the label being burned into the meat with a hot iron.

"The remaining 30 per cent of the wrapped ham and bacon, or 9 per cent of the whole amount produced, are wrapped in one of the following ways: In a coating of gelatine; in muslin; in burlap sacking and one sheet of absorbent paper; and in so-called wash canvas wrapping, which consists of absorbent and parchment paper and a muslin sack, the latter being covered with paste. It is the custom of the trade, for the dealers, in ordering from the packer, to specify the sort of wrapping they prefer as best suited to their locality, and class of trade.

"The weight of the wrapping varies not only with its style, but also with each particular ham and side of bacon, depending upon the size of the piece of meat and the conditions to which it has been exposed after wrapping. The sheets of paper vary in size from 24x26 inches to 32x32 inches, the packer aiming to use as small sheets as possible. This paper varies in weight even in sheets of the same size as the packer receives it, while the absorbent paper absorbs fat and moisture after it has been on the meat for some time, the quantity absorbed varying with the heat and other conditions. Any declaration of net weight of a ham or side of bacon based on the deduction of the weight of wrapping from the gross weight, would necessitate the weighing of the wrapping used upon each particular piece, and even if this were done, the net weight thus marked would not be correct, even a few days afterwards, because of shrinkage in the ham and the increase in the weight of the wrapping due to absorption of fat and moisture.

"The actual approximate weight of the wrapping in the case of the hams wrapped with the parchment paper is about 6 ounces avoirdupois. As stated, the parchment paper wrapped hams and bacon constitute 70 per cent of all the wrapped hams and bacon.

"The other styles of wrapping described are used upon the remaining 30 per cent. of the wrapped hams and bacon, or 9 per cent of the whole number of hams and sides of bacon produced. Some of these other wrappings weigh more than the parchment wrapping. In the southern trade, and to a limited extent in other territory, the trade demands a wrapping which will protect from the skipper fly and from excessive shrinkage due to intense heat. For this trade, hams and sides of bacon are wrapped in the so-called wash canvas, a covering which experience has shown to be nearly impervious to air, and of a nature calculated to repel insects. This is the heaviest wrapping used. The meat is covered with two thicknesses of paper and finally with a cotton slip treated with a wash of a nature to keep out the air and also to repel insects. On the outer covering of a ham weighing from 15 to 16 pounds, about ten or twelve ounces of this wash is necessary to accomplish these purposes. There is no undue profit to the packer in selling hams wrapped in this manner. The percentage of hams and bacon so wrapped is not above 10 per cent of the total number wrapped. This is the class of wrapped goods sold under the strongest guaranty as to keeping qualities, and the cost of the material and labor plus the reclamations under the guaranty more than offset the seeming gain attained by selling at gross weight.

"What proportion of all the wrapped hams and bacon goes to the consumer in the piece?

"The proportion varies with the class of trade and the section of the country. In the plantation trade of the South

and the ranch trade of the West a much greater proportion of wrapped goods goes to the ultimate consumer in the piece. In the city, where the ham and bacon are largely sold in markets and in butcher shops, where cutting facilities are found, practically all is sold by the slice and none in the piece. In grocery stores, which have no cutting facilities, the trade is by the piece. In localities remote from cities, particularly in the West and South, more hams and sides of bacon are sold to the consumer as a whole than in other sections. The number of wrapped hams and sides of bacon sold to the consumer in the piece is constantly decreasing, due, perhaps, partially to the high cost of meat, and partially to change in manner of living. From the best information obtainable by the packers, taking the country and production as a whole, it is believed that not over 5 per cent or one in twenty of the wrapped hams and wrapped sides of bacon go to the consumer in the piece. These figures may be slightly low, but it can be positively stated that not to exceed 10 per cent, or one in ten, of the wrapped hams, and less than 10 per cent of the wrapped sides of bacon, are sold to the consumer in the piece."

(To be continued next month.)

MICHIGAN BEANS AND CREAMERIES.

"Beans" have been the chief topic for discussion in Michigan food circles during the past months. Bean prices, bean jobbers, bean canners and bean diseases have all come in for their share of talk. Michigan produces 70 per cent of the bean crop of the U. S. Naturally any agitation about beans would center in this state. Numerous things started the agitation, the two chief reasons, however, being the U. S. Food authorities and the fact that this year is an off year for beans. The farmer takes his beans to the elevator man. The elevator man draws a sample of the farmer's beans and submits them to girls, who pick them over. In this manner the "culls" are sorted out and the farmer is paid for the good beans delivered. The elevator man then picks over and grades the entire lot of beans that he may have on hand, into various grades, such as choice hand-picked, prime hand-picked, etc. During this process quantities of beans that are spotted, diseased, moldy and partially decomposed, are collected during the season. These are known to the trade as "cull" beans. They are not fit for human consumption and should be used only for stock feed. Certain canners, however, saw an opportunity to make a little money by purchasing these "cull" beans, mixing them with good beans, putting the mixture into a can, covering up the bad beans with tomato sauce and selling the whole as "Beans with Tomato Sauce," "Packed by So and So Co.," "Canners of Quality." Uncle Sam's food officials soon got on to this practice and began seizing and destroying, not only canned beans of this sort, but also dry "cull" beans that were on their way to canneries. This, of course, soon brought up the question to the jobbers and elevator men, "What are we to do with our 'culls'?" This query became a little more acute this season than ever before. The rainy, wet summer was not especially favorable for the development of the beans in the field, but was favorable for the spread of the bean diseases, anthracnose, blight, etc. So the jobbers and elevator men could see that they would have more culls this year than ever before. "But what are we going to do with them?" they said. "Uncle Sam won't let us ship them out of the state and unless the Michigan canners can ship their stock in interstate commerce they won't buy them."

A delegation of bean jobbers and canners visited the Governor and told him their troubles. He turned the matter over to Dairy and Food Commissioner Helme. Mr. Helme, and Mr. Orr, president of the Michigan Bean Jobbers' Association, journeyed to Washington to discuss the matter with the Federal authorities. As a result the U. S. Department of Agriculture issued a circular, outlining their position as to dried beans by the following statement:

" 'Cull' beans, in the opinion of the Department, usually contain considerable percentage of beans which are wholly or in part filthy or decomposed and are therefore adulterated. The shipment in interstate commerce of such beans for food purposes is prohibited by the act. No objection is entertained, however, to the interstate shipment of 'cull' beans for industrial purposes or for the use other than as food for man if they are first treated by grinding or otherwise so as to render them unavailable for use as food for man."

Therefore, beans that are wholly or partially decomposed cannot be shipped out of Michigan, unless treated as above. This the Food Department believes will raise the standard of canned beans and will effectually put a stop to the former practice.

The Dairy and Food Department have inaugurated a new stunt to improve the product of Michigan creameries. During the month of October the department sent a representative into the eastern markets where the most of Michigan's butter is sold. He visited the commission merchants and others in Philadelphia, New York, Boston, to become familiar with market conditions and learn what grades of butter would bring the highest price. Upon his return, the department selected two co-operative creameries in the state as demonstration creameries. An expert butter maker was placed in each creamery. For one month the creamery will manufacture butter under the supervision of the expert. Special attention will be given not only to the scientific manufacture and control of butter but also to the patrons of the creamery as regards the handling of the milk on the farm and getting it to the creamery in the best possible condition. By so doing the officials in charge of the demonstration hope to show the Michigan creameries that with a reasonable amount of care and attention, first to their raw product, second to the scientific control of their product during manufacture, they will be able to increase the price of their product as a creamery and at the same time increase the price of butter fat for the producer. By so doing, it is argued, they will be putting a price on quality, thereby creating an incentive for the farmer to produce the best quality possible.

The annual report of the Food Department is now in the hands of the printers. Commissioner Helme reports that his department made 14,351 food inspections and 2,199 drug inspections during the year July 1, 1914, to July 1, 1915; 284 prosecutions were made for violations of the laws. The State Analyst reports that his division of the department examined 2,195 samples, as follows: One thousand two hundred and ninety-two food samples, 585 drug samples and 278 feeding stuffs. Thirty-four per cent of the food samples were in violation of the law, while 23 per cent of the drug samples were so classed.

UNSIGNED LETTERS DETRIMENTAL.

Unsigned business letters from American firms which have been received here are criticized by the Chilean recipients, and their criticisms have been confirmed by the increasing proportion of letters coming to this consulate general without signatures.

The comments that have been heard apply to three classes—letters asking for information, letters of acknowledgment, and those making business offers. It is unlikely that a letter of the third class, unsigned, would inspire much confidence here, as the conclusion would naturally be drawn that it had received purely perfunctory attention on the part of the writer, or had been written by some one who had no authority to sign it.

An unsigned offer of sale creates an impression similar to that which was produced several years ago, when numerous letters were sent out by business houses in the United States conspicuously stamped: "Dictated, but not reread."

Similar complaint regarding the sending of trade letters from the United States without signatures was received from the consulate at Hankow, China, in a communication published in Commerce Reports for June 14, 1915. It was then stated that the practice was invariably construed by foreign merchants as a sign that the American houses involved lacked any real interest in the possible sale of their goods abroad.

Corn in Commerce—An Address Delivered by Congressman Henry T. Rainey, of Illinois

An installment of this brilliant address appeared in the November issue of this paper. Because of the profound impression it has made it is here published in full.—Editor.

ACROSS the seas today the sun looks down upon many new-made graves. In this happy land of ours the sun is shining upon fifty million acres from which the wheat has just been harvested.

If, as is possible, the planet Mars is inhabited, and if with telescopes no stronger than ours the inhabitants during the past few weeks had looked in this direction they could have seen the color come and go in the wheat fields of Illinois, Kansas, Nebraska and Oklahoma. In unfortunate Belgium, in bleeding Servia, in northern France and in Poland smoke rises today from thousands and thousands of ruined homes and villages. In this land of peace smoke rises from the tall chimneys of two hundred and sixteen thousand factories where seven million men labor six days out of every week, producing manufactured goods which find their way to every quarter of the globe. A trained army is this—an industrial army—an army to which we point with pride in these troublous times. Over there, fathoms deep under the seas, lie palatial ocean liners and great merchant ships—victims of submarines. Across the historic Dardanelles Europe belches fire at Asia and Asia responds in kind. In the great corn belt of this country one hundred million acres of golden corn rises to meet the sun and ripens in the breezes of autumn, and on these hundred million acres seven million five hundred thousand farmers are producing corn and wheat for us and for half the world besides. To this army we can point also with pride. A trained industrial army—the greatest army of farmers the world has ever seen.

In our own state of Illinois two hundred thousand farmers produce annually enough foodstuffs to supply the entire country. From this magnificent exhibition here, it is evident that we will never be out of anything we really need.

I propose to discuss at this time the subject of corn and the part it plays in the commercial world.

When the hardy mariners came across the seas with Columbus on his several voyages, they found growing on the islands off our eastern coast a tall, stately plant, almost tropical in appearance, and which the Indians cultivated for human food. The Spanish explorers who followed Columbus found the same plant growing in Florida, in Mexico, in Central America and in the interior of the United States. The Dutch found it in New York; the English found it in New England and in Virginia. Soon after the settlement of the country commenced its food value was recognized and corn was cultivated by hardy pioneers from New England to Florida. It was exported and planted in all parts of the world, and today every nation produces corn. Corn, or maize, originated on this continent. It was not known in the old world until after the discoveries of Columbus. As this continent was settled up it was found in cultivation all the way from New England to Chile. Varieties of corn not now in cultivation have been found in the tombs of the Incas. Corn is eaten by a greater number of human beings than is any other grain except, perhaps, rice. In some tropical countries it is the principal food of the population. We produce in the United States, annually, three billion bushels of corn. In all Europe they produce but six hundred and fifty-four million bushels. The Argentine Republic is regarded sometimes as our principal competitor in the production of corn, but they produce down there the hard, flinty varieties we have never produced in this country, except in the rocky soil of New England; and we have five counties in Illinois which produce annually more corn—each producing more than sixteen million bushels a year—than the Argentine Republic will ever be able to export.

This year we expect to produce a bumper crop of corn. The statistics just issued by the Agricultural Department indicate that Illinois will produce 359,000,000 bushels of corn this year—more corn than any state ever produced before in the history of the nation. If the corn crop of Illinois this year were loaded in wagons forty bushels to the wagon, and fifty feet of space were allowed for each wagon and team, and if we were to start the wagons when loaded, traveling east from some central point in Illinois, this procession of wagons would extend around the world and back into Illinois again to the point of starting. From this point the procession would continue on its way and extend around the world to the point of starting in Illinois again; and the procession would still continue around the world again and into Illinois. In other words, if it were possible to load the corn crop of Illinois this year into wagons, each wagon holding forty bushels, and allowing fifty feet of space for each wagon, the procession of wagons thus formed would extend from Illinois around the world three times and into Illinois again before the last load of corn left the corn fields of Illinois. This is what an Illinois corn crop means to Illinois and to the rest of the world.

The corn industry of the United States, in this land of great industries, is our greatest industry. We get the impression here in this section of Illinois, where we produce so much of it, that corn is simply adapted as feed for animals. But corn is used for other things here in Illinois and in the United States—for many things other than food for animals.

Until a very recent period the value of this great cereal never was fully recognized. At present the commercial products of corn are many and varied. From the germ is produced corn oil, corn oil cake and corn oil meal; from the body of the corn kernel is produced corn starch and corn sugar. Out of corn oil is produced glycerin, fatty acids and refined corn oil. Corn oil is also used in the manufacture of soap, oil cloth, leather, rubber substitutes and paints and varnishes. Corn oil cake, in ground form, is used for cattle feed; mixed with phosphate it is used as hog meal. The various starches produced from corn are used for foods, jellies, baking powders, candies, in brewing beer, for laundry purposes, and for numerous other purposes. Corn syrups are mixed with cane syrups and molasses and used in the preparation of mixed syrups. They are used in the manufacture of chewing tobacco; in the canning of meats; in the tanning of leather. We use every year, in manufacturing the various products of corn, more than fifty-six million bushels of corn.

The corn growers of this country, however, are just beginning to realize that this magnificent food product is being discriminated against by the government of the United States, and that expansion of its use as food for human beings is practically prevented by a discriminatory tax fixed by Congress in 1898.

In the early nineties a new industry had sprung up in this country: the business of mixing corn flour with wheat flour. It had been ascertained that a mixture of twenty parts of corn flour or corn starch, or even a little more than that, with eighty parts of wheat flour or a little less than that, made an excellent flour from which could be produced better bread than that baked from straight wheat flour.

The realization that corn could be used in the manufacture

of a flour for leavened bread brought consternation to the hearts of the wheat millers of the Northwest—where they are greatly interested in wheat but not at all interested in corn.

The supremacy of the great flouring mills of the Northwest was threatened. When suddenly a hand of steel reached out, from some direction—no man knew just whence it came—and throttled this great new industry of mixing corn with wheat flour. It was possible to do this because the wheat millers of the country were organized. They knew what they wanted.

The business of milling wheat was, moreover, in the hands of men of large means. It was so concentrated that it was carried on chiefly in great mills located in our larger cities. The smaller mills had all been crowded out. Small mills in small towns had disappeared. Water driven mills along our streams were a thing of the past.

At that time the corn producers of the United States were not organized and mills which made corn flour were few and far between. They were conducted principally by men of small capital.

The corn flour millers were absolutely without organization and without influence.

Now, then, all of you are familiar with corn and its uses, and the fact that corn bread is not unwholesome—and it is not unwholesome. Yet this great government of ours classes corn flour with "moonshine" whiskey and with phosphorous matches. You don't find any more phosphorus matches in the United States today. You can't go to your stores now and buy phosphorous matches, and yet under the Constitution of the United States any man has the right to make phosphorous matches and he can't be prevented from so doing. But it was ascertained a few years ago that the manufacturing of phosphorous matches brought about the awful disease known as "phossyjaw." In Washington, before a great committee to which I belong—the Ways and Means Committee—they produced a number of victims of "phossyjaw," and Congress decided it ought to stop the manufacture of phosphorous matches because those who made phosphorous matches were afflicted with this awful disease. We did so by using the taxing power of the government—by imposing a tax—a tax so great as to render it commercially impossible to manufacture such matches. In this one state alone we last year closed half a dozen factories engaged in the business of manufacturing phosphorous matches. Now you think that is all right, and it is considered all right. This is what is called "taxing a business out of existence." It was this use of the taxing power that the wheat millers of the Northwest called to their aid when they saw their supremacy threatened by the rapidly growing industry of the manufacture of mixed flour.

In 1898, when the Spanish War Tax Bill was being considered, those millers came down to Washington and demanded that a tax of four cents a barrel be placed upon this flour. They insisted that substances other than corn flour were being mixed with wheat flour. This was before the days of the pure food act and adulterated foodstuffs were common. They insisted that mixed flour was being exported and sold abroad as wheat flour and that the product so exported contained various materials ground with it to increase its weight.

The charges made by the wheat flour millers were made just as the Spanish War Tax Bill was passing through Congress. That bill went through the House without any Mixed Flour Tax; the tax was added to the bill while in the Senate. It was at that time that these representations were made. The case was never heard on its merits. No defense at all to the case made by the wheat flour millers was attempted by the corn flour millers or the flour mixers.

In the latter part of February of this year I heard the proponents of this tax brazenly admit that the tax was imposed for the purpose of preventing the mixing of corn flour and wheat flour and that by taking advantage of the taxing power of this government they expected to destroy this industry and to discriminate against this use of corn. The tax imposed was four cents a barrel upon the milled product of wheat mixed with the milled product of corn or any other grain, provided the milled product of wheat predominates in the mixture. In order to make bread rise it must be made of flour the greater proportion of which is wheat flour. Prior to the imposition of this tax mixed flours were beginning to be extensively used for bread making purposes. This tax, however, killed the business, and from that day to this it has served as a barrier, keeping wholesome products of corn from the bread stuffs of the country.

Every barrel of flour is taxed four cents. Now, that is not large, but in all ordinary years, when the price difference between wheat and corn is not as great as it was last year, four cents a barrel tax on flour is enough to crush out this important business. It has so operated in the United States. The profit on a barrel of flour is hardly ever over ten cents, and usually is less than that. Last year, when the price difference was so great between wheat and corn, it might, if it were not for other burdensome restrictions, have been possible to manufacture and market a mixed flour composed of wheat and corn. This was actually done last year to a larger extent than has been the case for a great many years.

The really burdensome features of the whole thing are the keeping of separate accounts, the stamping requirements and the labeling of packages. Each package must be labeled "mixed flour" and must have a Government stamp on the outside of it; there must be a cancellation of stamps and the containers cannot be used again. In other words, they impose on this great industry for the manufacture of important food stuffs the same sort of restrictions that they impose upon the manufacture of snuff, tobacco, cigars and cigarettes, and upon the manufacture and sale of whiskies and of wines and beers.

Now a war measure does not last long. We quickly recover from such things in this prosperous country of ours. The Spanish War Tax didn't last long. In 1902 it was repealed, all of it except this tax on mixed flour; this discrimination against the corn farmers of Illinois is still there, and whenever we try to get rid of it, there come from the northwestern section of this country trained lobbyists, presenting the arguments of the Food Trust of the Northwest. The same old arguments they used away back in 1898. They say: "If you take off this tax some millers will call this mixture 'flour' and it will be tested in Germany and in England and wherever else our flour goes, and they will find it is not made entirely of wheat and they will discriminate against American flour, and therefore we want this tax retained and we want it retained because when millers are adding corn flour they will put in adulterants. Back in the nineties they put in ground white earth." You must not repeal this tax because it will be destructive of our flour industry because some millers will grind up white earth and put it in with the flour." Why, there is not a word of truth in that! In 1906 we stopped this sort of thing by passing the Pure Food Law, and now every state in the Union has a Pure Food Law in addition to our own National law. Every package of food stuffs must be pure and the unscrupulous manufacturer can't adulterate food now. The labeling that is required by the Pure Food Law would eliminate every objection—every possible objection that will be made after this meeting by the great Food Trust of the Northwest—the Northwestern millers. They will soon be again making those same old arguments in favor of pure foods that they made back in 1898 when they crushed this great industry of such tremendous value to every man, woman and child who lives here in the Corn Belt of Illinois.

I introduced at the last session of Congress a bill to repeal this tax. Can you think of any reason why it ought to stand? I would like to have you ask me any questions on this subject and I will do the very best I can to answer. Can you think of any reason why corn flour should not be made? Can you think of any reason why it should not be mixed with wheat flour? That is all we are asking permission to do.

The bill I introduced in Congress came before the Ways and Means Committee. We had hearings on the subject; chemists were consulted; they said the product was perfectly wholesome—in fact, mixed flours are called "health flours" because of the extraordinary quality of corn flour and wheat flour when mixed together. None of us could think of any

reason nor find any reason why it should not be repealed, but just at the psychological moment when the committee were in secret session, a former prominent member of Congress, representing that section of Minnesota where the principal flour mills are located, made his appearance at the door and asked to be admitted. He came in and was surprised to find that we were talking about a repeal of this tax, something that would give corn its proper place in the world as a food product. He used the same old arguments and demanded hearings and said, "Why, you can't ever get it through the Senate." This occurred during the closing days of that session of Congress and there was not enough time to have any further hearings.

I served notice on them as soon as Congress convened again in December I proposed to reintroduce this bill and to stir this matter up just as much as I could before Congress convened, and that I intended to do the best I could to take this great burden off of corn in order that corn could take its proper place as a food for human beings; and the bill I introduced at the last session I propose to introduce again. In my bill I made every possible concession to the wheat flour industry of the Northwest; I provided that in addition to all the markings required by the Pure Food Law on packages which contained mixed flour, whether intended for export or domestic consumption, there should be markings indicating how much wheat flour was contained in each package. That ought to be enough for them, but they are not satisfied with that and they expect to keep up this fight. The new kind of bread we can make in this country of corn flour with wheat flour is a more nutritious bread and more palatable —and that is the part they don't like. They think it imperils their position as manufacturers of bread stuffs for the United States.

Now I want to tell you how much revenue we get out of this 1898 tax. The first year of this mixed flour tax we collected a little over $7,000—that was all. In that year there were 116 mixed flour manufacturers or packers, or repackers, in the United States. In addition to the four cents tax per barrel a tax of $12 per year is imposed upon all persons engaged in the business of manufacturing, packing and repacking mixed flours—flours in which the milled product of wheat exceeds the milled product of the other grain. This law which we are trying to repeal was drawn by an expert, as is shown by the stipulation that the tax applies where the milled product of the wheat is greater than the milled product of the other grain. This must always be the case with leavened bread. Otherwise the bread won't rise, and the demand of this country is for bread that will rise. Mixed flour composed of eighty parts of wheat and twenty parts of corn will ferment and bread made therefrom will rise just the same as wheat flour.

In 1898, the first year this tax was in force, we collected from these 116 manufacturers, packers and repackers who were engaged in producing this flour, and from the four cents per barrel tax on all of the mixed flour, a little over $7,000. That was not enough to pay for collecting it. The next year we collected still less and the next year we collected still less, and these manufacturers and packers and repackers gradually dropped out of business, until in 1914 we only had twenty of them in the United States engaged in this business. And there have been years from 1898 down to the present time that we didn't collect over seventeen or eighteen hundred dollars a year out of this tax. Last year we collected more than we have since 1898 because last year, if you remember, there was a great price difference between wheat and corn. Wheat sold for $1.50 to $1.60 and corn for seventy to eighty cents a bushel. That was a tremendous price difference, and it was profitable last year to pay this four cent tax and also to stand the other burdensome requirements. Last year more mixed flour was manufactured than for a long time and still we collected only about $5,000. That is all. Five thousand dollars didn't pay the expense of collecting it. Seven thonsand dollars didn't pay the expense of collecting it. It is a burden on the Government. It costs more than we get out of it and it is maintained simply in order to keep down the business of mixing flour. It is a burden upon every man in the country who raises corn. It is a burden upon every one who eats bread.

The great departments of our Government are particularly slow to act. Early in the spring the Agricultural Department commenced to send out circulars. They sent out a few which were printed in newspapers (you, no doubt, have seen them printed in your home paper, coming from the Agricultural Department of the United States Government), and they say in these circulars that wheat flour and corn flour mixed is wholesome; makes a wholesome mixture; makes just as good bread as wheat flour alone will make; but they advise that housewives ought to do the mixing themselves. There may be some objections, they say, to having it done by dealers and by manufacturers, but housewives, they assert, can do it just as well as manufacturers can do it. They can mix flour, and so can bakers. Anybody who wants to do so can mix wheat and corn and the Agricultural Department advises people throughout the United States to mix these flours for home consumption; but the department won't advise, or at least has not yet advised, that this law be repealed. That is the trouble with bureaucratic or departmental suggestions —they never go far enough; those who make the suggestions believe in being particularly conservative. That advice is all right; housewives can mix these flours and bakers can mix corn flour with wheat flour, but the business is almost completely crushed in the United States; there are not over twenty firms in this whole country engaged in the manufacture of corn flour to be mixed with wheat flour. You can't get corn flour to mix with wheat flour. It isn't for sale. It's off the market. You can buy corn starch at retail and mix it with wheat flour and that will make excellent bread, but because of the form in which corn starch is sold, there is no great economy in so doing.

Over here in this brick building, called the Textile Department, you will find the old relics used by the pioneers of Illinois. You will see a plow made out of a tremendously large hewn oak beam used in 1820, with a pair of trucks on the end of the plow beam to hold it up. It was probably drawn by a yoke of oxen and evidently was quite an effective plow. You could go back to the days of the pioneers and make plows just like that and save money by doing it. You would not have to patronize those great industries of ours that make agricultural implements and you would have a plow that would do the work—not quite as fast as the other plows, but one that would turn the ground over. Now suppose anybody should advise you to do that; would you do it? Why, of course not!

You will see in that same department a sweet faced old lady spinning flax in the old way and doing it with great skill. With a little practice and work you ladies could do that just as well as she does it, and you would do away with much of the linen expense of the household. But it doesn't make any difference how many departments of this Government advise you to spin flax, you won't do it. You will see there, also, one of the old-fashioned looms upon which is being woven a carpet by a lady who knew how to work it in the old days. You could learn to do that, too, just as well as she does it; but it doesn't make any difference how much advice you may get to do a thing of that kind, you wouldn't do it, and you ought not to do it. You can go back to the old days when housewives knitted the socks for all the family, but you are not going to do it; you could do it if you wanted to and make better socks than you can buy now-a-days, but you are not going to do it. You could weave the goods out of which garments are made for the family just as they did in the old pioneer days in Illinois, on the same kind of a loom as they are exhibiting here today, but you are not going to do it. It would not make any difference if the President of the United States and all of the departments of the United States advised you to do it, you would not do it. Our Agricultural Department advises you now to go somewhere, some place where you can buy some corn flour, buy some wheat flour from your grocer and then mix carefully; weigh it so you have just twenty per cent of corn flour and eighty per cent of wheat flour and mix it together yourself and make a wholesome and cheaper product. It would be a wholesome product, but it would not be a cheaper product when you take

into consideration the time it takes to do it, the expenditure of muscle it takes to do it, the thought it takes to accomplish a thing of that kind. Here in these opening decades of this new century we don't propose to step back for the purpose of doing anything; we are going to do business now in a modern way, and I will undertake to say that the Agricultural Department of this country cannot find twenty housewives in the United States who will admit having been influenced by the kind of advice they have been sending out and who have gone into the business of mixing corn flour and wheat flour. But once this mixed flour is on the market—I don't care how you label it—take off the "moonshine" whisky restriction from it—this cigar and cigarette restriction—and you will find this product taking its place among the food staples of this country and of the world.

I have here some pictures that I hope you will come up and look at. Here is a sack of flour, mixed flour containing the markings that are required to be placed on it—a stamp here on the top—a Government Revenue stamp just like they put on a box of cigars and this label "Mixed Flour." This picture here is the top of the same sack showing where the stamp must be placed. These packages cannot be used again. If your retailer or grocer over in your town should fail to properly destroy that stamp, he would be arrested by an officer of the United States Government and brought here to Springfield to the United States District Court and fined just like a boot-legger would be fined. That is the reason dealers don't want to engage in this business of handling mixed flours, and packers and repackers and manufacturers don't want it either.

Now, how can you be of service? You can be of service by writing your member of Congress asking him to vote for the bill which repeals this burdensome tax. Ask him to act for his constituents and against the food trust. If one constituent of a member of Congress writes to him on this subject, he can do more with him than I can by talking to him for hours about this. This is a representative government of ours. Members of Congress are elected for short terms and they must be quickly responsive to the demands of their constituents. This bill cannot originate in the Senate. It affects the revenues and it must originate in the House and can't originate anywhere else under the Constitution of the United States. If members commence to hear from their constituents, just as soon as they do they commence to get enthusiastic on the subject. I have left the Chamber of the House myself dozens and dozens of times refusing to listen to technical discussions on some subject, and I have received a letter from a constituent of mine telling me how he or she was interested in that particular subject that the member was discussing and I have gone to the Congressional Record and looked up his speech, have read it carefully and have become enthusiastic on that subject just because one of my constituents called my attention to it. A member of Congress is compelled to discharge so many duties that he overlooks many things unless his constituents call his attention to them. Now that is all I ask you to do: pass the word along to your friends, ask them to interest themselves in this subject and this meeting will not have been held in vain.

Despite keen competition from British manufacturers, American biscuits and crackers constitute more than half the total annual imports of these articles at Cartagena. The British firms have traveling representatives in the field, and at least one large American concern sends men here. During the fiscal year ended June 30, 1914, the imports at Cartagena, by countries, were as follows: From United States, $6,577; England, $4,083; Germany, $1,065; Spain, $376; France, $207; all other countries, $662; total $12,970. The import duty is $0.17 per kilo ($0.077 per pound), leviable on the gross weight. Shipments should be made in air-tight and moisture-proof packages. When possible, the labels should be printed in Spanish, except in cases where the name is phonetic or cosmopolitan.

Patents and Copyrights

The following patents of interest to readers of this journal recently were issued from the United States Patent Office. Copies thereof can be obtained from R. E. Burnham, patent and trade-mark attorney, 882 Bond Building, Washington, D. C., at the rate of 20 cents each. State number of patent and name of inventor when ordering.

1,157,799. Machine for cutting fat. Max Oehler, St. Louis, Mo.

1,157,976. Method of preserving milk and milk products. Albert J. Davis, New York, N. Y.

1,158,044. Process of inclosing food products. Charles W. Graham, New York, N. Y., assignor to American Can Co., same place.

1,158,089. Asparagus-can. George W. Weber, St. Paul, Minn., assignor to American Can Co., New York, N. Y.

1,158,120. Feeder for nut dipping and coating machines. James Conte, Chicago, Ill.

1,158,198. Vegetable-mashing machine. Edwin Francke, Chicago, Ill.

1,158,261. Process of clarifying and concentrating fruit-juices. Eudo Monti, Turin, Italy.

1,158,297. Food compound. Huber H. Root, Medina, Ohio.

1,158,388. Apparatus for drying fruit. George D. Parker, Riverside, Cal.

1,158,400. Casing for sausages. Wallace P. Cohoe, Toronto, Ontario, Canada, assignor of one-third to The William Davis Co., Ltd., same place.

1,158,431. Process of making soluble coffee. George H. Benjamin, New York, N. Y.

1,158,477. Egg-drying apparatus. Albert L. Galusha, Boston, Mass., assignor to H. J. Keith Co., same place.

1,158,980. Fruit-drying machine. James A. Byington, Jacksonville, Fla.

1,159,045. Process of preparing shredded cereal products. John L. Kellogg, Battle Creek, Mich., assignor to Kellogg Toasted Corn Flake Co. same place.

1,159,136. Method of cooking pulse. Edward J. Vaudreuil, Eau Claire, Wis.

1,159,208. Machine for sizing fruit. Robert A. and William P. Gill, Port-Clinton, and Cordella A. Burke, Gypsum, Ohio.

1,159,213. Evaporator. Gustave H. Grimm, late of Rutland, Vt.; Herman W. Vaughan, executor of said Grimm, deceased.

1,159,285. Meat-holding device. Henry C. Smith, Philadelphia, Pa.

1,159,455. Lacteal mixture and method of making the same. Ernst F. W. Wieda, Paterson, N. J.

1,159,460. Fruit and vegetable grader. William D. Wright and John H. McCarthy, Albion, N. Y.

1,159,489. Die for forming edible pastes. Karl Gammel, Cleveland, Ohio, assignor to The Cleveland Macaroni Co., same place.

1,159,575. Peach-pitter. William Eckles, Hemet, Cal.

1,159,591. Apparatus for making modified starches. Adolph W. H. Lenders, Cedar Rapids, Iowa.

1,159,592. Process of making modified starches. Adolph W. H. Lenders, Cedar Rapids, Iowa.

1,159,808. Process of making cheese. John W. Spencer and Francis P. Schwingel, Chittenango, N. Y.

1,159,878. Process of forming casein masses. Franz Thomas, Schmolin, Germany.

1,159,879. Process of forming casein masses. Franz Thomas, Schmolin, Germany.

1,159,949. Cereal coffee in tablet form and the process of manufacturing the same. John L. Kellogg, Battle Creek, Mich.

1,160,086. Moldable milk product and method of making the same. Carl F. C. Knudsen, Los Angeles, Cal.

1,160,376. Nut-cracking machine. John Dominick Canale, Memphis, Tenn.

Association of Official Agricultural Chemists Holds Fifty-Second Annual Meeting at Washington, D. C. Annual Event a Distinct Success.

ALL the standards approved at the San Francisco meeting of the American Association of Dairy, Food and Drug Officials, published in the September issue of the American Food Journal, were endorsed at the thirty-second annual convention of the Association of Official Agricultural Chemists, held in Washington Nov. 15-17. Lest some be forgotten, it may be well to mention that they are: Standard grades for commercial corn, cacao products, gluten products and diabetic food, macaroni, spaghetti, vermicelli and similar alimentary pastes, egg noodles and plain noodles, condensed milk and maple products. They were adopted verbatim and without friction, but not without some discussion. They were reported by Dr. Frear of State College, Pa.

The association, in addition, listened to so many reports that if a layman should undertake to read even the conclusions, he would have a supply of headache for a month, even if he were interested in the development of methods of making analyses.

The address of C. H. Jones, retiring president of the association, contrary to custom, was of a technical nature, having to do with maple products, chiefly syrup and sugar, but he also went into a discussion of maple wood. Seeing that he is a Vermonter and has made a study of maple products, the address, in and of itself, is deemed a material contribution to the literature of the subject.

Dr. Harvey W. Wiley was made honorary president of the association and R. N. Brackett, Clemson College of South Carolina, was elected to the presidency; J. K. Haywood of Washington, vice-president, and C. L. Alsberg, secretary-treasurer; W. J. Jones of LaFayette, Ind., and E. B. Holland of Amherst, Mass., additional members of the executive committee. Since the adjournment of the convention, the president has appointed the following referees, associate referees and committees:

REFEREES.

Phosphoric Acid: W. J. Jones, Jr., LaFayette, Ind. (first year).

Nitrogen:

Determination: H. D. Haskins, Amherst, Mass. (first year).

Separation of Nitrogenous Substances: L. L. Van Slyke, Geneva, N. Y. (first year).

Potash: E. E. Vanatta, Columbia, Mo. (third year).

Soils: J. W. Ames, Wooster, Ohio (third year).

Dairy Products: J. N. Curry, Bureau of Animal Industry, Washington, D. C. (first year).

Feeds and Feeding Stuffs: A. C. Summers, Columbia, S. C. (first year).

Food Adulteration: Julius Hortvet, St. Paul, Minn. (fourth year).

Sugar: C. A. Browne, New York Sugar Trade Laboratory, New York, N. Y. (second year).

Insecticides: R. C. Roark, Washington, D. C. (third year).

Inorganic Plant Constituents: A. J. Patten, E. Lansing, Mich. (second year).

Medicinal Plants and Drugs: W. O. Emery, Washington, D. C. (second year).

Water: W. W. Skinner, Washington, D. C. (sixth year).

Water in Foods and Feeding Stuffs: W. J. McGee, Savannah, Ga. (fourth year).

Testing Chemical Reagents: C. O. Ewing, Washington, D. C. (second year).

Organic and Inorganic Phosphorus in Foods, Feeding Stuffs and Drugs: F. M. Beegle, Wooster, Ohio (second year).

Lime Requirements of Soils: B. L. Hartwell, Kingston, R. I. (first year).

ASSOCIATE REFEREES.

Phosphoric Acid: C. S. Lykes, Clemson College, S. C. (first year).

Nitrogen:

Determination: R. B. Deemer, LaFayette, Ind. (first year).

Special Study of Kjeldahl Method: I. K. Phelps, Washington, D. C. (third year).

Separation of Nitrogeonus Substances:

Milk and Cheese: Leroy S. Palmer, Columbia, Mo. (third year).

Meat Products: P. F. Trowbridge, Columbia, Mo. (second year).

Potash:

Determination: T. D. Jarrell, College Park, Md. (third year).

Soils:

Nitrogenous Compounds: C. B. Lipman, Berkeley, Cal. (third year).

Dairy Products: J. T. Keister, Washington, D. C. (second year).

Feeds and Feeding Stuffs: P. H. Smith, Amherst, Mass. (first year).

Feed Adulteration: Carleton Cutler, W. LaFayette, Ind. (third year).

Crude Fiber: C. K. Francis, Stillwater, Okla. (second year).

Food Adulteration:

Colors: W. E. Matthewson, New York, N. Y. (fifth year).

Saccharine Products: F. L. Shannon, Lansing, Mich. (third year).

Fruit Products: P. B. Dunbar, Washington, D. C. (second year).

Wine: B. G. Hartmann, Chicago, Ill. (fourth year).

Beer: H. S. Paine, Washington, D. C. (second year).

Distilled Liquors: A. B. Adams, Washington, D. C. (fourth year).

Vinegar: C. M. Bradbury, Richmond, Va. (second year).

Flavoring Extracts: A. E. Paul, Chicago, Ill. (fourth year).

Spices: H. E. Sindall, Philadelphia, Pa. (second year).

Baking Powder: H. E. Patten, Washington, D. C. (second year).

Meat and Fish: E. D. Clark, Philadelphia, Pa. (second year).

Fats and Oils: R. H. Kerr, Washington, D. C. (fourth year).

Dairy Products: Julius Hortvet, St. Paul, Minn. (fourth year).

Cereal Products: J. A. LeClerc, Washington, D. C. (first year).

Vegetables: W. D. Bigelow, Washington, D. C. (second year).

Cocoa and Cocoa Products: E. Bloomberg, Buffalo, N. Y. (first year).

Tea and Coffee: H. M. Loomis, Washington, D. C. (first year).

Preservatives: A. F. Seeker, New York, N. Y. (fourth year).

Metals in Foods: David Klein, Chicago, Ill. (first year).

Sugar: M. N. Straughn, Washington, D. C. (fifth year).

Insecticides: O. B. Winter, E. Lansing, Mich. (third year).

Inorganic Plant Constituents: R. W. Thatcher, St. Paul, Minn. (second year).

Medicinal Plants and Drugs:

Synthetic Products: W. O. Emery, Washington, D. C. (sixth year).

Medicated Soft Drinks: J. O. Schlotterbeck, Ann Arbor, Mich. (first year).

Medicinal Plants: A. Vichoever, Washington, D. C. (first year).

Alkaloids: H. C. Fuller, Washington, D. C. (second year).

Balsams and Gum Resins: E. C. Merrill, Washington, D. C. (third year).

Pepsin and Papian: V. K. Chestnut, Washington, D. C. (second year).

Water: H. P. Corson, Urbana, Ill. (third year).

Lime Requirements: W. H. McIntire, Knoxville, Tenn. (first year).

COMMITTEES.

Co-operation with Other Committees on Food Definitions—Wm. Frear, State College; Julius Hortvet, St. Paul, Minn.; J. P. Street, New Haven, Conn.

Recommendations of Referees and Revision of Methods—(Figures in parentheses refer to year in which appointment expires)—P. F. Trowbridge, chairman.

Subcommittee A: A. J. Patten (1918), W. W. Skinner (1916), chairman, B. B. Ross (1920). (Phosphoric acid, nitrogen, potash, soils, inorganic plant constituents insecticides, water, and lime requirements of soils.)

Subcommittee B: R. E. Stallings (1918) chairman, Department of Agriculture, Atlanta, Ga., P. F. Trowbridge (1916), H. C. Lythgoe (1920). (Dairy products, foods and feeding stuffs organic and inorganic phosphorus in foods, feeding stuffs, and drugs, separation of nitrogenous bodies, testing chemical reagents, medicinal plants and drugs, sugar, and water in foods and feeding stuffs.)

Subcommittee C: L. M. Tolman (1918), H. E. Barnard (1916), chairman, Indianapolis, Ind., R. E. Doolittle (1920). (Food Adulteration.)

Board of Editors—C. L. Alsberg, Washington, D. C., chairman; L. L. Van Slyke (one year), E. F. Ladd (two years), J. P. Street (three years), R. E. Doolittle (four years).

Editing Methods of Analysis—R. E. Doolittle, New York, N. Y., chairman; W. A. Withers, J. P. Street, A. F. Seeker, G. W. Hoover and B. L. Hartwell

Availability of Phosphoric Acid in Basis Slag—C. B. Williams, West Raleigh, N. C., chairman; C. G. Hopkins, H. D. Haskins, B. L. Hartwell and J. A. Bizzell.

Amendment to the Constitution and By-Laws—B. B. Ross, Auburn, Ala., chairman; C. L. Alsberg and H. D. Haskins.

The order of business, or program, was as follows: Monday, November 15—Morning session, 9 a. m.; registration, 9 to 9:30. Water, W. W. Skinner, Washington, D. C. Water in Foods and Feeding Stuffs, W. J. McGee, Savannah, Ga. Feeds and Feeding Stuffs, G. L. Bidwell, Washington, D. C.; Feed Adulteration, Carleton Cutler, W. LaFayette, Ind.; Crude Fiber, C. K. Francis, Stillwater, Okla. Sugar, C. A. Browne, New York, N. Y. Separation of Nitrogenous Substances, A. W. Bosworth, Geneva, N. Y.; Meat Products, P. F. Trowbridge, Columbia, Mo.; Milk and Cheese, L. S. Palmer, Columbia, Mo. Dairy Products, L. I. Nurenberg, Boston, Mass. Food Aduleration, Julius Hortvet, St. Paul, Minn.; Colors, W. E. Mathewson, New York, N. Y.; Saccharine Products, F. L. Shannon, Lansing, Mich.; Fruit Products, P. B. Dunbar, Washington, D. C.

Afternoon Session—1:00 p. m. Food Adulteration, continued: Wine, B. G. Hartmann, Chicago, Ill.; Beer, H. S. Paine, Washington, D. C.; Distilled Liquors, A. B. Adams, Washington, D. C.; Vinegar, C. M. Bradbury, Richmond, Va.; Flavoring Extracts, A. E. Paul Chicago, Ill.; Spices, H. E. Sindall, Philadelphia, Pa.; Baking Powder, H. E. Patten, Washington, D. C.; Meat and Fish, E. D. Clark, Philadelphia, Pa.; Fats and Oils, R. H. Kerr, Washington, D. C.; Dairy Products, Julius Hortvet, St. Paul, Minn.; Cereal Products, L. A. Fitz, Manhattan, Kans.; Vegetables, W. D. Bigelow, Washington D. C.; Cocoa and Cocoa Products, H. C. Lythgoe, Boston, Mass.; Tea and Coffee, J. M. Bartlett, Orono. Me.; Preservatives, A. F. Seeker, New York, N. Y.; Heavy Metals in Foods, E. L. P. Treuthardt Washington, D. C.

Tuesday, November 16—Morning Session, 9:00 a. m.—Appointment of committees, President; Report of Secretary-Treasurer. C. L. Alsberg. Washington, D. C.; Report on the Journal, C. L. Alsberg, Washington, D. C.; appointment of referees, President; Report of Committee A on Recommendations of Referees, W. W. Skinner, Washington, D. C.; Report of Committee B on Recommendations of Referees, R. E. Stallings, Atlanta, Ga.; Report of Committee C on Recommendations of Referees, H. E. Barnard, Indianapolis, Ind.

President's Address (special order for 11:30 o'clock).

Afternoon Session—1:00 p. m.—Report of Committee on Editing Methods of Analysis, R. E. Doolittle, New York, N. Y.

Wednesday, November 17—Morning Session, 9:00 a. m.—Report of Committee on Nominations. Report of Committee on Resolutions. Report of Auditing Committee. Fertilizer Section—Phosphoric Acid, L. S. Walker, Amherst, Mass.; Availability of Phosphoric Acid in Basic Slag, C. B. Williams, W. Raleigh, N. C.; Potash, E. E. Vanatta, Columbia, Mo.; Determination, T. D. Jarrell, College Park, Md.; Soils, J. W. Ames, Wooster, Ohio; Nitrogenous Compounds, C. B. Lipman, Berkeley, Cal.; Inorganic Plant Constituents, A. J. Patten, E. Lansing, Mich.; Insecticides, R. C. Roark, Washington, D. C.; Committee of Review of the Analysis of Lime Sulphur Solutions, R. J. Davidson, Blacksburg, Va. Medicinal Plants and Drugs Section—Medicinal Plants and Drugs, W. O. Emery, Washington, D. C.; Synthetic Products, W. O. Emery, Washington, D. C.; Medicated Soft Drinks, W. F. Sudro, Fargo, N. Dak.; Medicinal Plants, Frank Rabak, Washington, D. C.; Alkaloids, H. C. Fuller, Washington, D. C.; Balsams and Gum Resins E. C. Merrill, Washington, D. C.; Pepsin, V. K. Chesnut, Washington, D. C.

Afternoon Session, 1:00 p. m.—Co-operation with Other Committees on Food Definitions, Wm. Frear, State College, Pa.; Organic and Inorganic Phosphorus in Foods, Feeding Stuffs and Drugs, F. M. Beegle, Wooster, Ohio; Nitrogen—Determination, R. N. Brackett, Clemson College, S. C.; Special Study of Kjeldahl Method, I. K. Phelps, Washington, D. C.; Testing Chemical Reagents, C. O. Ewing, Washington, D. C.

NEW RICE INDUSTRY IN PORTO RICO.

Experiments in lowland rice culture recently started here are arousing much interest because rice is the chief food consumed in the island. Porto Rico has spent approximately $5,000,000 annually during the past four years for this grain and is the largest export consumer of American-grown rice.

A 100-acre plat near Canovanas recently was prepared for rice cultivation and various portions of it have been planted at intervals of one month since. The first crop is now about to be harvested and it is estimated that it will yield two tons or more of cleaned rice to the acre. Persons who have seen rice grown in Japan, Hawaii and in the United States assert they have never seen better crop prospects.

The land which has been planted is low and level, easily irrigated, and was considered too wet for sugar-cane cultivation. It is said to be typical of large tracts of land in various sections of the island which are not now cultivated and which have been considered as useless.

Those interested in the experiments say it will require several seasons to determine definitely just what can be done with rice here, but they are sufficiently impressed with the possibilities of the industry to have ordered machinery for harvesting and cleaning the grain ready for market. They expect to get two crops a year from the same land. It takes three to four months for the crop to be harvested after planting.

Many natives throughout the island plant hill rice and raise sufficient quantities for their own use, but this rice has never been marketed.

Besides small quantities of rice imported from foreign countries each year, Porto Rico has purchased rice from the United States since 1910, as follows:

Year.	Pounds.	Value.	Year.	Pounds.	Value.
1910....	117,527,269	$3,747,215	1913....	128,748,080	$5,069,527
1911....	126,901,195	3,866,986	1914....	139,836,581	5,306,364
1912....	134,648,403	4,894,747	1915....	127,310,116	4,851,533

Notes from Field of Food Control

THE Panama-Pacific Exposition at San Francisco, through their president, invited the governor of each state to name or have named some distinguished citizen from his state who might go to the exposition to be honored in a special way for the state. Minnesota selected as her most representative citizen James J. Hill. Wisconsin is presenting the name of Dr. S. M. Babcock of the university, the famous inventor of the Babcock milk tester, as being the foremost citizen of Wisconsin. Governor Hanna appointed a committee consisting of Hon. J. D. Bacon of Grand Forks, Hon. C. F. Amidon of Fargo and Hon. F. P. Mann of Devils Lake, to make a selection for North Dakota. Prof. E. F. Ladd of the North Dakota Agricultural College and Food Commissioner for the state, was the unanimous selection as the man to be honored as North Dakota's representative citizen. In transmitting the appointment Governor Hanna wrote: "In a personal way I wish to say that your selection by the gentlemen named by me meets with my hearty approval, for I know of no man in the state who is more deserving of the honor than your good self."

* * *

¶ Commissioner James Foust of Pennsylvania has been reappointed to his post as chief of the dairy and food department of his state. Congratulations!

* * *

¶ A conference of federal and state authorities on the foot and mouth disease was held at Hotel LaSalle, Chicago, Monday and Tuesday, November 29-30.

* * *

¶ One hundred and five bottles and twenty-five pounds of bulk asperin, fifty-one bottles of rattlesnake oil and 3,972 cans of tomato pulp were ordered destroyed recently by Federal Judge K. M. Landis at Chicago, under the food and drug regulations.

* * *

¶ The Michigan pure food law prohibiting more than 2 per cent of cereal in sausage is being tested in the State Supreme Court. James Helme, Food and Dairy Commissioner, filed a brief in the case recently, protesting that more than 2 per cent of cereal constituted a fraud on the consumer.

* * *

¶ W. B. Barney, state dairy and food commissioner, is warning dealers of Iowa not to purchase linseed oil from out of the state concerns now offering it at low prices. He says that the most of it is adulterated. One firm tried to victimize the state board of control. In fact a safe rule is not to buy much of anything from concerns outside the state offering low prices.

* * *

¶ The Illinois Association of Ice Cream Manufacturers held the sixteenth annual convention of that organization at the Hotel Sherman, Chicago, Friday, November 5. The gathering was well attended and a number of speakers were heard, among others, Thomas E. Lannen, the Chicago attorney, and Health Commissioner John Dill Robertson.

* * *

¶ Commissioner White of Idaho sends the following circular warning to all Idaho dealers in dairy products. He reiterates that the using of milk bottles by a person other than the owner, whose name is blown into the glass, constitutes a violation of the law under the section making "misbranding" a demeanor. The letter follows: "Your attention is called to my circular letter No. 7, regarding the use of milk bottles having the name of any person, firm or corporation blown therein. I will again state that the law makes it a misdemeanor for any person, other than the rightful owner, to fill or refill with milk any milk bottle bearing his private brand. I feel that plenty of time has been allowed for all dairymen to adjust this feature of their business and hereafter prosecution will be made where this law is being violated."

¶ The old controversy between Food Commissioner James Helme of Michigan and the grocers of that state, especially of Detroit, has broken out in the form of a suit brought by Frank G. Lafer, a grocer of Detroit, for $25,000 damages against Helme, alleging that he has been injured by published interviews and in official bulletins of the State Food Department, in which references have been made to short measures used in his store.

* * *

¶ Horse meat is being sold in Minnesota, according to J. J. Farrell, state dairy and food commissioner, who says, however, that this is not illegal as long as it is fit for human consumption. He said if horse meat was being sold it was undoubtedly in the form of dried beef, and that prosecutions may follow if this is so unless it is labeled as horse meat. Several dealers have subsequently denied the allegation that horse meat is being sold.

* * *

¶ In a recent report made to Health Commissioner Etzler, Inspector of Foods and Weights and Measures W. H. Smith of Wheeling, W. Va., points out that he is being paid less than inspectors in smaller cities and that his work can hardly be done by one man. His suggestion that the salary be increased from $1,200 to $1,800 per annum will no doubt startle some of the city councilmen who voted to reduce the inspector's salary to $900.

* * *

¶ California's Attorney General, U. S. Webb, has reversed a former decision and now upholds the contention of Charles G. Johnson, state superintendent of weights and measures, as follows: "For sanitary and marketing purposes, packers of ham and bacon may place paper around their product but this wrapping, if it is to be included with the weight of the meat, must not be of unusual weight, otherwise it will be a misdemeanor to charge the consumer for the weight of unusual heavy wrappings."

* * *

¶ The Michigan Dairy and Food Department has been asked by Florida authorities to co-operate with them in regulating the sale of grape fruit in this state by warning the people of Michigan against the purchase of the fruit in an unripe state. There is no legal restriction in this state against offering for sale unripe fruit, so all the Michigan department can do is to put the matter before the consumer. Shippers in Florida sometimes "jump" the regulation, it is stated, and send away fruit before it is properly colored, depending on the ripening process to become complete in transit.

* * *

¶ In spite of the idea held by many people that lye-peeled peaches are injurious to health, Professor M. E. Jaffa, consulting nutrition expert of the California State Board of Health, says that they are no more injurious than hand-peeled fruits. Except for the marks of the knife on the hand-peeled product, it is impossible to distinguish one from the other. Food value, flavor and quality are unchanged. The process of peeling fruit by immursing it in hot lye, afterwards washing several times with cold water, is used in many canneries throughout the state. The method is rapid and economical. Yet some people will not eat fruit that has been peeled by this process, fearing that it may be injurious to health. No question has been raised, however, concerning the use of the same process in preparing prunes for the market. Analyses have been made, in order to learn if the acidity of the lye-peeled peach is less than that of the hand-peeled peach, and it was determined that the lye process does not affect the acidity of the finished product. The housewife, then, may be assured that canned peaches, peeled by this process, are wholesome and that there is nothing in them that may be injurious to health.

¶ Milk and meat inspection as it concerns Chicago was the subject of Dr. John Dill Robertson's talk to the members of the United States Live Stock Sanitary Association in the opening of its nineteenth annual session, at Hotel La Salle. "If there could be periodical inspections of the dairy herds of Illinois, exclusion of cattle not accompanied by a clean bill of health and compensation for condemned cattle, I venture to predict that in five years' time there would not be a tubercular dairy herd in the state of Illinois," said the health commissioner.

* * *

¶ The butter sold from tubs to consumers in Racine, Wis., is to be given a thorough test by the Wisconsin state pure food department. It is charged that the butter sold in bulk contains more moisture than the law allows and that the merchant as well as the consumer is being defrauded. Prof. Lee of the state dairy and food commission was called by local Inspector Dennis Fitzgerald, who has made several inspections of late and has reason to believe the state law is not being complied with by outside firms who ship bulk butter into the city. There is no complaint against the brick butter, which complies closely with the provisions of the law. Several samples of bulk butter were purchased in the local open market recently and were taken to Madison by Professor Lee. At the state laboratories it will be put to the test and prosecutions will follow should the product exceed in moisture the legal maximum allowed.

* * *

¶ The Virginia state dairy and food commissioner has announced that while the weather so far has been unfavorable for the transportation and distribution of shucked oysters a steady demand for this most excellent and nutritious food will rapidly develop as soon as the weather conditions are more favorable. Retail dealers and distributors of oysters are receiving their oysters from the oyster packing houses in dry measure, with no ice or water in contact with the oysters. The consumer is entitled to receive dry measure from the dealer and dry measure should be demanded. There is no reason that the consumer in his purchase should be delivered a measure partly filled with oysters and partly filled with water. When this is done, a fraud has been perpetrated and the food laws violated. If this official is notified the circumstances will be investigated, and the dealer who is adding water to his oysters will be held responsible for violation of the law. The addition of water or ice to shucked oysters is prohibited by law.

* * *

¶ Maybe the asperin pills you took last night to cure a cold were in reality only corn starch pellets. Possibly the paregoric you gave the baby was only flour and water with a little acid tossed in to give it a tang. Federal authorities are going to find out. They have instituted a nation-wide search that has already disclosed the smuggling of impure drugs from Canada and the manufacture of fraudulent drugs at various points in the United States. Treasury agents received information several days ago that large quantities of the corn starch "remedies" had been smuggled into Chicago from Windsor, Canada. Accompanied by state and Federal pure food and drug inspectors, the treasury agents raided a drug store owned by Alfred Lipski at 601 West Twelfth street and later visited his home at 1141 South Desplaines street. None of the smuggled drugs was found. Simultaneously deputy United States marshals yesterday destroyed 150 pounds of asperin that had been confiscated in a recent raid in Harrison street. By tracing the labels on this drug, the pure food chemists located a factory at Cleveland, O., from which fraudulent drugs are said to have been shipped to many cities. "We are still after the smugglers and the impure drug manufacturers, although the smugglers so far have eluded us," said L. M. Tollman, chemist in charge of the Chicago Federal Pure Food and Drug Bureau of the Department of Agriculture. "For several months, in fact, ever since the decreased supply of drugs from Europe caused an increase in prices, the country has been virtually flooded with fraudulent drugs. Most of the stuff is comprised only of sugar of milk, corn starch and a little citric acid. It has no medicinal value, yet it is sold as perfectly good asperin."

¶ Dr. E. F. Ladd, state pure food commissioner, has sent out notices that the use of second hand kegs for soft drinks will not be tolerated after January 1 unless they are in the most sanitary condition and that any violations after that time will mean prosecution under the sanitary laws of the state. The notice sent out by the department under Dr. Ladd's direction is as follows: Notice is hereby given that after careful investigation the department is convinced that the method now in practice of using old or second hand kegs for soft drinks is generally most insanitary and at times dangerous to health. The kegs as now handled by the average dealer are so stored and uncared for as to contain bugs, worms, mice and at times are so kept as to partake of the nature of a spittoon. Such kegs are not and cannot be properly cleaned since steam or hot water cannot be used without melting the paraffin which on cooling serves to hold imbedded the material and prevent proper sanitary cleansing. The department, therefore, warns dealers that the use of insanitary second hand kegs on and after January 1st, 1916, will mean prosecution for violators of the Sanitary Law. (Signed) E. F. Ladd, Food Commissioner.

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¶ In a recent issue of the American Food Journal, attention was called to the fact that flour bleached with nitrogen peroxid could not legally be labeled "Electrically Bleached." This is the view taken by the Government authorities. In the last issue of the Service and Regulatory Announcements, published by the U. S. Department of Agriculture, Bureau of Chemistry, there is printed the following ruling: Investigations of the bureau disclose that there is being shipped in interstate commerce, labeled "electrically bleached," flour which has been bleached with nitrogen peroxid. Inasmuch as the bleaching agent is nitrogen peroxid, and not electricity, this form of labeling is regarded by the bureau as being false and misleading. In Food Inspection Decision 100, the department announced its view that flour bleached with nitrogen peroxid is adulterated. At the time this decision was issued, the bureau was not informed that flour bleached with nitrogen peroxid was being labeled "electrically bleached." None of the proceedings which have been instituted against flour bleached with nitrogen peroxid involve charges that the flour is misbranded on account of the fact that it is labeled "electrically bleached." The bureau, however, gives notice that, irrespective of the question whether flour bleached with nitrogen peroxid is adulterated or misbranded in any of the particulars charged in the pending cases, it is of the opinion that flour bleached with nitrogen peroxid is misbranded if labeled "electrically bleached."

* * *

¶ F. B. Raynor, United States Food and Drug Inspector, for the past two or three years located in this city, has been transferred to Denver. He will remove to the Colorado capital in about two weeks. The Salt Lake office will be closed. Mr. Raynor received his order of transfer about ten days ago from L. C. Alsberg, in charge of the Bureau of Chemistry, Washington, D. C. He has withheld the fact from publication, however, until today. The order of transfer, Mr. Raynor said today, is following out a new department policy to locate all its inspectors in the larger cities, and to cover the territory from central points. Mr. Raynor will continue to be in charge of this part of the intermountain district, therefore, but will be stationed at Denver, no inspector being named for this city. Mr. Raynor has been with the Bureau of Chemistry since its organization in 1907. He formerly worked at New York and Boston, and came here from the last named placed. Prior to the coming here, and since he has figured prominently in seizures, condemnation and destruction of foods and drugs that failed to come up to the requirements or were in violation of the Federal statutes. He came to Salt Lake in 1913, and after about a year here was transferred to Chicago for a short time, after which he was given another order to make his headquarters in this city. He will leave Salt Lake for Denver in about two weeks. Preparatory to leaving he is now disposing of his office furniture, etc. After his removal to Denver he will make frequent and regular visits to Salt Lake.

THE WHOLESALE GROCERY FIELD

ALL THE MANUFACTURING AND JOBBING NEWS WORTH PRINTING

CANNED FOODS MARKET.

By Conticle.

CLOSED Season.—Annually from November 30 to January 15 following there comes a closed season for canned foods. Why? Because canners have filled all their orders for futures and jobbers have delivered all or nearly all their deferred delivery or future orders sold to retailers and there exists an interregnum or interval between the activity of spring trade and the abundance of fall crops, which have to an extent supplied the market with fresh fruits and vegetables. Then the weather until November 15 to 30 has in most parts of the country been mild and free from conditions that render fresh fruits and vegetables unavailable, and the conserved volume of canned foods has not been drawn upon for popular and general consumption.

Canners and their friends claim that there ought to be no closed season of consumption for canned foods, because they allege that the canned articles are really fresher, cleaner and more wholesome than the fresh fruits and vegetables which have been transported in open crates for long distances subject to contact with all kinds of defilement and frequently held until they have grown stale and flavorless. Still the public has not yet arrived at that point of education and information in relation to canned foods that prompts it to discard the fresh fruits and vegetables when they are abundant and cheap in favor of canned foods, and probably never will arrive at that point, for canners are poor advertisers and can not be induced usually to co-operate with dealers in educating the public as to the merit of the products.

There are a few honorable and therefore notable exceptions in that particular chiefly conferred to the manufacturers of condensed milk, canned Hawaiian pineapple, canned soups, etc., but the canning industry considered as a whole is unenterprising as advertisers.

It is said that this is because canners are to a considerable extent bucolic, having evolved from the farm to the factory, and have never learned or recognized that a light hidden under a basket cannot be seen.

The industry is capable of enormous development and the enormous food conservation possibilities of it should be taken up by the national government and fostered and developed for the process in the hands of the "farmer-canners" as at present conducted will never go forward rapidly as it deserves.

This national conservation of food movement is one worthy of the highest consideration by Congress. It is practical, humanitarian, economic and is fast growing essential as our population grows and concentrates in the cities and our food supply becomes inadequate and the consequent high price of living increases.

There is enough food permitted to spoil and decay in the United States annually, which could be conserved by canning, to feed our population for another entire year, and by vigorous government conservation our food supply therefore could be doubled. Preparedness to defend the country from prospective war is popular just now, and may to an extent be essential and advisable, but preparedness to save our people from hunger and high prices is more practical and important.

Canned Tomatoes.—The market has gradually stiffened and has advanced about 5 cents per dozen on threes and twos standard during November. The statistics of the tomato canning output for 1915 have not been completed or given out for publication as we go to press and the situation is therefore somewhat indefinite but very strong and confident.

Threes standard are held at 90 cents f. o. b Maryland country points, with a 25 cent rate to Chicago, and Virginia canners are holding threes standard sanitary corn at 85 cents cannery, with a freight rate of 26½ cents per hundred.

The lake and rail rate to Chicago and the west expired November 23, but the rate was continued by the ocean and rail lines, the Kanawah Dispatch and Norfolk & Western Line until December 1. After that date there will, so it is understood, be an advance of 3 cents per hundred by those routes from Maryland, New Jersey and Delaware points

The all rail rate will have to be used from many points from this time forward, from Maryland, Delaware, New Jersey and Virginia as well as from New York and Ohio points, enhancing the cost several cents per dozen on canned foods.

Canned tomatoes are not purchasable in Chicago as we go to press for less than the following prices, viz.:

	Per dozen.
No. 3 standard tomatoes, cap cans	$.95
No. 3 standard tomatoes, sanitary cans	1.00
No. 3 ex-standard tomatoes, sanitary cans	1.02½
No. 3 fancy tomatoes, sanitary cans	1.25
No. 2 standard tomatoes, cap cans	.75
No. 2 ex-standard tomatoes, sanitary cans	.77½

Considerable consignments of canned tomatoes have been made to Chicago brokers by eastern canners, shipped on the low lake and rail rates previous to the close of navigation, and these shipments will probably to some extent control the local and nearby jobbing demand for a short while.

Indiana canners are not offering any standard threes tomatoes below $1 per dozen cannery, except an occasional lot of machine filled cap cans at 95 cents cannery. Higher prices for tomatoes are predicted.

Canned Corn.—The statistics of this article as to the canning output of 1915 have not been published, but have been furnished to members of the National Canners' Association and by some of them have been given general publicity. They show that the estimates of the canning output of corn for 1915 have been entirely too low and that 10,124,000 cases of No. 2 canned corn were produced, or about 300,000 cases more than the output of 1914.

This announcement is almost flatly contradictory of the figures previously given out by the Western Packers' Association, which stated that the pack in their territory was short of last year (1914) by 1,500,000 cases.

These statements are entirely inconsistent and irreconcilable from the information or lack of information now possessed by the press and public and the total of the output as given by the National Canners' Association is therefore believed, while the statement of the Western Packers' Association is discredited.

This conflict of information has had the effect to hold down the price of canned corn and there has been no change in values during November.

Canned Peas.—There is a trend toward higher prices and jobbers report that retail grocers are selling and buying canned

peas freely at the low prices. Good trades in desirable qualities at low prices are getting scarcer daily and a heavy demand from consumers is noted.

Canned Apples.—The reported large crop of apples has had the effect to weaken the price of No. 10 canned apples, and both New York and Michigan canners are shading prices of last month. I hear of New York tens apples being offered at $2.50 delivered at Chicago and of prices from Michigan of $2.35 delivered at Chicago. The crop in New York and Michigan was small, however, and the crop increase is located largely in the far west and at localities where there are no canneries to care for it.

Canned Salmon.—Great firmness exists in this article, and prompted by heavy army export purchases, prices are firm and unyielding.

California Canned Fruits.—Prices for desirable grades of yellow cling peaches are higher and show an advancing tendency. They are still lower than ever before known, and buyers are disposed to annex desirable lots.

Hawaiian Pineapples.—This delicious canned product is selling freely not alone because of the unprecedented low price prevailing but because the people have been told of the merits by the canners in an advertising campaign liberally conducted and are taking all of the fine product that can be produced.

General Conditions.—Prices for many staple articles in canned foods, spinach, pears, sweet potatoes, kraut, string beans, lima beans, small fruits and berries, etc., are very low and attractive and will doubtless be higher as the season of greatest sale and consumption approaches. Canners everywhere seem to be giving unusual attention to quality this season and goods even at the very low prices are of fine value and merit.

DRIED FRUIT REPORT.

BY VERITAS.

All items in the California dried fruit line are very strong. The feature in the market during the past week or ten days is the spectacular advance on peaches. Prices have advanced 1½ to 2 cents per pound. The consumption of peaches, probably due to the low prevailing price, has been very large and holdings are well cleaned up, and from present indications it does not look as though we would see peaches on as low a level as has prevailed for the last year, for some time to come. Even at the advance, prices are still below normal.

Prunes.—Although the trading on prunes during the past week or ten days at the advanced prices was very light, still there is no change in the situation—the market remains very strong. Large and small sizes are in very strong position.

The Oregon prune crop is practically cleaned up. There are little or no offerings from packers. The only offerings are resales, and in a limited way only.

Apricots.—Coast advices report that cots are being held more strongly by the few packers who own any stock and prices in practically all quarters are inclined to advance.

Raisins.—The situation is unchanged. Seedless raisins of all varieties are practically exhausted. The market is very high and will, without doubt, continue so until the next crop. Loose Muscatel raisins are in strong position but prices are unchanged. The demand for seeded Muscatels is unusually large, owing to the scarcity and high price of seedless raisins. It would seem that the raisin situation would grow stronger from day to day. There is a shortage of raisins in Spain, the situation in Smyrna is practically unchanged; there has been absolutely no opportunity for the European market to draw any raisins from Smyrna. This has meant a big demand for the California raisins. The extreme scarcity and the high price of currants has also affected the demand for raisins of all varieties. The California variety of raisins has met with a great deal of success in Europe and it will probably mean that Europe will draw more, or less, from California every year. Our supply of raisins, however, has never been sufficient to justify our extending our markets in Europe. It would seem that the trade should anticipate their requirements on all varieties of dried fruit.

The big consuming months are after the turn of the year and every indication points to higher prices.

SALT AND CANNED FISH MARKET.

The situation on salt herring is again changed and as was anticipated markets are higher. This holds true on all kinds and types of herring. During the past ten days, Holland herring have been quoted as high as $28.00 a barrel, and $1.25 and $1.40 for kegs of mixed and milkers. This is the highest price these goods have reached in twenty years.

The Yarmouth herring that are winning a place for themselves in this market are still high and in fact a shade higher than they were in our last report.

The season for fishing will continue for another thirty days, after which time the fishing will come to a close at greater Yarmouth and prices will undoubtedly be much higher than they are at the present writing. The catch is far below normal and the demand from France and Norway has been very large of late, several large cargoes having been shipped direct to these countries from England.

Prices quoted in this market at present for the genuine Yarmouth herring are as follows: For extra selected Matfulls containing 250 pounds to the barrel, at $21.00, and Matties at $19.00.

Iceland herring are now quoted at unheard of prices, both in Iceland and Norway. The limited quantities that are held here in this market are selling from $17.00 upwards. The quality is exceedingly fine. There will be no more of these goods to arrive here that could be sold at these prices.

It is nearly time for the new melt and roe herring to be caught in Norwegian waters, but recent letters indicate that these herring, too, will also be very high in price. Present indications are they will bring at least $14.00 on this market, and they may be worth considerably more as the season advances. These goods are not due to arrive here in Chicago until about the first week in January, and at the very high prices prophesied, it seems as though but very few of them will be landed.

On the item of Newfoundland herring. It was to be hoped that the market would decline somewhat upon the arrival of the first new gibbed herring from Newfoundland, but on the contrary the market has actually advanced and the outlook is exceedingly poor for an average catch. Many of the Gloucester vessels are lying in waters around Newfoundland waiting for cargoes, with very poor prospects. It costs a great deal to keep these vessels, and Gloucester fishermen, lying around with the hope that the fish will develop. This industry is practically over by the Christmas holidays, and vessels that do not care to stay out through the winter in Newfoundland waters, where they become frozen in the ice, will see to it that they get away regardless of whether they can carry a cargo or not by that time. The arrivals to date at Gloucester are very discouraging, consequently prices remain very high.

There probably will be used many thousands of barrels of this type herring, provided they are procurable at a reasonable price. At the present time these herring would have to bring at least $12.00 a barrel for the new fancy stock. Under normal conditions, these same goods should sell in this market at $7.00 a barrel or less.

Large handlers of herring will make no mistake in covering their needs at once, as every day means higher prices and poorer prospects of getting what are required for this market. A great many of these Newfoundland herring are used for smoked bloaters. As a result of the Newfoundland situation, the price of smoked bloaters will be higher this year than they have been for a great many years. Present quotations are about $2.20 for boxes of 100 count standards, $1.15 for boxes of 50 count standards and $2.00 for boxes of 50 count tagged bloaters f. o. b. Gloucester. Everyone of these fish will be bought eagerly during the next thirty days. There is no prospect of lower prices; in fact, there are very strong indications of much higher prices in the very near future.

In normal years there are several thousand barrels of round herring taken along the coast of Nova Scotia. This year, however, the catch has been practically nothing. The few that

have been taken have been eagerly sought by buyers who are curing them "Scotch style" and packing them in large Scotch barrels. The result is this market is absolutely bare of any medium round shore herring, which are quite large and prominent sellers of the year.

The situation of Alaska herring is about the same as other times. The catch has been far below normal and the goods that will arrive from now on will be poor in quality rather than fat as they should have been had they come along in the right season.

Taking it all in all, it would seem that we are going to have the highest prices on herring during the next six months that we have ever known, and inasmuch as herring are a great favorite among so many different nationalities it will materially affect the cost of living with these lovers of this type of fish.

The catch of salt mackerel is now completely over. Last quotations on fancy Bloaters was $29.00 east, $27.00 for number 1's, about $25.00 for number 2's, $24.00 for number 3's, and $23.00 for number 4's. There are practically none to be had of the smaller sizes, even at these high prices. The last trip of good mackerel were sold on the docks in Boston at $28.50 for bloaters and $14.50 for blinks. Out of these blinks they culled the fish that would make number 4's and 5's, and the balance of them will be sold for much less than they brought ex vessel. These of course were in fishermen's order, and no weights guaranteed, and it is possible that when these goods are properly packed up, they would not hold out in weights, and therefore would advance the cost of the number 4's and 5's very materially.

People who have trade for smaller mackerel will do well to buy while they can get a few that are in first hands.

There has on the contrary been a sharp decline on the price of boneless herring, and sales have been made during the last week as low as 8½ cents Eastport. This means a cost of about a little better than 9½ cents Chicago.

Medium scaled herring are also very low in price this year and the quality is exceedingly fine.

Prices on codfish, with the exception of the hard cured codfish which is used principally for export trade, remain about the same as last year. It is understood that there are immense quantities of codfish held in Gloucester, but all of this will find its way into the usual channel of trade long before the close of Lent.

Red salmon in barrels is very high, likewise the medium red and the pink, although the pinks have not shown the activity yet nor the high price that the others have, but it is reasonable to believe the price on this also will advance during the winter.

Bellycuts have been sold during the last week as high as $19.00 a barrel, and from present indications it would seem that there will be no further supplies, neither abroad nor in this country. As a substitute for these, there have been a limited quantity of cutheads put up, which are similar in size to the bellycuts and will have to take the place of bellycuts. We feel that people who have a large fish trade will do well to buy these while they are procurable. Some years ago in this market thousands of barrels of this type of fish were used annually, but they have gone out of style during the last few years, but from now on they will have to find a place for themselves in the usual markets where bellycuts have taken their place.

With the advance in all other kinds of herring, split herring have gradually been coming up in price, and on strictly fancy quality. The price is quoted all the way from $6.00 to $6.50 according to the quality and quantity of the fish contained in the barrel. We know of some exceptionally fine split herring that are on the way to this market that are packed 220 pounds and come from a famous place in Newfoundland known as "Green Bay" where fine quality herring comes from. These are now being quoted for arrival at $6.50 and are meeting with a ready sale.

DAVID H. LANE COMPANY.

MONTHLY SPICE LETTER.

The market is very unsettled and active. There have been some wide fluctuations and some very sharp advances in all grades, due, in most instances, to absolute scarcity of supplies. The consuming demand has been broad. The ocean freight situation is really more serious than heretofore and this will have a great influence on the spice market for months to come.

Pepper—All grades have been active, with higher prices from the East. Spot stocks here are limited. There is very little Singapore, Malabar and Lampong stock in our country. White peppers are active and have stiffened some little in price.

Red peppers are very firm, especially for the bright chillies, which are scarce at present.

Cloves have been active during the week and generally higher. The spot stock is unusually small.

Pimento (Allspice)—Very much firmer and in active demand. England has been a big buyer recently.

Mace—Is very scarce and in good demand. Stocks here are getting very narrow.

Nutmegs—Limited stocks of 80s have been practically taken up. What little stock is unsold is being held at firm prices. Grinding grades are very scarce.

Cassias—Saigon is very scarce and somewhat higher. Batavia is also firmer. China grades are very short and held at higher prices.

Gingers—Are firmer. It is reported the crop of African will be small. The demand is good and higher prices are probable.

Tapioca—In active demand at firmer and higher prices. This article is affected by the situation as to ocean freights, which applies to all low-priced products.

Paprika—Spot prices are unchanged. Prices from Spain are now reported higher. Better grades of Spanish are scarce and slightly higher here.

Seeds, Herbs, Etc.—While the market is active, we have had no fluctuations this week like those that occurred during last month. Caraway is firm, also poppy. Celery is slightly easier. Mustard seeds are still being held at high prices. Savory and thyme very firm, with upward tendency.

M'CORMICK & CO.

BUTTER OFFENDERS BANKRUPTED.

When the United States internal revenue authorities caught Lestrade Brothers of this city putting milk powder in supposed "ladeled" butter, and not paying taxes on it as artificial butter, and secured the firm's indictment last July, all of which was told in a former letter, it not only brought the concern to book for its cheating of Uncle Sam, but it forced the concern into bankruptcy, one of the biggest butter failures in a long time in this region.

The Lestrade Bros. were indicted by the federal grand jury on July 30 last on the charge of conspiring to defraud the United States government of internal revenue taxes amounting to $54,308 on the manufacture and sale of adulterated butter. On August 22 an involuntary petition in bankruptcy was filed against the firm in the federal court. Judge Mayer appointed Frederick W. Stell receiver.

Schedules in bankruptcy filed in the federal district court recently show assets of $119,518.72 and liabilities $220,132.23. This does not include promissory notes made by the two brothers, James W. and Francis Lestrade, on loans from individuals and estates and notes endorsed by them, aggregating $242,505.66.

The government tax on adulterated butter is 10 cents a pound. Prosecutor Emilio Yasselli, who has had charge of the case, said that the defendants since the formation of the alleged conspiracy on December 21, 1913, have been making and selling for local consumption between 2,500 and 3,000 pounds of adulterated butter a month.

The further charge was made in the complaint that on June 8 the Lestrade Bros. sold to C. Filter & Sons twenty tons of the adulterated butter as pure butter.

Gleanings from the World of Foods

OWING to the many additions constructed to the plant of the Utah Cereal Food Company of Ogden, Utah, it was announced that manufacture of cereal products cannot begin until about January 1. From now until that time, M. S. Browning, president, declares a force of men will be engaged in installing machinery, which is either on the ground or on the way to Ogden, and in finishing the extensions to the plant. Since the first plans were adopted and the first contract let, the prospects for good business in the cereal products line have increased, and for that reason it was thought advisable to enlarge the plant.

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¶ Blain Grocery Company of Springfield, Mo.; capital, $40,000. Incorporators—James and Nettie P. Blain and Paul E. Caduc.

* * *

¶ The nineteenth annual meeting of the United States Live Stock Sanitary Association will be held Wednesday and Thursday, December 1 and 2, at Hotel La Salle, Chicago. A record attendance is expected.

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¶ The third annual meeting of the National Conference on Marketing and Farm Credits, in joint program with the National Council of Farmers' Co-operative Associations, is in progress as we go to press. The meeting extends from November 29 to December 2, inclusive.

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¶ The National Co-operative Grocery Company will establish a warehouse at Columbus, Ohio. Organization work among the retail grocers of Columbus will be commenced this week by Attorney George W. Platt, organizer of the company.

* * *

¶ Hopewell Wholesale Corporation, Roanoke, Va. Capital stock: Maximum, $10,000; minimum, $5,000; par value, $100. Business: Mercantile business. Incorporators: J. E. Allen, Jr., president; E. J. Snyder, secretary, both of Roanoke, Va.

* * *

¶ The United Coffee Company, Cleveland, O., $30,000; import, manufacturing, buying and selling coffees, teas, spices and grocers' specialties, both wholesale and retail. C. C. Young, Chas. L. Stocker, Jesse A. Fenner, Anna M. Loveland and Frank W. Fenton.

* * *

¶ A delegation of 40 representatives of Detroit wholesale houses left Detroit in special electric cars recently for a two-days' trade promotion trip through Lansing, Jackson, Owosso, St. Johns and other cities and towns along the route. The trip was under the auspices of the Wholesalers' Bureau, Board of Commerce.

* * *

¶ The grand prize for superiority in the cereal line has been awarded to the Quaker Oats Company at the Panama-Pacific Exposition at San Francisco. In addition to the award on Quaker Oats, the grand prize was also given the company on machinery covering some of the processes of manufacture and packing of the product.

* * *

¶ The total production of honey this year is about 12 per cent greater than last year, according to reports received last month. The total foreign imports during the fiscal year ending June 30, 1915, were 303,965 gallons, valued at $124,843, compared with 75,079 gallons the previous year, valued at $38,665 in addition to imports from Porto Rico and Hawaii to the aggregate value of $130,431, compared with about $125,000 last year. The increased imports are from the West Indies and Mexico principally, and result largely from interference with their usual European market as a result of the war abroad. Exports made during the fiscal year ending June 30, 1915, were valued at $114,038, compared with $136,000 the previous year.

¶ In order to increase the consumption of all lines of canned goods an extensive advertising campaign is to be undertaken in the near future, the details of which will be in the hands of committees from the national associations of canners, brokers and wholesalers. The exact nature of their plans have not been made public yet.

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¶ In the fact that the mortgagees have purchased the plant of the Niagara Chocolate Company, hope is found that the operation of the industry will be completed. The purchasers were W. H. Crosby and W. C. Moncrief of Buffalo, the price being approximately $2,000, subject to liens and other charges amounting in all to about $40,000, it is stated.

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¶ The W. H. Norwood Wholesale Grocery Company of Russellville, Ark., which was established in Russellville two years ago by Mr. Norwood, has been incorporated with a capital stock of $25,000, $20,000 of which has been subscribed and paid up. Two traveling salesmen will be kept on the road, and in addition to inland towns in this section, towns on the Iron Mountain Railroad as far east as Morrilton and west to Ozark will be worked.

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¶ The directors of the Pickard Food Co., Nashville, Tenn., filed a petition for a charter with the Davidson county register recently. The purposes of the firm are stated to be the operating of mills, manufacturing, buying and selling foods, food products and by-products, raising, buying, selling and dealing in agricultural products, and dealing in merchandise. The directors are W. B. Pickard, John M. Pickard, L. F. Fuston, Sumner Fuston and W. H. Draughon. The capital stock is placed at $20,000.

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¶ Supplies of Roquefort cheese in France are said to be growing very scarce. The cattle are being killed in order to furnish the soldiers on the fighting line with food, and it is being found impossible to obtain more to take their place. As a result the production of the French cheese has been seriously curtailed by the war operations, and very little will reach this country during the course of the coming year, according to importers. Much higher prices are expected on Roquefort before the end of the coming winter.

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¶ Fire which threatened the entire business district caused a loss estimated at $442,000, entirely destroying the building and stocks of the Clinton Grocery Company of Clinton, Ia., the T. M. Gobble Company, and the Schell-Hutchinson Company, candy manufacturers. It is thought the fire originated on an open porch in the rear of the Clinton Grocery Company building, used for unloading merchandise from cars on sidings, but the exact cause is not known. The destroyed section is about 200 front feet on Fifth avenue, between First and Second streets, in the heart of the business district. The Grand hotel, half a block away, for a time was threatened.

* * *

¶ A Nashville, Tenn., corporation under the name of the Coleman-Kirkman-Cannon Company has been formed and will succeed to the wholesale grocery business conducted in the past by the firm of Coleman, Tompkins & Co., with storehouses in Cummins station. George J. Tompkins, a member of the old firm, will assume the duties of commissioners of fire, sprinkling and building inspection next week, while the business of the old firm in the future will be carried on by the new corporation. This wholesale house is one of the largest and most successful in the South, and the members of the company are among the most substantial and best-known business men of Nashville. The capital stock of the Coleman-Kirkman-Cannon Co. is $100,000. The incorporators are R. A. Coleman, Norman Kirkman, W. Perkins Cannon, A. C. Lunton, J. H. Campbell and C. J. Norman.

Food News from the East

NEW YORK, Nov. 30.—Manufacturers who value the good will and approval of the housewife, especially as it is represented in organized form by the National Housewives' League, of which Mrs. Julian Heath is president, have been watching with much interest for several weeks past, the development of a promising revolt, under the leadership of the New Jersey branch of the organization. At this writing a truce has been declared till December 6, but the situation is far from normal.

Everyone in the food trades knows that the Housewives' League was organized nominally to investigate factory-produced foods on behalf of the home kitchen—to endorse such as were found pure, wholesome and made in sanitary factories and to withhold such endorsement from those not suitably made or compounded. Early in the career of the league Mrs. Heath and her colleagues were the veriest amateurs in the work and proved more or less an annoyance to manufacturers; but for a long time past, experience and an insight into the truthful side of the food manufacturer's business has made Mrs. Heath and the organization a valuable ally.

In her efforts to finance the work, Mrs. Heath has organized allied corporations; one for publication, one for conducting a permanent "educational" exhibit at the headquarters and for carrying on lectures, etc., and others for varied phases of the work. At the headquarters she made a charge for allowing a manufacturer to keep an exhibit in place, and for carrying the advertisement of approved manufacturers in the magazine. No product could be shown there which was not first submitted to the league's chemists and approved, and when such approval was given, Mrs. Heath frankly gave certificates to that effect.

Just how the insurgency started against the Heath dynasty does not appear free from controversy, but it is believed to center around two rival soups and two rival baking powders; one of the latter made by the trust and the other the new "Ryzon" powder of the big General Chemical Co. The manufacturers of the new products made use of Mrs. Heath's letters of endorsement in their canvass among housewives and in newspaper advertising. The manufacturer of the trust baking powder, which had formerly held the exclusive endorsement of the league, promptly withdrew his exhibit from the headquarters.

Then there appeared in Montclair, N. J., where it is said the trust has influential friends in the local league, a protest against Mrs. Heath's "commercialism." It was carried into the New Jersey State convention of leagues and there a resolution was passed providing for a special conference of delegates at Newark on November 18. Pending the meeting, the Montclair insurrectionists kept busy. They besought Mrs. Heath for the records of the league and a lot of other information, which she refused to give up to a self-appointed faction.

Then the newspapers, in which the trust had been advertising, broke forth with columns of the misdeeds and suspicions of Mrs. Heath's integrity as president; charging by innuendo that she was making a big pile of money personally through her use of the presidential office and that she was guilty of building up a close corporation in the "executive committee," whose doings were kept secret from the league at large. At least, that is the nub of the insinuations in a nutshell.

An appeal was made to the New York State Attorney General for an investigation and a woman "investigator" from the Federal Department of Justice was lugged in to investigate the affairs on Forty-fifth street. All this and a great deal more was reported at the conference in Newark on the 18th. Mrs. Heath was present, but was not allowed the floor. It is said that although the Montclair faction controlled the chair, a test vote would have found Mrs. Heath strongly supported. Color was lent to this probability when her friends succeeded in getting the investigating committee changed from one self-appointed by the chief insurgents to a "committee of the whole," which finally agreed to meet her on December 5, dine with her and then investigate everything at headquarters.

Meanwhile, Mrs. Heath is having the internal affairs carefully studied by counsel, and, now that she has a tangible committee, it is likely she will freely open the books for inspection. Her friends are convinced that the whole affair will end by showing up the episode as an effort on the part of a few manufacturers to control the league's good will for themselves and to undertake to discourage the endorsement of more than one product in the same class.

* * *

AGAIN THE STEVENS BILL.

No subject before the grocery and food trades of the country is attracting so much publicity just now as the agitation for and against fixed prices as proposed by the Stevens bill—that is a law to give the manufacturer of a specialty the right to establish and enforce the price at which his product shall be resold by jobbers and retailers. It has been debated much before, but, just now, the discussions are getting intensive and promise to create a big impression.

Although Congressman Stevens, for whom the bill is named, is no longer in Congress, it has been determined to reintroduce the measure under the same name by which it has become so well known, and it will go in early in the new session. Furthermore, it will go in in its old form, without change, though it is the expectation that certain changes will be made in it before it is enacted, for some of the best friends agree that, for so radical a measure, it is rather too rigid to become popular, and that, as a means of establishing the principle, it would be best to start it with as much liberalism as possible.

The food trades, so far as organizations can speak for them, are almost wholly in favor of fixed prices; the bill provides a legal way in which the manufacturer can save the grocer from his own weakness in the matter of insisting on a profit for his work, which the grocers cannot do collectively under the Sherman law. The only organized opposition to the Stevens bill and the fixed price principle is that of the price-cutting department stores, which have been consolidated into what is known as the "National Retail Dry Goods Association," and whose secretary has been sent broadcast over the country, trying to tie up department store sentiment against the proposed law.

The secretary claims that 94 per cent of the retailers in the country are opposed to the bill, but almost everywhere else it is believed that this canvass has not been fairly conducted and that the sentiment among retailers in general would be almost as overwhelming the other way. Indicating this is the recent development on the question in the local dry goods association, when the "national association" tried to secure a vote on the matter and only succeeded in arousing some of the big men to think of the question as they had not before. In fact, it turned out that heretofore minor officials had been speaking for their concerns and that the price-cutting faction had dominated the field. Now it appears that some of the high-grade stores are not as insistent on robbing the manufacturer of his rights as the price-cutters are, and the association has split into two factions—a situation which is regarded as likely to spread when the minority views are expanded through the country.

Two notable converts to the fixed price plan among department stores of the better class are the B. Altman Co. and Bloomingdale Brothers. The former is known as perhaps the highest class store in the city, if not in the country, and the other was openly opposing the bill a year ago, being more responsible than anyone else for keeping the endorsement of the New York Merchants' Association out of the fight.

In an interview President M. Friedsam of the Altman company stated that he was in favor of allowing a specialty

manufacturer to regulate the resale price of his product if slightly more liberal provision was made in the bill to permit a retailer, under certain contingencies, to liquidate at reduced prices; though still firm enough to prevent general price-cutting. In part, he expressed his views as follows:

"We have always recognized that the manufacturer merits the same consideration and protection as the retailer, and that competition frequently assumes a form that justifies the manufacturer in seeking the protection that the Stevens bill affords him. Recent judicial decisions have robbed the owner of a patent of rights he formerly enjoyed, and we regard it as just and equitable that a man who has built up a business as the result of his genius and ability should not be subjected to the possibility of commercial ruin because some price-cutting concern, to further the ends of their general business, see fit to sell his merchandise at possibly less than it costs, thereby requiring other retailers to do the same, and thus making the article an unprofitable one to handle."

"Similarly," Mr. Friedsam continued, "a man should receive like protection if he has produced an unpatented article, for which a demand has been created, either by reason of its intrinsic worth, or as a result of the expenditure of a considerable sum in advertising.

"If so modified, a bill of this nature would put competition on a higher plane, and would not encourage the retailer to resort to the questionable method of cutting the price on standard or trade-marked merchandise in order to create the impression that he is correspondingly cheap on everything.

"We do not anticipate the danger expressed by the opponents to the bill of being robbed of all our rights and privileges, and being shuttlecocks in the game of commerce, to be batted hither and thither by the price-fixing manufacturers.

"We have always felt that the interests of the manufacturer and retailer are closely interwoven, and the danger of the manufacturer arbitrarily exercising his statute rights is nil. Our experience has demonstrated that the manufacturer who is treated decently will, in turn, treat the retailer fairly.

"Competition between manufacturers will always provide a safety valve against any abuse of the privileges granted by the Stevens bill, and the high-class merchant will, in our opinion, have nothing to fear and less to regret from the enactment of a bill of this kind than from some of the methods of competition indulged in today by houses of more or less repute."

"I am opposed to price-cutting in the case of copyrighted, patented or proprietary goods, because it is an old-fashioned method of unfair competition," declared Samuel Bloomingdale, head of the other concern, in an interview expressing the firm's views. "Modern principles of merchandising are based chiefly on advantageous buying, the keeping of large stocks and the rendering of efficient service to customers. These factors control in competition between stores, and mere price-cutting of articles of standard price for the purpose of drawing away trade from competitors by creating the impression that all other articles are likewise sold at lower prices strikes me as not only a decidedly unfair method of competition, but also as a practice unworthy of modern business."

Mr. Bloomingdale suggested that it might be well to establish a custom or rule which would afford price protection to manufacturers for a limited period in order to aid them in the introduction of new articles. He compared the case to the practice followed by banking syndicates which put out issues of bonds and take measures to protect the securities during the period of flotation, with the result that price depreciation caused by underselling on the part of hostile interests is avoided. Mr. Bloomingdale said he thought that a man who put on the market a new article ought to be accorded similar protection by retail distributers. In that event department stores, he said, would be willing to place substantial orders and give the manufacturer an opportunity to test the merit of his product by the response the public would give in the way of purchases. While the price-cutting evil prevails, he said, department store heads are reluctant to make large commitments in such new articles and advertise them for fear that some competitor will immediately decide to feature the sale of the article by refusing to maintain the price, even though such action necessitates selling below cost.

"Supposing," said Mr. Bloomingdale, "that a manufacturer produces an article of some new design which he has patented or copyrighted, and which he puts on the market at a fixed price. If the price which he fixes for the article is too high it will not be long before competition will induce other manufacturers to make a similar article which they will sell at a lower price. Customers of a store asking for the first article, having the fixed price, will no doubt be shown the other and told that it is 'just as good' and may be had at a lower figure. Some customers, of course, will insist upon having the first article, irrespective of comparative prices of the two, but others will be easily persuaded to try the cheaper article. If the second proves to be just as satisfactory to the customer as the first the manufacturer of the first or fixed-price article will suffer in the sale of his product. Then, again, some customers will find that the difference in the price of the two articles is not sufficiently great to warrant their buying the higher priced one. In that way, in order to maintain his sales, the manufacturer of the fixed-price article will be compelled to furnish full value. Just as soon as he does not he will suffer. Competition works automatically and serves as a preventive against unwarranted high prices and unreasonably large profits."

* * *

CREAM OF WHEAT COMPANY WINS AGAIN.

In my last letter I referred to the importance in mercantile circles of the decision of Federal Judge Hough in the suit of the Atlantic & Pacific Tea Co. to compel the Cream of Wheat Co. to sell it "Cream of Wheat"; against its decision to cut it off because the company had cut prices. It was a sweeping victory for the right of a manufacturer to control his product by withholding it from such as he chose. But, as was evident would happen, the tea company appealed it to the Federal Court of Appeals.

Now the Court of Appeals has rendered a decree far more sweepingly in favor of the cereal concern, and friends of manufacturer-control are delighted. In an opinion written by Judge Lacombe for the three justices sitting—Lacombe, Coxe and Rogers—the Cream of Wheat Company is declared to be perfectly within its legal rights when it refused to sell its goods to the Great Atlantic & Pacific Tea Co. and when it warned others from supplying goods to the big price-cutting chain system.

While this does not finally dispose of the case, because the main petition for a permanent injunction is yet to be tried, probably within a month, the decision on the temporary injunction is generally considered to indicate the probable verdict in the higher court, and unless the test is carried to the Supreme Court, will settle the selective system of price-control, both under the Sherman Law and the Clayton Act. Furthermore, there are in the decree some things which may prove to operate as precedents on even more interesting points, such as "Who is a wholesaler?" and "Does quantity determine classification as the fair basis of making prices?"

On account of the clarity of the logic in the decree and its importance, it is reprinted virtually in full, as follows:

"We had supposed that it was elementary law that a trader could buy from whom he pleased and sell to whom he pleased, and that his selection of seller and buyer was wholly his own concern. 'It is a part of a man's civil rights that he be at liberty to refuse business relations with any person whomsoever, whether the refusal rests upon reason or is the result of whim, caprice, prejudice or malice.'

"Before the Sherman Act it was the law that a trader might reject the offer of a proposing buyer, for any reason that appealed to him; it might be because he did not like the other's business methods or because he had some personal difference with him politically, racial or social. That was purely his own affair, with which nobody else had any concern. Neither the Sherman Act nor any decision of the Supreme Court considering the same, nor the Clayton Act has changed the law in this particular. We have not yet reached the stage where the selection of a trader's customers is made for him by the government.

"In the production of wheat flour from wheat there is a sort of by-product, known as 'purified middlings.' It is produced by every flouring mill in the United States engaged in the manufacture of wheat flour; it is a staple commodity regularly quoted and dealt in in all grain markets. The Cream of Wheat Co. buys 'purified middlings,' selecting such as it thinks grade high in quality. Without submitting them to any process or treatment, without adding anything to them, it puts up the middlings which it selects in packages and offers its selection to the trade under the name 'Cream of Wheat' That name identifies packages containing middlings of defendant's selection and it has protected its trade name for such selection by a copyright covering the carton in which the cereal is packed. Either because it has used good judgment in its selections, or because it has well-advertised its trade-mark, it finds a ready market for its packages. Its particular selection, however, amounts to less than 1 per cent of the total purified middlings bought and sold in this country.

"With an exception which will be referred to later, the Cream of Wheat Company makes no sales to consumers or to retailers, but confines its sales exclusively to wholesalers, to whom it charges two prices, $3.95 per case in carload lots and $4.10 per case in less than carload lots. To each purchaser from it it sends a circular requesting such purchaser to sell to the retail trade only at a price of $4.50 per case, adding to this request the statement that it does not intend to waive the right to refuse at any time to supply any dealer who shall fail to comply with any request made by it, the infringement of which defendant may deem prejudicial to the interests of the consumer, to defendant's own business or to the trade at large. The tea company contends that defendant's course of conduct is a violation of the Sherman Anti-trust Act, and that under the recent Clayton Act this suit may be instituted and maintained.

"That branch of the case has been most elaborately argued; it was discussed by the district judge. We do not find it necessary to go into it, as we are satisfied that complainant is not entitled to the relief now asked for.

"The Cream of Wheat Company, as we have seen, in the conduct of its business, decided and made announcement to the trade that, for reasons sufficient to itself, it would sell only to wholesalers. Why if it chose to do so it could not make such a rule and adhere to it, we are at a loss to understand. It named the prices at which it would sell to wholesalers, so much in carload lots, so much in less than carload lots. That certainly it had a right to do; the Clayton act itself expressly recognizes the existence of this right.

"A 'wholesaler' is one who buys in comparatively large quantities and who sells, usually in smaller quantities, but never to the ultimate consumer of an individual unit. He sells either to a 'jobber' (a sort of middleman) or to a 'retailer,' the latter being the one who sells to the consumer. The 'large' quantities bought by the wholesaler may vary greatly—from a fraction of a carload to many carloads; the character, not of his buying but of his selling marks him as a wholesaler. If occasionally, in some particular business, this term loses somewhat of its original significance, such manifestly, as the record shows, is not the fact with the business now under consideration.

"Upon the proofs and the admissions in the record the tea company is not a wholesaler, but a retailer; it does not confine its sales to retailers, but sells to countless consumers; a package at a time for twelve cents.

"Under the rule which the company had legitimately established for the conduct of its own business, the tea company could not buy from it, being a retailer. Nevertheless, for a time the Cream of Wheat Company made an exception to its rule and sold to the tea company under some arrangement, which, as defendant thought, would not make the wholesalers with whom it dealt critical of the exception. On a certain day the Cream of Wheat Company decided that it would no longer sell to this retailer at all, and since then it has not sold to complainant. There was no contract between the two which bound defendant to sell to complainant for any specified period of time.

"This suit is really brought to force the Cream of Wheat Company to continue to sell to this single retailer, as it sells to the wholesalers who trade with it. Much has been said about the reason why defendant ceased to treat complainant as an exception to its rule; failure of the latter to live up to some arrangement, etc. All that seems to be wholly immaterial. The business of the Cream of Wheat Company is not a monopoly, or even a quasi monopoly. Really it is selling purified wheat middlings and its whole business covers only about 1 per cent of that product. It makes its own selection of wheat by-products of the milling process it will put up and sells what it puts up under marks which tell the purchaser that these middlings are its own selection. It is open to Brown, Jones and Robinson to make their selections out of the other 99 per cent of purified middlings and put them up and sell them; possibly one or more of them may prove to be better selectors than defendant, or may persuade the public that they are. It is difficult to see how into such a business as that any novel and exceptional rule of law is to be imported."

* * *

ANENT TRADE-MARKS.

The movement of certain large owners of trade-marked articles which are frequently counterfeited by price-cutters and cheap imitative merchants, referred to in my last letter, has taken sufficiently tangible form to justify the formation of a trade-mark bureau, which is to make its data the legal basis for prosecuting imitators. Although it is nominally under the auspices and patronage of the Wholesale Men's Furnishing Association, it will have the support of a far wider clientele and promises to do much to improve trade ethics. All members will be asked to file copies of their trade-marks with the association, which will then distribute them among manufacturers of labels, thus enabling them to detect any attempt at counterfeiting when business is offered to them. The association has the co-operation of the District Attorney's office in prosecuting trade-mark fakers whose fraud may be detected.

"The practice of imitating trade-marks and depending for sales upon the records of the men who have built up reputations for these labels is one that the association will make every effort to stamp out," said W. B. Stevens, secretary of the association. "The evil extends to all branches of the trade and includes dies, as well as woven and printed labels. These are well known to the consumer and retailer, and the fakers are able to carry on their business by deception. Some of the label manufacturers will undoubtedly continue to supply these fakers, but the majority will undoubtedly work with us toward the object of destroying them."

James R. Keiser, of James R. Keiser, Inc.; Henry Koch, of Blum & Koch, and Arthur M. Reis, of Robert Reis & Co., constitute the committee in charge of the bureau's work.

One of the label manufacturers, writing the committee, says in his letter:

"In your fight to prevent the infringement by unscrupulous merchants and manufacturers of the trade-marks and trade names of the members of the Wholesale Men's Furnishings Association, we wish to offer our active co-operation. As the manufacturers of over 300,000,000 woven labels per annum for all lines of merchandise, we are in a position not only to refuse to manufacture woven labels which infringe in any way the rights of your members, but also to report many other cases we come across in the course of business.

"However, in order to make our co-operation most effective, we should have a complete list of all members with the trade names and trade-marks of each. It would, perhaps, be best to include all trade names and trade-marks used in advertising matter and on tickets as well as in woven labels."

In addition to its campaign against fraudulent imitation of trade-marks, the association plans to assist honest merchants to finance their business, protect their credit or to close up their business, as the situation warrants. Mr. Stevens explained that an adjustment committee of five had been appointed to take charge of this feature of the association's work, and that this committee will act to protect the retailer, who may be behind in his accounts and without ready cash,

although actually solvent. Lack of knowledge of business methods and inability to find a solution to temporary embarrassment had forced many retailers into bankruptcy, he said, and it is the association's purpose to help them and to clear up the difficulties without unnecessary expense in the payment of bankruptcy attorneys and others.

The membership of the adjustment committee includes W. H. Culver, of Cluett, Peabody & Co., Inc.; W. L. Smith, of James R. Keiser, Inc.; J. M. Weissman, J. Batton, of Dent, Allcroft & Co., and J. Feldheim, of the Roxford Knitting Co.

As the result of a "John Doe" proceeding before Magistrate House, Abraham Goldstein, manager of a men's furnishing store at 1679 Broadway, was arrested under the Penal Code and is now out on bonds of $500 for trial. He is charged with having "displayed in his show window a sign so worded as to convey the impression that Manhattan shirts were on sale in his establishment at reduced prices, whereas he actually carried no such shirts in stock."

* * *

BENZOATE ISSUE RESURRECTED.

The recommendation of Prof. Duckwall of the National Canners' Laboratory, in an article on ketchup manufacture, in the technically edited canning trade paper, "The Canner," to the effect that benzoate of soda still makes a more satisfactory ketchup than that made by other methods, has "busted wide open" the old controversy about benzoate in trade circles.

"I do not believe that the average tomato ketchup on the market today is as good in flavor as the same brands used to be when benzoate of soda was employed as a preservative," says the well-known chemist. "There are several reasons for this: In the first place the catsup did not have to be boiled down to such a heavy consistency, because it contained only from 18 per cent to 23 per cent solids. Such catsup, of course, had no very large amount of sugar or vinegar, and while it was cheaper to make, it certainly had a better flavor than anything on the market today. It had more of the real tomato flavor.

"I know some firms are advertising the fact that there is more food value in their catsup today, and all that kind of argument, to offset the increased price, but as a matter of fact people buy catsup not so much for food value as they do for appetizing effect or condimental purposes. They do not care how much sugar it contains—what they want is tomato flavor.

"A strictly non-preservative catsup today will either spoil quickly after the bottle is opened, or otherwise it is overdosed with sugar and vinegar.

"If we want to get the very best results possible, without using benzoate of soda and have it give satisfaction all around, we must not go to extremes. We can use a reasonable amount of sugar and vinegar, bring the total solids somewhere in the neighborhood of 28 per cent or 29 per cent, but it is not necessary and is actually inadvisable to go beyond that point, for the reasons stated. Such a catsup will keep two weeks, at least, and if a family cannot use a bottle of catsup in two weeks it ought to spoil. If they do not use it in that time it is not a very good article.

"Sugar must be used in sufficient amount to cover up strong acetic acid flavor, and the amount required is from 1½ to 2 pounds to the finished gallon, otherwise the catsup will be too sour. Of course, the much desired flavor is sacrificed to some extent, and the more of these two ingredients used the greater is the loss of tomato flavor—they cover it up, so to speak. We do not get anything but a sweet-sour flavor, with only a suggestion of tomato, but it is possible to use enough of these two ingredients to keep the catsup absolutely without any sterilizing process, and it may be exposed to the air until it actually dries up without any signs of spoilage. Some of the catsup on the market now is so strong of acetic acid that flies will hardly bother it.

"However, if we are to bottle tomato catsup without sterilization we are compelled to resort to the use of perhaps unreasonable amounts of sugar and vinegar. These must take the place of benzoate of soda, which was formerly used, and it is probably a good thing that we have this means of preserving catsup, with benzoate at $5 or more a pound, and almost impossible to secure at that price. Nearly every catsup manufacturer dislikes to sterilize his bottles after filling and sealing, because there is more or less breakage, according to the quality of the glass. Some glass seems to stand it all right, but there is a frightful breakage in some cases, which means a loss not only of the bottles, but also of the catsup. Discarding the idea of using benzoate of soda, whether catsup be sterilized or not it must have enough preservative to keep it long enough to be used up before spoiling after it is unsealed and finds its way to the table."

* * *

INSPECTION ENCOURAGES CROOKS.

Commendable though the effort of the local health department is, to conduct a systematic canvass and examination of all people employed in the manufacture, packing and sale of food—especially in restaurants, hotels and institutions, it is being made the vehicle of fraud by unprincipled physicians and some bogus doctors.

The health board, as a means of expediting the tremendous work entailed, authorized a number of private physicians to examine applicants under the supervision of the board, in accordance with a specified score card, but it looks as though it isn't working out altogether right. In a recent bulletin, the Health Commissioner said:

"We regret to say that slipshod examinations to the number of some twelve hundred have been discovered through various sources. In one instance particularly an applicant who distinctly informed the examining physician of previous infection received the most perfunctory examination without being submitted to any of the clinical and laboratory tests which alone would determine the right of the applicant to carry on his vocation as required by this section of the code. In each case it has been the painful and embarrassing duty of the Department of Health to withdraw the authority granted to the offending physician to certify the results of the examination of cooks and waiters. Moreover, all certificates issued by these physicians have been declared null and void.

"It has also been discovered that a few physicians have represented themselves as inspectors or agents of the Department of Health empowered to conduct such examinations for a stated fee. The department does not permit its official representatives carrying on this work to exact any fee whatsoever. Such impersonation of an officer of the law is a grave offense and makes the offender subject to criminal prosecution."

* * *

FEDERAL VS. STATE LAWS.

Deputy Attorney General Hargest of Pennsylvania has just rendered an opinion to Food Commissioner James Foust of that state to the effect that, although manufacturers outside the state have complied with all the federal food laws in preparing, labeling and shipping the food into Pennsylvania, it is still within the province of the state commissioner to take up the inspection at that point and test food products by the state law.

"The enforcement of state pure food law," says the opinion, "begins where the federal control ends. The federal statute follows the goods from another state into Pennsylvania and onto the shelves of the retail merchant, where the state inspection begins. There is no conflict of authority; the enforcement of Pennsylvania laws against the goods on shelves of a retail merchant is not even an incidental control of interstate commerce, nor is it any interference with federal inspection." Further, it is held that the state laws fully apply, even if they vary in material respects from those of the federal provisions.

* * *

EMBARGO HELPS CANNERS.

While it may be true that England's tin embargo has placed American canners more or less at her mercy, it looks at this writing as if it will prove a benign despotism, so far as the market for American canned goods are concerned. They always have gone largely to England, of the European field, and therefore it was not a hardship.

But England does allow tin to come in here, under certain agreements as to export and re-export, while she has absolutely cut off Scandinavian and other countries suspected of selling canned products to Germany and Austria. The result is that packers in those countries, dependent on tin cans, have been crippled and their customers have been forced to turn to America for their tinned foods. And now there is some reason to believe that a secondary effect of the embargo will be lower prices here, due to the lessened demand on the British supply of tin caused by the cutting out of Snad Scandinavian demand.

* * *

SERIOUS SHORTAGE IN FLOUR.

The shortage of flour in this market, to which I referred in my last letter, is just as marked and serious as ever and, so far as can be seen ahead, the chances are slim for any marked improvement in the situation. The whole trouble arises from the fact that while the millers waited for the winter wheat to be harvested, spring dragged along into the summer and the spring wheat was harvested at about the same time, while the surplus stocks of flour were eaten up a-waiting. Now, although there is plenty of flour being milled, the cars are insufficient to bring it in fast enough.

Arrivals are now averaging about 25,000 barrels a day, but that is about enough to keep up with the daily drains, so that it is literally true that warehouses have not a single barrel on hand. One day recently the representative of one of the big Minneapolis mills received four cars and before noon it was all gone, while he could have made immediate delivery of 50 cars if he had had it. Many of the big bakeries are running on from 48 to 24 hours' supply and in cases of necessity some receivers are said to be buying off lucky competitors at 25 cents bonus to get immediate stocks and supplies. There's plenty of flour on the way, but it can't arrive fast enough to catch up with the scarcity.

There have been times when the New Jersey railroad piers have held as high as 500,000 barrels, and once in a while probably a million. Today they are empty and every nerve is being strained to bring cars into service to fetch the wheat from Minnesota. Everyone knows the immense strain on the railroads at present and, with flour shipment delayed till the limit dates, the condition is grave.

* * *

SHREDDED WHEAT-ROSS SUIT.

With the filing of the answer of the Ross Food Co. and its associated defendants to the accusations of unfair trading, brought against it by the Shredded Wheat Co. in the Federal District Court at Hartford, Conn., there is presented in that case a most interesting test of the principles of fair trade as applied to the imitation of a well known food product, manufactured exclusively for many years under a patent, but now past the original patent period.

The Shredded Wheat Co.'s claim is that during the period it manufactured its product under a patent, the public came to know a product of that type exclusively as its own, made in its celebrated sanitary factory and amid all its superior manufacturing conditions; even that its phraseology was familiar to the consumers and the carton; also the biscuit when out of the carton. Now it claims that the Ross company has started making an exact imitation, in a less desirable factory, packed in packages of ten instead of twelve biscuits, yet sold under such conditions as to lead the public to imagine that it is getting the old-established product.

The Ross company's main contention is that the original shredded wheat patents have expired, wherefore anyone can make a biscuit of that sort; that in doing so, it is within its rights; that it has made its product in a different looking package, sold on its own merits. Substantially, it denies that there is any effort to confuse the public, but if the public is confused it is none of its affair; least of all, that it has deliberately perpetrated any such fraud as is charged.

In the form, therefore, of a patent case in the guise of a fair trading issue, the suit promises to attract much interest in food circles, especially among manufacturers of patented foods, which may suffer the expiration of the original patents by limitation and may invite imitation. The date for hearing has not yet been set.

* * *

NO MORE "FRESH EGGS" OFF THE ICE.

Not content with his vaudevillian experimentation with state auctions, State Market Commissioner Dillon is now out with a scheme for suppressing the sale of cold storage eggs as "fresh" by retailers. He has decreed that after the expiration of ten days' notice, he will prosecute anyone not complying with the state law which requires the marking of cold storage eggs as such. If they do not, he says, he will take recourse to the law and compel them to show their books for inspection at a public hearing.

It can't be said exactly that State Market Commissioner Dillon has "laid an egg"—at least a cold storage one—but it is to be said to his credit that he has managed to hit on a line of activity that will bring him prominence, publicity and fame without making him altogether ridiculous in the eyes of practical merchants, as most of his emanations do. Dillon's efforts to stop grocers from selling cold storage eggs for fresh, and at fancy prices, is apparently going to have some measure of success and the trade will applaud him if he succeeds.

As a matter of fact, Dillon nor anyone else can exactly say what a "fresh egg" is, but they certainly can be made to sell cold storage fruit for what it is and that will help reputable grocers and produce dealers out a lot. Fortunately, the new law which has just become operative helps Dillon on to fame.

* * *

GROCERS PUNISH POLITICIANS.

Grocers and food manufacturers who have long suffered from being made the "goat" for ambitious politico-reform public officials—especially in such matters as being charged with having caused the high cost of living, etc.—are overjoyed at the proof that when they pull together it is possible to accomplish things at the polls.

In this city, for two or three years past, it has been a favorite pastime among halo-hunting city fathers to set up city markets and various schemes for bringing the consumer and producer together at the municipality's behest, always with the result that it ultimately fizzled but left the grocer a victim of false accusation.

So the local grocery organizations got together several months ago and formed the "Food Trades Council" to take up the cudgel and keep up a persistent fight to "down" their chief enemies. Usually such movements start out all right, but ultimately fade away, but in this case it worked to a "T."

Among the New York city fathers who were active in pushing public markets were Aldermen Dugga, Pouker, Chorash and Bedell. When they were renominated the Allied Food Merchants' Association started a movement against them. Literature was printed and circulated and a committee camped on the trail of every grocer and marketman with a strong appeal to get out and hustle against his foes. Several meetings were held and the grocers in some cases canvassed house to house among their patrons.

Not only was the assault made on these five but support was distinctly concentrated on their opponents, Messrs. Williams, Shields, McKee, McGillick and Friedlander. When the votes were counted every one of the retailers' candidates were found to be elected and their foes defeated.

And from the Pacific coast comes news that virtually the same success has attended the organized grocers there in their efforts to elect supervisors (aldermen) favorable to the retail merchants. Out of the nine candidates elected at the recent election, six had been formally endorsed by the organized grocers, and of the defeated ones only one was the candidate of the grocers and he lost by a narrow margin, being the highest of the unfortunates. The grocers' candidates led the list and it is said that it made a tremendous impression on the politicians which is likely to result in more respectful attention to the retailers' interests than formerly.

WHY SACCHARIN WON

The Long, Contested Suit of the Monsanto Chemical Works of Saint Louis, Manufacturers of Saccharin, Is Finally Decided in Its Favor.

The Supreme Court of the State of Missouri in handing down its *unanimous* decision that Saccharin is not deleterious to health, and declaring null and void the statute prohibiting its use recognized the principle that the amount used must be considered. This, the Supreme Court of the United States also did in its decision in the famous Bleached Flour case.

An excessive use of anything is harmful, whether it be sugar, salt or water.

SACCHARIN is much more desirable than sugar as a sweetening agent for soft drinks from any view point: (First)—Healthfulness; (Second)—Economy.

In using SACCHARIN the danger from the use of sugar is eliminated, and the infinitesimal amount of SACCHARIN that is required to sweeten cannot possibly be harmful to any one, either adults or children.

Any physician will tell you that we are all eating too much sugar. When it is considered that practically 20% of the people of the country are either afflicted with Kidney troubles or have a tendency to be so afflicted, and that sugar is a known poison to such people,—the majority being unconscious of the fact—it leaves no room for doubt that SACCHARIN is the proper and most desirable sweetening agent for soft drinks.

Use SACCHARIN to sweeten and do not hesitate to declare its use on the label. **Such declaration stamps your goods as being healthful.**

MONSANTO CHEMICAL WORKS

Manufacturers of Saccharin **ST. LOUIS**

Branch: Platt and Pearl Streets, New York

Fifth Annual Convention of National Coffee Roasters' Association Held at St. Louis—Brilliant Addresses by Guests

THE National Coffee Roasters' Association held the fifth annual convention of that organization at St. Louis, Mo., November 8-12, under particularly favorable conditions.

The annual gathering was remarkable for the general quiet, indeed the uneventfulness of its sessions.

This is particularly true when one recalls the stormy scenes of the old Valorization days when men and principles clashed upon the floor of the convention.

To be sure, Tom Webb was in the peaceful, sleep-ridden city to attend the convention; but merely as a spectator. He maintained a sphinx-like silence throughout the proceedings which struck strong contrast with the Tom Webb of old, when Brazil and Sielcken were justly and very properly damned to the utter consternation of the bashful ones.

With the exception of the addresses of J. C. Reid, of the National Oats Co.; B. F. Bush, railroad official, and E. S. E. Lewis, of the Art Metal Construction Co., the convention was confined to routine.

The convention was called to order by the efficient president of the association, Ross W. Weir, and the usual formalities of invocation, welcomes and responses, reports and committee appointments followed. Monday was given over largely to the reading of reports from the presidents of branch associations.

J. C. Reid, vice-president and general manager of the National Oats Company of St. Louis, delivered an exceedingly able address before the convention, which follows in full:

"This title would seem to indicate that there is a contest or struggle between package goods and bulk. Such is not the case.

"The evolution from the sale of food products in bulk to their sale in packages is natural, logical and equally abreast with our present degree of social and economic development. It is neither ahead nor behind the times.

"It is easy to point out faults in the distribution of food products in packages. It is much easier to point out greater and graver faults in their distribution in bulk.

"My observance of the retail merchandising of foodstuffs covers approximately thirty years, during which time I have seen the transition or partial transition from selling crackers, rice, currants, raisins, spaghetti, macaroni, rolled oats, corn meal, borax, baking soda, coffee, etc., etc., out of a box, barrel or sack to being sold in neatly wrapped, accurately weighed packages under trade-mark brands.

"This transition was first the result of a demand for greater expedition and a more modern, hygienic, efficient and cleanly way of handling foodstuffs.

"The fact that there is two, three, four or six less soda crackers in a package of Uneeda Biscuit than there were in the old paper bag in which you bought 5 cents' worth of soda crackers out of a roach, ant and dust-infected wooden box, is no sound nor logical argument against the system of using package goods.

"Your difference of two, three, four or six crackers is one of the things I meant when I said it was easy to find fault with our present system of merchandising foodstuffs in packages.

"There is also apparently the fault that the consumer with most food products gets a little less for his money than when similar products were or are sold in bulk. I say there is that apparent fault—but let's look at the proposition from a correct economic standpoint. Let's look at the old cracker box as compared with a modern, moisture-proof 5-cent package of crackers and see whether or not the consumer is now getting the worst of it.

"I am not an expert cracker man—in fact, I know nothing about crackers—but I will never forget the rubbery, soggy taste of the old soda cracker out of the wooden box. I will never forget the grocer of my boyhood who had just picked a salt mackerel out of a barrel or had just finished selling a gallon of coal oil, wiping his hands on his blue jeans apron, which apron had upon it, affectionately pressed and rubbed into it, samples of all the bulk foodstuffs he had sold during the current week, sticking his hand down into the old cracker box to take out some eight or ten crackers to make the bottom tier in the paper bag, and mother asking me when I got home how I spilled the coal oil on the crackers.

"I also recollect the length of time it took the grocer to put up that package of crackers, as compared with the length of time it would now take him to lift a package of Uneeda Biscuits off his shelf.

"I know that the grocer of my boyhood had to make a living. I know that his day was worth so much to him and I know that he has to make a living today just as he did then. I also know that if there is one, two, four or six crackers less in a package for a nickel than I used to get when I was a boy, that I am really getting, when the economic condition of today is compared with twenty-five and thirty years ago, more for my five cents in soda crackers than I could get then in soda crackers, all things considered.

"For instance, there has not as yet been any selling of fresh beef or fresh pork in packages over the meat counter, but even so I am paying a great deal more for fresh beef and fresh pork today than my mother paid when I was a boy, and I have never heard the advance in the cost of beef and pork being charged to the growth of the package food industry.

"Last night I stopped in to see one of the best and most progressive retail grocers in St. Louis. I asked him what percentage of his coffee sales were in packages. He said about thirty per cent as against seventy per cent in bulk. I asked him if the sale of coffee in packages was increasing. He said it was. I asked him if he would rather sell coffee in packages than coffee in bulk and he said most emphatically, "No!" He went so far as to tell me that he pushed his bulk coffee because he could buy his green coffee—the longer he let it stay with the coffee roasters from whom he bought it in the green state, the better it got, and he could have half a roast, as he called it, made at a time and sent to him at any time he wanted it. That he could make blends of three kinds of coffee that suited his customers upon which he could make a profit of from thirty to forty per cent and that his maximum profit on package coffee was about twenty per cent, tapering down to about fifteen per cent. But, mark you, the interesting point in this man's statement was the sale of package coffee is increasing against his opposition. This emphasizes the fact that the consumer is quickly reaching the point where he or she knows and understands that food products sold in packages under advertised trade-marks are the safest to buy.

"The consumer is learning that when the manufacturer or packer places his trade-mark upon a package and signs thereto his name and address that he assumes full responsibility for the purity, excellence and uniformity of the product.

"The fact that this grocer's customers, in the face of his active opposition, are increasingly demanding package coffee is proof positive that the sale of package food products is a natural, logical evolution from the old way of merchandising.

"I have been told something of the troubles of the coffee business, and classing the coffee roaster as a manufacturer,

they differ little from the troubles of all other manufacturers of food products.

"I am very much inclined to think that the man or woman who attributes any part of the high cost of living to the development in the sale of food in packages under the trade-mark and advertised brands, is a very shallow thinker—in fact, it has been hard for me to understand the basis of some of the agitation of recent years.

"I read a report of our Secretary of Agriculture some five years ago in which he recommended that the consumers buy direct from the producer in every possible instance, pointing to the fact that it was the middle man in the distribution of food products who was largely responsible for the then present high cost of living.

"How absurd this is would probably readily appear to anyone but a lawyer or a farmer.

"I made the statement a minute or two ago that the sale of foodstuffs in packages is economically abreast of our present system of merchandising; by that I mean that the sale of foodstuffs in packages as it is at present carried on is entirely sound when considered in connection with and as a part of our present scheme of life.

"Were we all suddenly to determine to follow Mr. Wilson's advice (I refer to Mr. Wilson, the former Secretary of Agriculture) and buy direct from the producer and the farmer in each and every possible instance, there would be an economic revolution so violent—so far-reaching in its manifestations of misery and want—in fact, a catastrophe so stupendous that the present European military struggle would sink into utter insignificance.

"All of this producer-direct-to-consumer agitation by the country editor and the shallow thinking reformer takes no account of the fact that our entire commercial fabric today is built upon our present-day system of merchandising, of which food distribution is a large and important part, and if it were to be destroyed you can contemplate what would become of the can manufacturer, the shook maker, the fiber container maker, the printer, the machine shop that makes the machinery for all of the various kinds of food canning and milling companies.

"The man who sells the wagon and horse to deliver the goods; the bank who takes the deposits and loans; the railroads whose great systems are built upon our interstate method of doing business; the stenographers, the typewriters, the office fixture man, the advertising agency, the magazine with its advertisements; the newspaper, the signboard, the poster, the wholesale grocer and all of his employes, the coffee roaster, because everybody would be buying green coffee and roasting it in the oven themselves—in fact, I could go on for the rest of the day and show where it would absolutely distort and render chaotic our whole merchandising system of today.

"If there are faults in our present system, they can and will be corrected only by the slow movement of evolution.

"I am a firm believer in that all things work for good; the world has been going ever onward. It may seem to go back for a year, five years, ten years or twenty years, but all changes ultimately result in good. Therefore, I say to you that the putting of food products in packages is good and it will ultimately work for good. It has grown by leaps and bounds. The tin vegetables, the tin fruits, the package goods of all kinds and varieties—when one goes into the modern grocery store of today you can readily see that there are scarcely any articles of merchandise that they sell that are not already wrapped and packed in neat, easily, economically handled, germ-proof, trade-mark, quality speaking packages.

"I don't think that we as merchandisers of foodstuffs need worry ourselves as to the struggle of package versus bulk. The consumer wants package goods; therefore, the manufacturer must pack them and the retailer must handle them. The consumer has learned that package goods mean quality She has learned that a foodstuff packed in an advertised trade-mark package is a guarantee of quality. She has learned that when the manufacturer or the packer puts his name upon the label he is assuming responsibility for the quality and excellence of the article and the justice of its price, and it is useless for anyone to say that goods can be successfully or continuously sold for more than they are worth in comparison with other things for similar usage."

An address of great merit and of undoubted value to the conventioners was that of B. F. Bush, president of the Missouri-Pacific and the St. Louis, Iron Mountain and Southern Railways. Mr. Bush said:

"The coffee merchants of the country are an important commercial body whose functions are of great value to the community at large. They stand in close relationship to the great machine of transportation which moves their goods to the near and remote markets of demand.

"The proper working of this machine is most vital to the successful operation of their business; it is indispensable to the commercial growth and progress of the country and its service is ever at the command of the people in the promotion of their best interests.

"The recognized close relationship existing between your business interests and this transportation machine is, I suppose, the reason why I have been honored in being invited to address you on 'The Relations of Railroads to the Coffee Business.'

"The coffee tonnage is a substantial factor in the business of the railroads. The importations amount to approximately ten hundred millions of pounds per year, all of which, except that consumed at the ports of entry, is shipped to inland centers, from which it is reshipped later to all parts of the country.

"The city of St. Louis is reputed to be the largest inland coffee distributing center, and consequently its volume of receipts and shipments constitute important tonnage for the carriers.

"The railroads aim to give special service to this business from the ports of entry and from the distribution centers, and

RUMFORD

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A scientific preparation being the result of extended research by the celebrated chemist Prof. E. N. Horsford, for many years Prof. of Chemistry in Harvard University.

Dietetically speaking, Rumford is without fault; as a leavening agent it is perfect; as a keeper it has no superior.

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the train schedules under which it is moved provide for faster time than prevails in the general freight movement.

"St. Louis and other centers of distribution in the West get their supply of coffee chiefly through the port of New Orleans on rates of carriage that are low.

"From New Orleans to St. Louis, Chicago, Kansas City and Omaha, important inland centers, the charge made by the railroads for hauling a ton of this coffee one mile will average about six mills. This compensation is not as much as one sixty-six thousandth part of the value of the coffee computed at 20 cents per pound. Considering the nature and value of the service rendered, it can scarcely be said that such rates are too high. Indeed the grave trouble confronting the railroads today is that these rates for carriage of other goods are too low and not high enough to enable them to perform their functions satisfactorily to the public or to their owners. The resultant revenues from their general operations at the present time are not sufficient to enable many of them to make needed improvements or meet their financial obligations. This is not due to want of traffic. The freight tonnage, passengers carried, and gross revenues have steadily increased with occasional temporary shrinkages during the past twenty years; but due to causes over which the management has had no control, the rates for carriage have been reduced, and wages, prices for materials and other operating expenditures—through Federal and State enactments—have been so greatly advanced as to more than offset the increased revenue.

"Every improvement that the genius of man can devise toward efficient operation is being brought into play and it is only by the economies effected by this means in the unit of cost that the railroads have so long survived the uncontrollable increase in expenses and the onslaught made in their rates. A great English expert and economist, after a careful study of our railway system, has said, 'In actual economy of operation. the United States railways are the first in the world; that the fullest utilization of locomotives and cars and in the obtaining of the greatest measure of results for each unit of expenditure, they are not equaled by the railways of any other nation.'

"This efficiency may be exemplified in part by the fact that in the so-called western territory, comprising the roads west of the great lakes and the Mississippi river, the freight train mileage was nearly three millions of miles less in 1914 than in 1904, although the tons carried one mile in 1914 were twenty-eight billions more than in 1904. Efficiency of this character, however, which lessens the operation cost, cannot be maintained without substantial additions to equipment and improvement of the plant and facilities, and as these require sums of money beyond the surplus of the roads' operations, it becomes a problem as to how it can be obtained. Great as the increased efficiency and decreased units of cost have been, they are not now ample to stem the tide of an almost constant reduction of rates and an enforced addition to expenses.

"Like a merchant, railroads cannot borrow money unless they have an established credit and are able to show from past and current operations that interest will be regularly paid and the loan liquidated on maturity. There are few railroads that can now make such a showing and the best of them can borrow only at rates of interest that are almost prohibitive. For these reasons the railway transportation service is not keeping pace with the commercial requirements, a continuance of which will seriously retard the development of the country's resources and inflict great injury on the business already established. Relief from this can come only by the roads being permitted to increase their rates. Additional business under the conditions governing will not suffice. This has been demonstrated by the roads' operations in years of more than normal business activity, and is due to the extra expense of conducting the additional traffic by reason of congestion and inadequate facilities for its proper movement, as well as insufficient compensation for the service rendered.

"The Interstate Commerce Commission has declared that the inadequacy of transportation facilities is alarming, yet when the railroads seek to advance their rates to enable them to make better provisions for public demands, they meet with little or no success from either Federal or State commissions.

"Statistics were recently compiled for a period of fourteen years of forty-one western roads, comprising 98,000 miles of line. The figures showed that the roads were earning an inadequate return on the value of the property, based on any reasonable calculation, and low as the return was, it was declining year by year.

"Although there was $1,236,000,000 of new money spent on these lines for improvements on road and equipment during the past seven years, the average return on the total investment was 4.19 per cent, which was a decrease of 15 per cent under the average return for the preceding seven years. The net return on 98,000 miles of western railroads for the year 1914 was only 3.81 per cent, on property investment. It was equivalent to 7 per cent on a valuation of $28,000 per mile of line for road and equipment, although there are few of the roads whose value is not more than double that amount. Seven per cent should not be deemed an excessive amount for roads to earn on their value. Very few of them can borrow money at less than that figure, but irrespective of this, in order to build up a sound credit and create a reasonable surplus for contingencies liable to arise, as well as to provide for additional equipment, improvements and expansion of facilities which are always pressing, 7 per cent should not be considered excessive. I fail to see why the investor in railroads, which are all important and essential to every other industry, should not be allowed a return commensurate with that of the investor in other enterprises.

"The last census returns show that the capital of manufacturers increased in ten years over nine billions of dollars and notwithstanding this large increase, equal to 105 per cent, the return to the investors was over 12 per cent. The success of such enterprises is made possible only by the investor in railroads, and yet on last year's operations of the 98,000 miles of the forty-one western railroads, the return was only 3.81 per cent on the property investment. After the mortgage interest was paid there were very few of those roads that had anything left for dividends. Indeed, some of them representing a large mileage, were not able to pay the mortgage interest and as a consequence were forced into bankruptcy. If the returns for last year's operations were to be applied to the value of the property on a 7 per cent basis, there would remain over two and one-quarter billions of dollars value, or more than 45 per cent of the property, that would receive no returns whatever.

"The tonnage and passengers carried and the revenue derived therefrom show substantial increases for given periods, but the gains are more than offset by the increased expenses which are beyond the power of the management to control. State, federal and municipal enactments during the last ten or more years have greatly reduced the rates of the carriers and added to their operating expenses. The requirements of the law in elevating tracks, constructing viaducts, elimination of grade crossings, costly changes in equipment, safety and sanitary appliances, block signals, boiler inspection, curtailing hours of service, limiting the hours of confinement of live stock, making up and dispatching extra trains from terminals under certain conditions, construction of buildings to shelter men employed in repairing cars, expense of accounting and other enforced expenditures all tend to swell the operating costs.

"To these may be added the ever-insistent demand of the public for better service and facilities, which oftentimes are unremunerative or not warranted by the financial return, such as expensive passenger stations, more frequent and better passenger trains, faster time in freight movement and a higher standard of service throughout.

"Of course, it would be most pleasing to the railroad manager to satisfy these demands if he had the means at his command, but under the conditions governing he rarely has the means and many times can meet these varied requirements only by the curtailment of efficiency in some other important field of operation.

"This grave situation has been intensified by the action of

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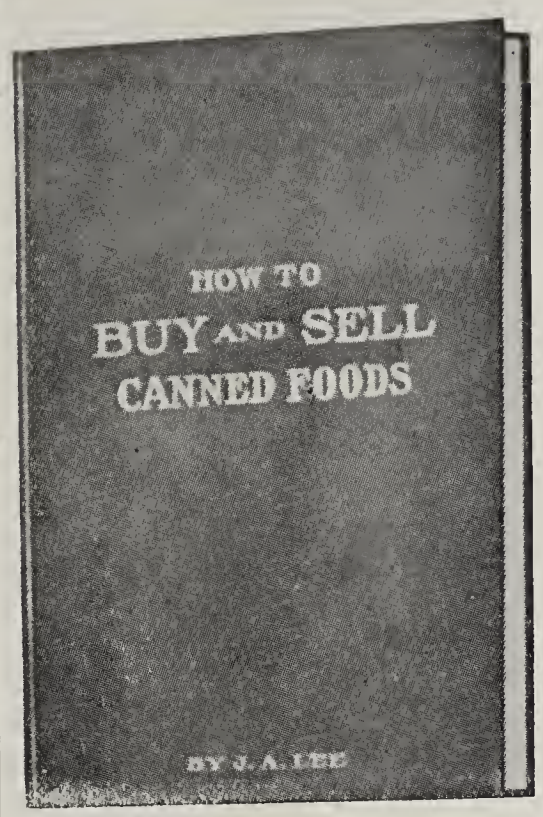
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The discussion about using starch in Compressed Yeast has reached the point in the United States of a decision forcing those who used it to declare the fact on the wrapper or label.

That is how we administer the Food Laws in this country.

In Austria where they do things more thoroughly, the chemists of the Royal Experiment Station of Vienna investigated the question for some years and finally reported against the use of Starch in Compressed Yeast for the reason that when mixed with Yeast "STARCH IS LIABLE DURING A CERTAIN STAGE OF THE DETERIORATION TO HIDE PUTREFACTION OF THE YEAST AND THEREBY FAVORS THE MARKETING OF PRODUCTS UNWHOLESOME AND DANGEROUS TO THE PUBLIC HEALTH."

Thereupon the Austrian Government promptly passed a la prohibiting altogether the use of starch in Yeast.

We Do Not Use Starch in Yeast

A. P. CALLAHAN & COMPANY

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legislatures and commissions in reducing freight, passenger and express rates.

"It has been demonstrated beyond all doubt that railroads cannot give the passenger service demanded by the public and now provided at the current rate of two cents per mile. The revenue from passengers is not ample to pay a proper proportion of the expense incidental to the operation of passenger trains. The frequency of trains, high speeds and more costly equipment, together with the increased wages of employes and higher prices of materials, have materially swelled the cost of this service. Almost similar adverse conditions confront us in other states traversed by our lines, particularly so in Arkansas and Kansas, from which we can get no relief except through the courts.

"Increased postal facilities have been required by the government without adequate compensation.

"Express earnings, in which the railroads share, have been reduced and further curtailed by the extension of the parcel post, but the burden of carriage is imposed upon the railroads without commensurate revenue.

"Taxes have enormously increased. These forty-one western roads paid $14,000,000 taxes in 1901, and in 1914 over $42,000,000, or three times more.

"Organized labor has had its repeated demands for higher wages sanctioned by arbitration boards. The compensation paid employes of the forty-one roads increased from $157,939,000 in 1900 to $404,847,000 in 1914, which is more than two and one-half times greater.

"It is a puzzle to the railroad manager that this transportation industry, through whose ability to provide ample service the prosperity of the entire country is measured, should not be afforded better protection in its operations for the general good. Considering what it has done toward upbuilding and developing the country, improving the conditions of living, and adding to all the comforts and conveniences of life, it certainly should receive more favorable consideration, so that it may continue its useful purpose and elevate to a still higher plane the social, commercial, industrial and agricultural conditions of our people.

"The American citizen, no matter what his calling, should understand that the railroads are an important factor in his business success, and if they deteriorate in service he will be affected thereby. The values of our agricultural and industrial products, as well as those of other trades and callings, will be seriously impaired by defective railroad service.

"Increased efficiency in operation and consequent reduction in the unit cost were shown in these statements, yet the net returns steadily declined. These forty-one carriers hauled the enormous volume of over seventy-five billions of tons of freight one mile in 1914, and while this was more than twice the tonnage hauled in 1901, or an increase of over 100 per cent. the mileage of the freight trains in which it was contained increased only 26 per cent. In like manner, while the number of passengers transported one mile was over ten and one-half billions in 1914, or 144 per cent more than for 1901, the passenger train miles were increased only 69 per cent. All this of course makes for economical operation and on the face of it one would think from the increased business that the railroads were progressing toward more prosperous conditions, but the facts are that the uncontrollable increased expenses and taxes and the gradual reduction of the rates have more than absorbed the gains derived from the greater efficiency. It is evident that additional business under the conditions governing will not suffice, and relief can come only by the roads being permitted to increase their rates.

"Where do we find an inductment for the capitalist to invest in railroad properties upon such unfavorable operations as now attend them? How then can the money be raised? And if it could be raised, would the managements be justified in expending it under the conditions governing? These are matters that may well claim our attention, for the welfare of our entire industrial and commercial undertakings is involved in the outcome.

"If the transportation service of the country is to be properly maintained to a standard commensurate with the requirements of the steadily increasing production of trade and commerce, hundreds of millions of new money will be required each year for a long time to come. Equipment of larger capacity, heavier rail, stronger bridges, more ample terminal facilities and hundreds of other accessories will have to be provided to meet the exigencies. These improvements cannot be paid for from earnings, as these in many cases are not sufficient now to meet operation expenses, taxes and mortgage interest.

"Even such finished railroads as the Pennsylvania and New York Central find it necessary to spend tens of millions of dollars of new capital yearly for improvement of facilities. Our western and southwestern lines, traversing territory of vast commercial possibilities which as yet have scarcely been trenched upon, are still in a crude state and will require some hundreds of millions yearly if they are to keep pace with the traffic development and transport it with facility and despatch to the markets of demand.

"As to how the future financing of the American railroads can be accomplished is a grave problem. Upon it depends their ability to provide prompt and safe movement everywhere for the existing and increasing productions of our limitless resources. It is needless to point out that without ample provision for this movement, production will stagnate and commerce and business of our country will be curtailed accordingly. For the prosperous conditions under which we now live, with the attendant comforts and conveniences which we enjoy, we are indebted chiefly to railroad transportation and so too the continued advancement of this great nation will depend primarily upon the efficient working of this indispensable industry. It is fitting, therefore, that its earnings should be adequate for improvement at advantage and profit, and that the capital which is required for its needful expansion should be permitted to realize fairly liberal returns. These ends can be attained only by an increase in the compensation for service rendered, without which the task of the railroads in meeting the dire consequences of the situation will be hopeless.

"It is a most severe commentary on the methods or regulation by Federal and State authorities of this all-essential industry, upon whose efficient working the success of every other trade and calling depends—and the welfare of the entire community is at stake—that it should be rendered powerless to raise the necessary capital to enable it to satisfactorily perform its functions. We have today presented before us the spectacle of this grand transportation system, the greatest industry of the age, which confers untold benefits on all and is almost indispensable to their very existence, not being able—though with an immense property creation underlying—to raise the necessary means to enable it to continue and progress in its useful pursuits. This is not for want of surplus capital in the country, as was demonstrated by the alacrity with which the five hundred million Anglo-French loan was recently made, and made without collateral, but it is for want of confidence on the part of the investing public on the outcome of the railroad returns and a fear of their inability to meet the principal and interest payments on maturity.

"A careful and impartial analysis of the railroad situation today irresistibly forces the conclusion that there is no subject before the people, no policy engaging the attention of the government that in its future economic aspects foreshadows more dangers, both to the commerce of the country and to our institutions than does that of railroad transportation, and therefore that it is deserving of the most scrupulous consideration.

"It is disheartening to think that, notwithstanding its importance to the entire body politic and the threatened dangers which the trend of conditions foreshadow, no measures for their ameliorations have been enacted in our legislative halls. The subjects of tariff, currency, trade commission and other legislation have engaged the attention of our statesmen, and it is hoped that the settlements which have been effected will be productive of the beneficial results claimed for them, but these measures, while important to the general welfare, are not more so—in fact, not so much so—as would be the settlement of the railway troubles.

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MARGARINE

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TOWLE'S LOG CABIN CANE AND MAPLE SYRUP

It's a delightful blend of choicest cane and finest maple syrup. Great on cereals, biscuits, beans—a delicious sauce for custards and puddings. Absolute purity and full measure guaranteed by the Log Cabin Can. Order of your grocer today.



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Sales Headquarters:
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"GOOD-BYE FLY"

According to Department of Agriculture Bulletin No. 118: Apply 0.62 pounds Borax to every 10 cubic feet of manure. Apply Borax particularly around edges; sprinkle with 2 or 3 gallons of water. This treatment should be repeated with each addition of fresh manure. Flies lay their eggs in fresh manure. Borax prevents their hatching.

Don't use more Borax than recommended above.

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Never surpassed in wholesomeness, leavening or keeping qualities. Immense output. Low price.

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ALL GRADES ALL SIZES

Largest Distributors in the World

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CHICAGO, ILL.

MANUFACTURERS OF HIGH GRADE

DISTILLED VINEGAR

"And again, it must not be thought that the railway manager, though he strives for the financial success of his company, is insensible to the interests of the general public and the intrinsic good to the entire community which flows from an efficient transportation system. The industrial health of the country, from that viewpoint and apart from pecuniary considerations, has his concern, and from a long and careful study of the situation he has become convinced that this industrial health depends primarily upon an adequate railway service.

"The scriptural maxim that 'the laborer is worthy of his hire' is unfortunately not one that meets with merited consideration in the railroad field of endeavor, and pity it is not that our ever alert and enlightened people should not on this railroad problem be fully alive to their own true ultimate interests and give fitting support to this indispensable enterprise that is unceasingly contributing to their comforts and welfare.

"We are still hopeful there will arise in the near future wise statesmanship that will espouse and mold into concrete shape the principles of adequate compensation to the railroads for service rendered. This, with the attendant benefits to all pursuits and callings, would ward off hidden dangers to our institutions, to our economic structure, and to our prosperity. Such statesmanship would leave an imperishable impression of profound thankfulness among our people, and would always remain a shining mark in the annals of our country.

"The silent, tight lipped business man may be a fine example of dignity but the truth of the situation is that he is now hiring men who can interpret him to the public. There are men in some of our largest corporations who are there to interpret the public to the corporation and the corporation to the public.

"Such a man is not a lobbyist or a wire puller or a rubber heeled, hypocritical smug-faced intriguer, as he once was. He is an entirely different kind of a man. I have in mind a young man of thirty-five or so who sits close to the throne in one of the world's largest corporations. He is a quiet, dignified man of affairs. But he has his fingers on the public pulse, he knows symptoms, the value of publicity and the sympathy with the public's attitudes.

"He advises his chief when they are about to undertake any great enterprise, as to policies and methods—the last particularly—and he shows them how to work with the public and not against it.

"He translates these men to the world and he makes the world of men an understandable thing to these men who live so much of their lives separated from real worlds.

"He is the cord that binds his corporation and the public.

"He is the new type of man who is coming into our business life—the *official in charge of public relations*, as one of my friends called him.

"He has nothing in common with the press agent, with something to put over, hated in every editorial room.

"He is not an advertising man except in the larger aspect.

"He is frankly what he is—a plain, straightforward, honest, eye to eye business man who knows what the people want to know, who knows the work the great captain's are doing for the world of today and tomorrow and he tells the simple story of their work and their thoughts, their ambitions and their triumphs and disappointments, if you please—and makes the great crowd of men and individual working in the silence of great efforts known to each other, as man, workers in a common cause of a bigger, more successful world.

"It is from such men that will come the workable and effective co-operation between society and industry—capital and labor—and out of it will arise a true democracy, wherein each shall be given that which he can do best.

"This has everything to do with coffee roasting. The coffee business needs a constructive program of co-operative effort.

"It must be truly co-operative; that is, the co-operation will begin at home with you, *not* the other fellows.

"I have organized one industry and helped organize two others, and I know this co-operation idea is the great stumbling block to the successful solution of common problems.

"You'll all want it to begin with the other fellow. You will have to get over that. You will have to begin with yourselves. You will have to stop thinking of your own firm and its sales when you think of coffee.

"Coffee is bigger than any one firm.

"Most baseball victories are won by sacrifice hits, not home runs. So it is with the development of an industry—it grows by the common giving, boosting and power of the whole working for the world.

"Your costs will come down when you really know them. Most of you think you know them now. Most of you think the costs of the other man must be higher than your own. Probably you don't know the truth about your own or his. Out of twenty-seven reports from secretaries of industrial associations all agreed their members had fooled themselves in varying degrees on this point of costs.

"The sale of low grade coffees is due to several reasons that co-operative effort would regulate to a large degree.

"A. Misbranding and other forms of untruthful advertising, which you encourage when you want to sell Sumatras for Javas.

"B. Public ignorance.

"C. The public belief that coffee is coffee and you can't get good coffee anyway.

"D. The ignorant grocer who puts the same coffee in his 20, 25, and 30-cent bins.

"You don't answer the problem when you make your salesmen handle the cheap grades with a selling credit. That has nothing to do with the market.

"If you make a greater profit on high grades to make up what you lose on low grades, you are strangling a market for the best and opening up a greater market for the low, because you are not creating a market for the better grades.

"The grocer learned that trick from you, he claims.

"The problem of the mail order distributor and the premium houses is one demanding investigation, and the facts before any suggestions. There is a way to greater efficiency in handling this, but I do not care to go into that matter here. Let me say this, however, you are not going to meet mail order competition or premium competition, by slurs, insults, or appeals to town pride; you must beat them at their own game.

"You and all the other people who use the retail distributor must develop the retailer as a business man, salesman, advertiser and community asset.

"It will have to be done in co-operation with the hardware, dry goods and specialty interests. There has been too much independent action, leading only to bewilderment and confusion. One retailer I know had four bookkeeping systems, three administering services and four selling campaigns offered him in three weeks.

"Such methods show how silly some excellent concerns can be when it comes to doing things alone which should be done co-operatively.

"There are four things to be considered in any constructive coffee trade development campaign:

"1. What are you going to do to help the retailer sell coffee more intelligently and more profitably?

"2. What are you going to do to get the retailer to sell coffee instead of its substitutes?

"3. What are you going to do to overcome the substitute campaign against coffee?

"4. What are you going to do to put coffee on a plane where it belongs—as a beverage.

"Here is a big contract. It calls for big planning, big execution, because the campaign has to do with a nation and with an international industry.

"You can go on the defensive or you can go on the offensive. Today the general public opinion is that the coffee people are on the defensive.

"I said this to one man who pounded the table and shouted quite loudly that he wasn't on the defensive, etc.

"I asked him why he was so excited about it then.

"The public thinks you are on the defensive.

"I want you to look at the advertising of the pipe tobacco—Velvet Joe, Prince Albert.

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and

PRIDE OF THE FARM
Tomato Catsup

Bridgeton, N. J.
and 331 Spring St., New York

AN IMPORTANT ANNOUNCEMENT

TO THE JOBBER AND RETAILER



The St. James Importing Company, of New York and London, the well-known distributors of Waw Waw Sauce, has been bought by men of strong financial backing who bring to the Company not only ample resources but also the full benefits of many years' experience with one of the largest and most successful manufacturers of food products in the country.

Plans are already laid to place Waw Waw in its deserved position as the King of Table Sauces.

We cannot make Waw Waw Sauce itself any better but we can and will make Waw Waw Sauce a better seller.

An extensive advertising campaign in the leading Journals is now in course of preparation. No pains, expense or effort will be spared to make Waw Waw a leader in easy, steady selling, just as it is now a leader in quality.

Full details of the new plans will be mailed to jobbers and retailers throughout the country. In the meantime the already increasing inflows of orders are being filled promptly from our New York warehouse.

SPECIAL—If you are not fully acquainted with the unusual merit of Waw Waw Sauce, write at once and a full size sample bottle will be sent for trial on your own table.

St. James Importing Company NEW YORK

"You don't have any grouchy wail about the criminals who say tobacco is harmful, or that the fellow who sells a tobacco cure is a fool, a knave and blackguard, but you do hear a clever man selling tobacco in a wholesome atmosphere of the real human kind of folks we meet every day.

"There is just the difference.

"I can remember when the tobacco people paid large sums of money to learned and unlearned doctors to tell them that tobacco was not harmful. Well, now we know it is to some people. You and I know it is, some smile and let it go. Instead of letting those few people whom tobacco harmed alone, admitting they should not use tobacco and saying so and forgetting them while they went after the millions to whom tobacco was a genuine solace, a harmless delight and a daily comfort, they spent money and time fighting over the few who should not use it.

"To my mind you coffee men in many cases are repeating the mistakes of those old style tobacco men. Admit that some people should not drink coffee, as some should not eat apples or drink milk. Admit it, let them drink Postum or Piffle drink or Foolem or anything they please. Forget them as far as your plans are concerned and go after the millions who can use coffee and get pleasure, good cheer and energy out of every cup of it. Go after the thousands who do not drink it because you have taken your cue from the substitutes and tell us your coffee has had the caffein removed, that it is harmless, that you have a substitute, too, in other words, and then the larger advertising of the substitute is helped by so much.

"Your campaign policy should be built on the affirmations, not negatives.

"I should like to see your campaign linked up with the housewife. I should like to see it humanized, so that coffee would be a name that brought pleasant associations to everyone who thought of it.

"Beware of your own ideas of what good advertising is.

"Coffee drinkers do not think of coffee as you think of it. Their coffee ideas are much more simple. They are thinking of the coffee in the cup, not in the field, bag, factory or store. They think of it as an effect. You must get this outside point of view or you are not a safe judge of a campaign or copy. You may resent this. Good, you make your own advertising bills, but you want your public to give you the money to do it with.

"You know a man may be a good judge of eggs, yet he can't lay one to save his soul. A hen may be able to lay one but she can't make a jelly omelet. Keep to your job! Too much coffee advertising has been written to the man who pays the advertising bills. He doesn't pay the dividends. Mr. Aborn gave you some excellent ideas, but translate it into cook language. It is the housewife who buys the coffee at the corner grocery who pays the dividends. Don't forget that, keep it constantly in your minds—it is a fundamental fact that you must come back to after everything else you do. The customer writes the most successful advertising copy.

"What did the housewife say to the retailer about Coffee Week? Did your retailers tell you? Were you satisfied with Coffee Week? Were your retailers? If your housewife and your retailer could not see anything in it to be enthusiastic over, then look out, Coffee Week is on a greased plank.

"Have you asked yourselves why it was a success or failure?

"Why not?

"I advise you to do so. Don't get opinions but facts. This is not time for guess work, but for facts and figures—not for the testimony of opponents or friends, but for facts from the untrained sources of tested experience.

"Don't depend on the testimony of salesmen. They are interested parties. I know an oil company who found that salesmen were unreliable because they were working for proof that what they had done was the right thing, that what they had sold was the only thing that could have been sold. So now all the market investigations for that oil company are made by a third and disinterested parties.

"In other words, my friends, I ask you to think on the present condition in the coffee industry, not from any narrow viewpoint of personal experience, but from that of an entire industry, the standpoint of a nation.

"Go at your problem from a scientific standpoint. Get the facts, do not hesitate, fumble, flinch or bluff. These solve no problem, but ruin many judgments.

"It is not valorization; it is not coffee substitutes; it is not misrepresentation; it is not tariff; it is not bad luck, bad times or bad men that in the end can hurt coffee. But bad management from lack of vision, lack of facts, lack of ideals, and an abiding desire to be right, can ruin it.

"Fundamentally you and I know there is nothing the matter with coffee as such, that the country will use it, then it is up to us to make the country use it, by making its use so attractive and helpful and pleasant that the country will come to you and cheerfully do business at a profit with you.

"Having cleared the decks, so to speak, let's find a program of action.

"What are you going to do?

"Well, my friends, we'll have to start thinking right about this matter before we can act right.

"We won't find the facts in this connection, or in your factories, or in the lobbies of Washington, or in the coffee importing houses, or in Brazil. We'll find it in the retail stores and in the kitchen of our country.

"In looking over your program I find among the concrete problems of discussion, 'The Need of Scientific Study of Coffee Manufacture,' by Mr. W. B. Harris. I should like to have heard a paper on the subject of 'The Need of a Scientific Study of Coffee Consumption.'

"I like your program. Your subjects are much to the point. I am glad you got Mr. Schulte to talk from the grocer's standpoint. It will pay to study him on his own ground, in his own store, quite as much as the subject of coffee growing or roasting.

"Now just a few words about the campaign of selling and advertising in performance.

"You won't get far by calling the substitutes liars. That is only a small part of the game. The public sympathy will be rather against than for you and it will be a long time before you can change people's minds by simply stopping the talk.

"Make the substitutes tell all the truth. You are not afraid of the truth by telling it yourselves, about your own product.

"Then you are going to co-operate in a campaign of advertising and publicity and propaganda among the men of science, the expert chefs and household counselors, and before the public generally. You are going to make some of the coffee people stop misbranding. You are going to ask the government to aid you in that respect.

"You are going to demand that the coffee substitutes stop misbranding.

"You are going to go into court with clean hands.

"Then what are you going to do? Are you going to sit down meekly and wait for an anxious public to come in and take your coffee away from you?

"I do not think you are. You are going to do exactly what the substitute people have done. You are going to make the public understand what you have to sell.

"Now your Mr. Coste has asked me to be concrete in my suggestion. I refuse to give you an entire campaign in this talk, because I cannot do it until I have made a thorough joint investigation of the market.

"Your advertising must grow out of your market conditions. They will be based on what is found there by an analytical yet creative mind.

"I beg of you to understand that I am neither commending nor condemning any coffee advertising campaigns. I have no doubt there are some very profitable ones being conducted at the present time.

"I am particularly talking about the co-operative campaign of advertising.

"Don't think blue, red and yellow banners of painted signs, or bill boards, or specialties or cute little presents for the children or pages in the "Saturday Evening Post," or in the newspapers is advertising. Those things are only the outward sign of the inward knowledge of ignorance, that some

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EVERY PIECE PRODUCED UNDER GOVERNMENT SUPERVISION. LOOK FOR THE ORANGE WRAPPER

S&S

SULZBERGER & SONS COMPANY
U. S. A.

money is being spent that may or may not come back in profits. Advertising goes deeper than these mere evidences—it is an attitude of mind. What is the attitude of mind of the coffee advertiser who innocently fills his advertising with misinformation? Only the material is lacking to make him a fakir. A man can be just as big a liar for coffee as against it. As I read some of the advertisements I see the attitude of mind—yes, coffee is injurious, but we 'roast our coffee a certain way and that makes it free from these injurious qualities.'

"What's the use, gentlemen?

"In another advertisement there is the thought standing out that the advertiser has been reading a Postum advertisement and wishes he could say what he thought. In another I see the write out loose from the shores of fact and has gone sailing out on to the limitless ocean of Fancy—he'll never come home with an order!

"The attitude of mind is wrong. You can't make advertising profitable until you stand fair and square to your consumer. You are playing right into the hands of your substitutes when you do it, or anything else.

"The public are not being misled, I know. Your retailers know it. I have had them tell me so.

"Tell the truth, but first find out what the truth is.

"The public wants to know all the different kinds of coffee and their relative coffee values.

"Wants to know what good coffee is.

"Wants to know how to make good coffee—coffee making committee report.

"Wants to know how to use coffee.

"Wants to know what is harmful about coffee and to whom.

"It wants truth backed up with proof.

"It wants authority and human interest in the advertising. I have showed you how in a general way.

"You are, I am sure, going to take this problem of market creation in a big way.

"You should raise a fund to be spent annually over a period of five years.

"The sum should be a tax on every bag of coffee sold in the United States.

"The sum would ultimately decrease the cost to the consumer, because the amount would remain stationary, if it were large enough, while the number of bags would increase.

"The sum of money would be spent by a bureau developed for the purpose. Of course various methods would be used, some of which occur to me as being likely to be used. The general plan would come only after a careful study of the market, but would probably be somewhat along these lines:

"Establishment of a marketing bureau to have control of all market investigations; competition with coffee substitutes; advertising in publications; propaganda by means of lectures, articles in trade press; retain educational work and the public health.

"Advertising campaign and propaganda work would come about as follows:

"First year—During this first year much of the bureau work would be preliminary—investigations, etc.; i. e., getting ready to push things.

"There should be developed a campaign of general instruction to go to the retailers and clerks handling coffee. Use trade papers and direct mailings.

"This propaganda should be devised for making coffee a big thing in the grocer's day's work.

"Training in grading coffee.

"How to blend coffee.

"How to grind coffee.

"How to keep coffee.

"How to make coffee.

"In this course of instructions do not let the papers become too narrow. You must make these papers interesting to the grocer. The United Drug Company is paying $15,000 for a series of salesmanship papers to be sent to the clerks in their stores. Ask the United Cigar Stores, too, about its work of education.

"During the past month the Tobacco Merchants' Association of America has been formed with an aggressive program. In a part it says the objects are:

"'To remedy the trade evils, to introduce price maintenance in the tobacco trade, to eliminate price cutting as far as possible, to handle the coupon problem to the satisfaction of the manufacturers and dealers and to *educate the consumers by demonstration and lectures, to explain to the public the difference between Havana seed and Sumatra tobaccos, the difference in the blending of cigars in order to enable the smoker to know intelligently what he smokes and demand the kind of cigar he wishes.*'

"During this year a campaign through the trade papers should be carried on.

"A method should be devised to designate the honest brand coffee shares.

"Representatives of the bureau should be traveling, meeting the retail associations, lecturing and speaking with slides and moving pictures. Boards of Commerce are anxious for such co-operation.

"Second year—Carry on the general work. Add now the general publicity, using some of the general magazines.

"Initiate the campaign among the household experts and educate them. Get into the cooking schools, etc.

"Third year—Carry on the work of the first and second year, and add advertising in the newspapers.

"Four and fifth years—Continue.

"The plan calls for men and money.

"If you get the wrong man you might as well save your money, because advertising is the state of a man's mind and not the state of his pocketbook or the size of a billboard or the page space.

"Literally millions of money are thrown away every year because advertisers think less of advertising brains than they do of bookkeeping brains. Look at recent Aeolian advertising for example of real advertising brains, at work on a special problem of selling. You can't pick up that kind of copy in every city.

"The remedy for the present condition lies entirely in our own hands. You can make or break the coffee business. You can give it the biggest years it has ever had, or you can let it slide into a whining, fault-finding, spluttering, senile old age.

"It's up to you."

Oscar B. McGlasson, who was scheduled to speak before the convention, did not appear.

A letter on trade-marks, from Dana T. Ackerly of New York, was read before the convention.

Dr. Carl L. Alsberg, chief of the Bureau of Chemistry, Washington, D. C., made a few extemporaneous remarks, as did L. M. Tolman, chief of the Central District Food and Drug Inspection, Chicago.

Ross W. Weir, president, and his cabinet were re-elected for the ensuing year.

Dr. Alsberg said:

"I appreciate the invitation to address this convention, which I received some months ago, and which I was forced to decline, as I had some official duties which I thought would keep me in Washington. Fortunately for me, it so happened that a very important case under the Food and Drugs Act was called for trial last week and went over to this week, so that I have the privilege of addressing you, as it was necessary for me to be in St. Louis. I assure you, Mr. Weir, I appreciate your invitation very much. Unfortunately for me, as I did not anticipate being here, I did not come prepared to discuss with you a number of the questions which the Bureau of Chemistry has under consideration and which I would have discussed had I known that I was to speak to you. As I came into the room I thought I would have nothing whatever of interest to say to you gentlemen, but found while listening to the previous speaker that he was dealing with a subject which has considerable relation to one of the pieces of constructive work that the Bureau of

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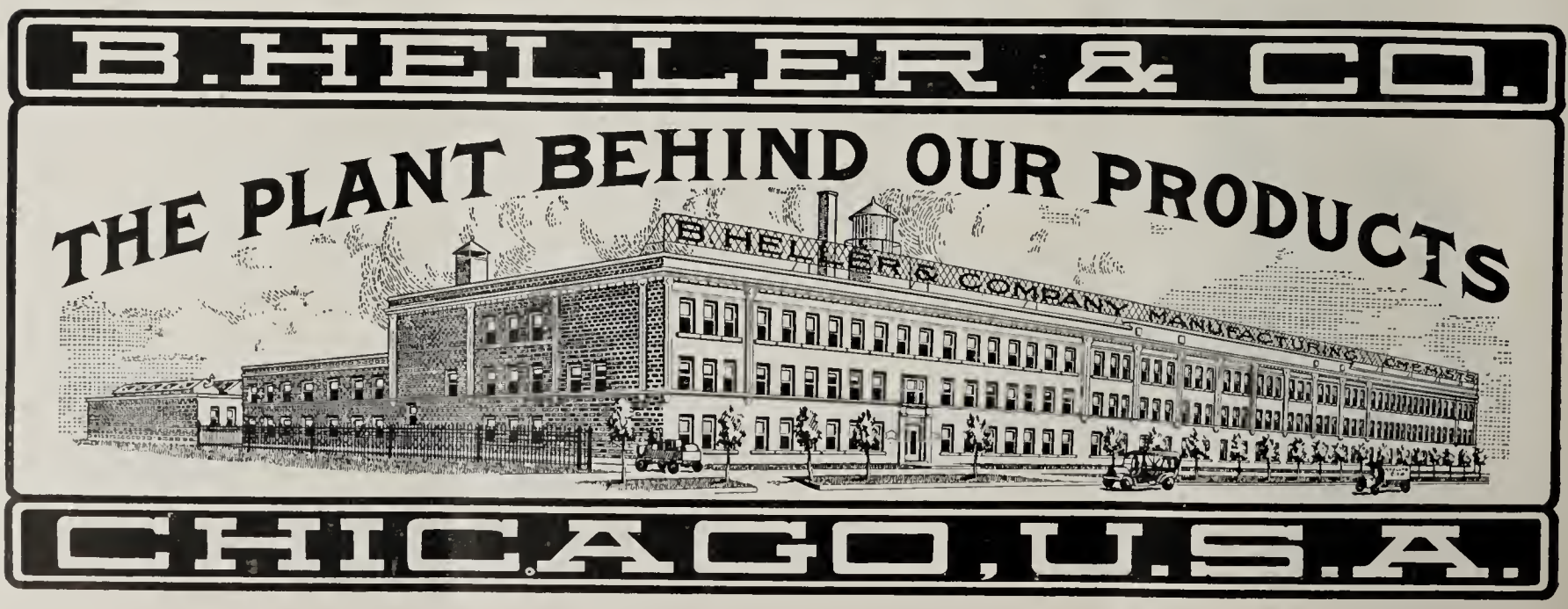
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Chemistry has been engaged upon during the last two years in co-operation with the Bureau of Mines. It may perhaps not be evident to you at first thought what the spice grinder and coffee man has to do with the Bureau of Mines, but it is a fact that a number of your fires have in the past been caused by dust explosion and wherever you get a combustible material in a very finely ground state there is always the danger of dust explosion. While I have never looked into the question, I imagine the insurance companies have figured that in their risks. For the past two years the Bureau of Chemistry has been engaged, in co-operation with the Bureau of Mines, in the study of dust explosion. That came about in this wise: about three years ago there was a terrific flour mill explosion in Buffalo, which burned up the mill completely and killed fifteen or twenty men. The Bureau of Mines sent a representative at once to Buffalo to learn what could be learned by a study of this mill explosion. Many of the explosions in coal mines are dust explosions, due to the explosiveness of mixtures of coal dust (which is a combustible dust) and air, and that is the cause of the explosions in flour mills and the explosions in a great many other industries where combustible materials are being pulverized and ground into a fine state and precautions are not taken to prevent the accumulation of dust and the touching off of that dust. When the millers found the Bureau of Mines was interested in the explosions in mills they begged the Bureau of Mines to undertake an investigation. The Bureau of Mines, having no authority under the law to do so, referred them to the Department of Agriculture, and between the Bureau of Mines and the Department of Agriculture we have been investigating that type of explosion. While this type of explosion is a manufacturing problem, it also has to do with agricultural problems. For example, during the harvest of 1914 at least three hundred threshing outfits exploded and burned up in the States of Washington, Oregon and Idaho, because in that year the wheat was very dry and had a lot of smut on it, which of course made a lot of dust, and these machines blew up very frequently, burning up a lot of grain stacked or sacked in the neighborhood. The losses in those three states from this cause alone during that season were estimated at about one million and a quarter. We have been making these investigations and find certain definite causes for some of the explosions. We find, for example, that the running parts of machinery when they are not well grounded through friction produce electricity and this electricity when it sparks off is capable of igniting dust. We think we have demonstrated that it is fairly easy to avoid this particular cause of explosion by properly grounding the machinery, so there cannot be any accumulation of frictional, or, as it is called, static electricity. There are several other causes and several other possible preventions. We have been doing this work not from the point of view of the spice grinder or the coffee man, but from the point of view of the owners of threshers and the point of view of the flour millers, but there is no question that when we get the thing worked out and solved, as I hope we will, that the facts we establish may be of general interest to all industries that have to deal with or that produce dust of a combustible nature. Those industries are very much more numerous than you perhaps have any idea of. For example, there was an explosion a year or two ago in a glucose and starch plant where they were grinding dextrine, explosions in drug plants where they grind up drugs preparatory to grinding up the active principles, explosions in tan extract factories, in flour mills, in feed mills, in grain elevators, in threshing outfits, in the manufacture of powdered sugar—in almost any industry you can name in which there is fine dust that is combustible, and it does not have to be carbonaceous dust necessarily, because finely divided sulphur will explode just as coal dust. In one case you get sulphuric acid and in the other case carbonic acid. The explosion in both cases is very violent, and, of course, will start a conflagration which may be serious.

My purpose in discussing this particular question is to present to you what perhaps you may not have realized, that the enforcement of the Food and Drugs Act is only a part of the work of the Bureau of Chemistry. I suppose you will be interested in hearing something about the Food and Drugs Act. I haven't anything to present to you about this act with reference to coffee. There are several matters pending, as you gentlemen know, before the department with reference to the coffee industry, but they have not matured to such a point that I would feel it wise for me to discuss them without preparation. I merely want to present to you one feature of the Food and Drugs Act which perhaps is not fully realized by manufacturers generally. When I address an audience of consumers it is my custom to present the Food and Drugs Act as an act for the purpose of protecting the consumer. That, of course, is what it is. When I am addressing an audience of producers it is my custom to present the Food and Drugs Act as an act for the purpose of protecting the honest producer from the unfair competition of the dishonest producer; and that is what it is, the Food and Drugs Act is just as much that as it is an act for the protection of the consumer. The two things—the protection of the consumer and the protection of the fair manufacturer or producer from the unfair competition of the unfair manufacturer are identical—you cannot do one without doing the other, and if you do one you do the other It is from that point of view that we shall try to enforce the law as far as our function in that respect goes. As a rule, there will, of course, always be exceptions. That, Mr. President, is about the only thought I have to present at this time with reference to the Food and Drugs Act. If any of you have not realized that the Food and Drugs Act is for the protection of industries just like your own, just as much as the housewife, and if I have planted that thought in the minds of the gentlemen who may not have viewed the act from that angle, I feel it has been well worth my while to be here today."





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Complete Index of Volume Ten

	Page
Attractive Premium Popular	3
Art of Flavoring and Seasoning Food	54
Armour & Co.'s Financial Statement	69
Annual Convention, The	95
Arabian Coffee	131
Again the Fly	295
Ad Men in Annual Meet	299
Art of Canning Foods in China	315
American Cheese Exports	368
Ambitions of Eskew	490
A Word About Ourselves	517
Anent Germ Carriers	519
Australian Eggs Coming	591
Advice from Dr. Corwin	615
Agricultural Chemists Meet	632
Branding Summer Sausage	24
Bills Pending in Congress and State Legislatures	66
Bread and Drunkards	123
Bills Pending in Congress and State Legislatures	134
Bills Pending in Congress and State Legislatures	176
Bread-Making With Potatoes	204
Barnard Lifts Ban on Benzoate of Soda	245
Beckmann Remains Secretary	247
Baking Powder and Domestic Science	341
Bleached Oats Warning	526
Butter and Cream in South	560
Butterine, Scientific Food Triumph	624
Cutler (Dr.) Replies	2
Cream Grading Rules Adopted	3
Cold Storage of Fish	19
Condensed Milk Standard	24
Cotton Flour Sacks	26
Clean Bill of Health for Packers	47
Conservation of Eggs	69
Crop Reports Bar to Speculation	95
Chicle Market in Honduras	112
Coloring of Alimentary Pastes	115
Coffee in Tepic Territory	120
California Asparagus	129
Chinese Changing Diet	130
Comprehensive Departure	159
Coffee Imports Heavy	196
Canned Cheese	198
Chicago's New Health Commissioner	204
Case, James H. Wallis, The	246
Markets	257
Cocoa from Tree to Shipment	310
Consular Trade Notes	340
Consular Trade Notes	356
Canned Tomato Industry in Italy	360
Culture of Bananas	369
Canned Foods in China	388
Canned Tomato Industry in Italy	492
Canning Compounds Deleterious	521
Consular Trade Notes	531
Constructiveness in Food Control	566
Canners' Bulletin	569
Consular Trade Notes	576
Corn in Commerce	582
Correction	587
Consular Regulations of Latin America	591
Canned Foods' Weight	622
Concerning Wrapped Hams and Bacon	626
Corn in Commerce	628
Daughters Aid Southern Farmers	19
Death Summons A. A. Sprague	65
Directory Food Control Officials	90
December Exports of Food Stuffs	127
Directory Food Control Officials	319
Dr. Dunlap Opens Laboratory	433
Directory of Food Control Officials	545
Extract Manufacturers Benefited	3
Embargo on Grain	94
Examination of Milk	121
Essentials of Good Coffee-Making	126
Edward Tilden	131
Egg Noodles Without Eggs	345
Fathers New Cold Storage Measure	8
Fined for Unlawful Shipments	16
Florida Correspondence	30
Five Rules for Buying Food	30
Farrell Appointed Commissioner	47
Fixing Responsibility for Fires	64
Food News from the East	128
Far-Reaching Significance of Corn Syrup Victory	157
Full Text of Corn Syrup Decision	160
Food News from the East	172
Fifteenth Meeting American Chemical Society	205
Food News from the East	213
Future Situation on Dried Fruit	219
Food News from the East	252
Feed Manufacturers' Program	255
Food for Europe	258
Food Standards	258
Feed Manufacturers Meet	296
Food News from the East	300
Favorite Foods of Japan	346
Fishing Industry of the U. S	353
First Message from Whitmarsh	368
Full and Official Proceedings of Nineteenth Annual Convention of Association of American Dairy Food and Drug Officials	392
Address of Welcome	392
Response to Address of Welcome	393
Report of Executive Committee and Secretary	393
Report of Treasurer	396
Report of Committee on Co-operation	396
Report of Committee on False Advertising	400
President's Annual Address	401
A Long Way to Clean Milk	404
"The National Dairy Show"	406
Physical Examination of Employees	409
Exclusion of Diseased Employees	410
Report of Special Committee on Eggs	413
Report of Committee on Definitions and Standards	421
Problems of the Soft Drink Establishment	423
Remarks of W. M. Cobleigh	424
How Should Standards Be Promulgated and Legalized?	425
Remarks of R. M. Allen	426
Report of Credentials Committee	427
Most Important Thing in Food and Drug Control	427
Questionnaire	428
Answers to Questions	430
Looking Backward	431
Report of Auditing Committee	433
Problems of Raw Materials for Manufacture of Food Products	434
Conservation of Shell Fish Industry	435
Feeding Stuffs Inspection Laws	437
Address of Dr. George Lloyd	440
Artificial Coloring of Immature Citrus Fruit	442
Report of Special Committee on President's Address	444
Resolutions	444
Proceedings of Section A, Association of State Food and Dairy Executives	447
Dried Fruit Question From California Point of View	447
Should Time Limit Be Fixed for Completion of Expert Examination and Institution of Legal Proceedings After Purchase of Samples?	449
Should Executive Officer Institute Hearings When Prima Facie Violation is Involved?	450
Value of a Food Law Bulletin	451
Present Problems	453
Approval or Disapproval of Labels	455
What Is Present Effect of National Food Law Enforcement Upon Efficiency of State Controls?	456
Proceedings of Section B, Association of Official Food and Drug Chemists	460
Administrative Methods in Sanitary Control	460
Remarks By Prof. Alsberg	464
Efficiency Through Co-operative Control	465
Effect of Time Upon Optical Rotation of Lemon Oil	466
Analysis of a Prescription	467
Chloroform in Cough Syrups	467
Examination of Saffron	468
Some Bacteriological Problems	469
Examination of Scallops	472
Effect of Storage on Coffee	473
Effect of Storage on Moisture Content of Cloves	474
Determination of Bitter Almonds in Sweet Almonds	474
Estimation of Moisture in Dried Fruits	474
List of Guests	479

Food News From the East	494
Fishing Industry of the United States	498
Fishing Industry of the United States	527
Food News From the East	532
Far Eastern Coffee Supply	546
Food Commissioners and Makers of Food	571
Foods, Adulterants and the Law	572
Food Preservatives	578
Food, Exercise, Art of Living	579
Fishing Industry of the United States	584
Food News From the East	595
Federal Inspection of Creameries	613
Food News From the East	640
God Speed the Old	1
Gleanings From the World of Foods	132
Gleanings From the World of Foods	170
Glucose in Candy Vindicated	201
Government Regulatory Work	209
Gleanings From the World of Foods	224
Gleanings From the World of Foods	278
Gleanings From the World of Foods	317
Gleanings From the World of Foods	365
Gleanings From the World of Foods	488
Grape Juice at Home	536
Gleanings From the World of Foods	541
Gleanings From the World of Foods	594
Gleanings From the World of Foods	639
Home-Made Cider Vinegar	20
How to Treat Eels	198
High Sense of Honor	295
Home Care of Milk	520
Hawaii and the Pineapple	542
Hawaii and the Pineapple	593
Important Ruling on Milk	9
Interesting Bulletin	17
Increase in Exports	23
Important Meat Decisions	23
Illinois Correspondence	32
Indiana Correspondence	32
Illinois Correspondence	73
Indiana Correspondence	76
Increase in Legal Work	113
Illinois Correspondence	138
Indiana Correspondence	140
Illinois Correspondence	184
Indiana Correspondence	184
Indiana Wholesale Grocers Meet	220
Illinois Correspondence	228
Indiana Correspondence	232
Indiana Correspondence	282
Illinois Law Upheld by U. S. Court	304
Illinois Correspondence	321

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	Page
Indiana Correspondence	328
Illinois Correspondence	372
Important Decision on Proprietary Foods	390
Indiana Correspondence	502
Illinois Correspondence	547
Indiana Correspondence	547
Impending Storm in Butter World	565
Importance of Diet and Exercise	615
Japan's 1914 Tea Trade	168
Jobbers' Executive Committee	368
Jobbers and Private Brands	518
Jones Appointed	520
July Table of Exports	540
Keeping Faith With Food Officials	122
Light From the Left Side	6
Lenten Fish Message	63
Literacy Test Meets Defeat	95
Lane, David H., Co. Formed	174
Louisiana Correspondence	548
Must Be Plainly Marked	13
Marking Size of Cans on Cases	24
Massachusetts Correspondence	34
Michigan Correspondence	36
Minnesota Correspondence	36
Mistaken Policy of Certain Jobbers	62
Massachusetts Correspondence	78
Michigan Correspondence	80
Minnesota Correspondence	80
Meddling With Legitimate Business	93
Marion Resigns	113
Mayor Mitchell Rebuked	130
Massachusetts Correspondence	142
Michigan Correspondence	144
Missouri Correspondence	146
Massachusetts Correspondence	186
Michigan Correspondence	188
Meat Imports Inspected in 1914	196
Massachusetts Correspondence	232
Michigan Correspondence	234
Massachusetts Correspondence	282
Mexican Shrimp Fisheries	299
Markets	308
May Prosecute for False Ads	320
Michigan Correspondence	328
Markets	358
McGlasson on Business Control	369
Maggot Trap for Flies	370
Massachusetts Correspondence	378
Markets	481
Massachusetts Correspondence	504
Markets	537
McGlasson Before Commission	562
Meat Packers Convene at St. Louis	581
Massachusetts Correspondence	602
Michigan Beans and Creameries	627
Markets	636
Nine Years Old	2
New Use for Peach Seeds	8
No Need to Fear Meat	9
Necessity of a Sanitary Closet	16
Numbers on Metal Containers	26
New York Correspondence	38
New England Correspondence	82
New York Correspondence	84
National Canners Meet in New York	100
New Food and Drug Officials	121
New England Correspondence	146
New York Correspondence	148
Not Stamps Enough	159
Notes From Field of Food Control	166
New Breakfast Foods	173
New England Correspondence	188
New York Correspondence	190
New Corn Products Directors	198
Notes From Field of Food Control	210
National Canned Foods Review	218
New York Correspondence	236
New Commission Meets	246
Notes From Field of Food Control	250
National Confectioners Meet	255
National Wholesalers Meet at San Francisco	259
New York Correspondence	284
Notes From Field of Food Control	302
New Jersey Correspondence	330
New York Correspondence	332
New Law in North Dakota, The	343
Notes From Field of Food Control	350
New Jersey Correspondence	380
New York Correspondence	380
Nineteenth Annual Convention, The	389
New Jersey Correspondence	508
New York Correspondence	508
Notes From Field of Food Control	529
New Jersey Correspondence	559
New York Correspondence	552
Notes From Field of Food Control	580
New Federal Trade Commission	592
New Jersey Correspondence	604
New York Correspondence	604
New Rice Industry	633
Notes From Field of Food Control	634
National Coffee Roasters Meet	646
Outline of Busy Career	28
Official Notice	28
Ohio Correspondence	40
Our New Department	47
Ohio Correspondence	84
One Food and Drug Law for Nation	116
Ohio Correspondence	150
Ohio Correspondence	192
Ohio Correspondence	238
Ohio Correspondence	286
Official Announcement	290
Ohio Correspondence	334
Ohio Correspondence	382
Official Communication	480
Ohio Correspondence	510
Ohio Correspondence	554
Ozone, Nature's Preventive of Decay	568
Ohio's New Commissioner	577
Ohio Correspondence	608
Offenders Bankrupted	638
Pasteurization, A Report From the Field	7
Powders and Compounds	18
Planning of Meals	23
Pennsylvania Correspondence	42
Proper Preparation of Poultry	56
Profitable Year for Swift & Co	60
Poisonous Fly Paper	69
Pennsylvania Correspondence	69
Pasteurization of Milk	88
Pennsylvania Correspondence	98
Pays for Condemned Animals	152
Parcel Post a Failure	162
Pennsylvania Correspondence	168
Propagating the Food Supply	194
Program Nineteenth Annual Convention Association American Dairy, Food and Drug Officials	203
Program Ninth Annual Meeting National Wholesale Grocers' Association	209
Pennsylvania Correspondence	217
Poisonous Fly Paper	240
Program Nineteenth Annual Convention Association American Dairy, Food and Drug Officials	247
Packaged vs. Bulk Goods	256
Pennsylvania Correspondence	272
Pennsylvania Correspondence	288
Program Nineteenth Annual Convention Association American Dairy, Food and Drug Officials	334
Pennsylvania Correspondence	355
Pea Packers Explain	384
Pennsylvania Correspondence	483
Promoting the Good Egg	512
Pennsylvania Correspondence	522
Pasteurization and Butter	586
Patents and Copyrights	566
Pennsylvania Correspondence	575
Patents and Copyrights	611
Remarkably Successful Career	631
Retailers Need Larger Margin	12
Recent Laws and Rulings	13
Redfield Warns Shippers	26
Reply to Certain Criticisms of Saccharin	47
Recent Laws and Rulings	53
Repeal of Tax on Mixed Flour, For	71
Recent Laws and Rulings	114
Record Apple Crop	137
Restaurants in China	168
Return to the Rational	276
Relation of Federal Reserve Bank to Jobber	293
Relation of Jobber to Retailer	312
Return of Canned Foods	363
Standard for Mills	484
Sanitary Commercial Food Containers	3
Should Buy Chickens Undrawn	10
Suit for Infringement	18
Scientific Cannery	23
Soap From Whale Oil	28
Series of State Articles	28
Sprague, A. A	46
Suffrage Vote	47
Story of the States: Massachusetts	47
Some Aspects of Foods and Drugs Act	48
Saccharin in Foods and Beverages	51
Service and Regulatory Announcements	62
Story of the States: Pennsylvania	70
Service and Regulatory Announcements	96
South American Trade in Canned Goods	121
South American Trade in Canned Goods	164
Statement of Ownership	208
Salt Fish Market	212
Still Another Savior	219
Story of the States: New Jersey	247
Suggesting Definitions and Standards	248
Salt Fish Market	254
Spice Letter	258
Southern Jobbers Convene at Atlanta	258
Stampeding the Buyers	274
Supreme Court Rules Wet	294
Substitution a Crime?	295
South American Trade in Canned Goods	343
Shannon Wins for Detroit	348
Suit Over Patent Is Won	478
South American Trade in Canned Goods	480
Source and Supply of Medicines	485
Standard Price Now National Issue	558
Statement of Ownership	567
Specialty Manufacturers Meet	587
To Standardize Corn Syrup	616
To Report all Food Legislation	3
Truth (The) About Food Preservatives	3
Tea Examiners' Annual Report	4
Traveling Slaughter House	6
Tennessee Correspondence	13
Too Many Laws	42
Tennessee Correspondence	94
The Alley Cat	152
To Whom It May Concern	203
Tea Test Attacked	207
Test Price Fixing	212
Triumph of Italian Tomato	294
Uniformity of Pure Food Laws	305
Utah Correspondence	58
Utah Correspondence	154
Utah Correspondence	196
Utah Correspondence	240
	288

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	Page
Uses for Honey	352
Utah Correspondence	386
Utah Correspondence	556
U. S. and False Advertising	615
Unsigned Letters Detrimental	627
Vale, McGlasson	202
Violators of Food and Drug Act	207
Various Factors in Cost of Milk	344
Vegetables Contracted for	369
War Breeds Poetry	2
Woman's Part in the Food World	14
Weekly Price Record	17
Whitewashing White of Eggs	45
Wheat and War	46
Wholesale Grocery Field	61
Washington (D. C.) Correspondence	72
Weigle Succeeds Emery	113
Wholesale Grocery Field	124
Washington (D. C.) Correspondence	138
Wooden vs. Metal Sinks	162
What Tomato Pulp Should Be	163
Wholesale Grocery Field	168
Wiley Quotes Bryan on Albumen Fraud	175
Washington (D. C.) Correspondence	182
Wholesale Grocery Field	217
Wholesalers and Postage	222
Washington (D. C.) Correspondence	228
Wholesalers' New President	247
Water-Glass Test Prohibited in Utah	255
Wholesale Grocery Field	257
What Tomato Pulp Should Be	306
Wholesale Grocery Field	308
Wrapped Hams and Bacon	320
Wrapped Hams and Bacon	342
Watching the Spigot	342
Wholesale Grocery Field	358
What Is Farmer's Income?	370
Washington (D. C.) Correspondence	371
Wallis Goes With Sherer Gillett	479
Wholesale Grocery Field	481
Washington (D. C.) Correspondence	502
Wholesale Grocery Field	537
Wholesale Grocery Field	585
Wholesomeness of Oysters	588
Washington (D. C.) Correspondence	600
Washington News Letter	624
Wholesale Grocery Field	636

RAIL-SHIPPED TOMATOES.

Beginning early in the year and continuing until late in the fall, tomatoes are shipped commercially from over half of the states of the Union. There is probably no other perishable vegetable commonly grown out of doors in the United States which appears on the market through a longer season than does the tomato.

Florida, of course, with its location and climate, stands as the premier tomato state and starts the tomato movement each year in January. The northern states, such as New York and Ohio, finish out the season in October, and by the time the movement is over, approximately twelve thousand cars are moved for table consumption, according to a recent survey made by the Department of Agriculture and published in Bulletin No. 290, "Rail Shipments and Distribution of Fresh Tomatoes in 1914."

Florida ships about half the tomatoes moved (6,000 cars), with Mississippi, New Jersey and Texas handling approximately 1,500 cars apiece. The other states grow tomatoes in smaller quantities, but in certain districts such as West Tennessee, the crop is of great local importance.

The bulletin presents figures showing that a total of twelve thousand cars were moved; but this by no means represents the entire tomato crop, since an effort was made to exclude those going to canneries and catsup factories. When demand for tomatoes in the markets is heavy, it is more profitable to ship the tomatoes which were originally intended for the canneries, but if the market is weak larger quantities are offered for canning.

There are certain localities where it is more profitable to raise tomatoes for canning than for table use. New York, Delaware and Ohio put the bulk of their production into the can, so that the total used for this purpose is more than that shipped for table use.

Most of the table tomatoes are picked when green and wrapped in paper to ripen on the way to market in ventilated cars. Texas for a number of years has preferred to send its crop to market picked when ripe and shipped in iced cars. Near many cities large quantities of tomatoes are shipped when fully ripe by electric lines, trucks and other conveyances.

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